

MAINS



<p>PUBLIK HASH 14 peasant toast topped with choice of protein and a side of crème fraîche. Served with country potatoes & two eggs any style</p> <p>TOAST + GRAVY 15 peasant toast topped with house-made sausage gravy, country potatoes & two eggs any style</p> <p>PUBLIK BREAKFAST 14 choice of protein, two eggs any style, a piece of buttered toast & side of Amour jam</p> <p>STEAK & EGGS 19 beef tenderloin medallions, two eggs any style, & country potatoes</p> <p>BURRITO 14 flour tortilla filled with your choice of protein, scrambled eggs, cheese, country potatoes & spicy avocado salsa verde. Served with a salad smothered with house ranchero & cheese 2</p> <p>TOFU RANCHEROS 15 tofu scramble, avocado, corn tortillas & ranchero sauce</p> <p>BREAKFAST SANDWICH 14 choice of protein, one egg, topped with pickled onions & onion beer jam on a bun. Served with a salad or country potatoes</p>	<p>CHICKEN SALAD MELT 14 peasant toast topped with house-made chicken salad, thick cut bacon & melted cheddar cheese. Served with a salad or country potatoes</p> <p>B.L.T. 14 four slices thick cut bacon, butter lettuce, mayo & Amour tomato jam on toast. Served with a salad or country potatoes</p> <p>PUBLIK BURGER 14 6oz burger patty, tomato, butter lettuce, house fry sauce, Amour onion beer jam & american cheese. Served with a salad or country potatoes add bacon 4</p> <p>GRILLED CHEESE & SOUP 13 grilled fontina sandwich on 11 grain bread with soup of the day</p> <p>HERBED QUINOA SALAD 13 herbed quinoa with tomato, cucumber, feta, sundried tomatoes, spiced almonds & a preserved lemon vinaigrette add roasted chicken 4</p> <p>SIMPLE SALAD 10 heritage greens, avocado, seasonal veggies, toast crouton, spiced almonds, pickled onions & a preserved lemon vinaigrette add chicken salad or roasted chicken 5</p>	<p>VEGGIE SANDWICH 14 avocado, cucumber, tomato, apple, roasted fennel, spicy romesco sauce & micro greens on multigrain seed bread. Served with country potatoes</p> <p>FRENCH TOAST 10 toast dusted with powdered sugar, served with maple syrup & house-made cinnamon butter half portion 5</p> <p>AVOCADO TOAST 8 avocado, sea salt, black pepper & olive oil add egg 2.5</p> <p>BANANA TOAST 7 banana, honey & peanut butter or nutella</p> <p>PUBLIK HOUSE-MADE GRANOLA 8 granola & a drizzle of honey served with greek yogurt or milk</p> <p>SIDES</p> <table border="0"> <tr> <td>bacon</td><td>4</td> <td>side of fruit</td><td>3</td> </tr> <tr> <td>sausage</td><td>4</td> <td>country potatoes</td><td>3</td> </tr> <tr> <td>Impossible sausage</td><td>4</td> <td>side salad</td><td>3</td> </tr> <tr> <td>avocado</td><td>3</td> <td>side of gravy</td><td>4</td> </tr> <tr> <td>chicken salad</td><td>5</td> <td>spicy avo salsa verde</td><td>1</td> </tr> <tr> <td>one egg</td><td>2.5</td> <td>Amour Spreads jam</td><td>2</td> </tr> <tr> <td>buttered toast</td><td>2</td> <td>soup of the day</td><td>5/8</td> </tr> <tr> <td>roasted chicken</td><td>5</td> <td></td><td></td> </tr> </table>	bacon	4	side of fruit	3	sausage	4	country potatoes	3	Impossible sausage	4	side salad	3	avocado	3	side of gravy	4	chicken salad	5	spicy avo salsa verde	1	one egg	2.5	Amour Spreads jam	2	buttered toast	2	soup of the day	5/8	roasted chicken	5		
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QUALITY over **QUANTITY**

COMMUNITY over **CORPORATE**

PLANET over **PROFIT**

*consuming raw or undercooked meats, poultry, dairy or eggs can lead to increased risk of foodborne illness
*a gratuity of 20% will be added to parties of 6 or more

BEVERAGES

BATCH-BREW

bottomless drip	4
cold brew	4 ⁵⁰

COFFEE CLASSICS

espresso	3 ⁷⁵
americano	3 ⁷⁵
macchiato	4
cortado	4
cappuccino	4
flat white	4 ²⁵
latte	5

FLAVORS

vanilla latte	5 ⁵⁰
brown sugar latte	5 ⁵⁰
mocha	5 ⁵⁰
browned butter caramel latte	5 ⁵⁰
honestly john	5 ⁵⁰

ADD ONS

extra espresso shot	1 ⁵⁰
plant-based milk	.5
honest john bitters	.5

NON-COFFEE

iced tea	3 ⁵⁰
matcha latte	5 ⁵⁰
chai	5 ⁵⁰
hot cocoa	4
steamer	4
sparkling mint limeade	4 ⁷⁵

LOOSE LEAF TEAS

loose leaf tea	4
tea latte	5 ²⁵
london fog	5 ²⁵

TEA SELECTION

BLACK

english breakfast
lavender earl grey
deepest blue skies

HERBAL

sweet vanilla rooibos
winter berry spice
chamomile
spearmint

GREEN

daily green
walnut sencha
cucumber chill

OUR STORY

Salt Lake City, Utah is our home. We love our big little city and take pride in serving rad, delicious coffees + food using locally sourced purveyors. We believe in community, and are proud to be an active and productive player in ours. We believe in planet over profit, which is why our roastery is 100% solar powered with an oxidizer that filters out 96% of the particulates from the roasting process.

In 1997 Publik's owner purchased this building on 9th and 9th—a funky + eclectic neighborhood back then. Publik Kitchen opened its doors in 2016 and we've grown with this special corner of the city and after quietly applying band-aids behind the sweet walls and under the floors of the original building for 24 years, the time came for us to experience a short, but literal, breakdown in 2021. The full rebuild includes solar + green roof that houses beehives, an updated, beautiful dining room, and a state-of-the-art kitchen. PK is once again your place to gather for delectable grub + coffee we dish on the daily. Same soul, new silhouette. Not bigger, just better. After all, countless memories were made within the old walls, and we love how this love transcends mere brick + mortar. From the bottom of our hearts, we are grateful for you.



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