

small plates

assortment of root vegetable chips with black truffle cremini mushroom dip	6
fried green tomatoes with roasted bell pepper sauce and goat cheese	7
miniature southern-style crab cakes topped with remoulade, served over sweet potato nettle	9
thai chicken wonton tacos, wok-seared in a soy sherry sauce	7
smoked duck on a thin crust pizza with fig jam, caramelized onion, dark blue cheese	8
calamari french fries with roasted garlic tomato sauce and red pepper sauce	9
mezze trio of dips, including sundried tomato hummus, cremini, and lentil, with naan and chips	8
cornflake-cruste fried chicken tenders with shoestring fries and grained cider honey mustard	8

salads

bell pepper, tomato, and fresh basil, soaked in balsamic vinegar, over torn greens, topped with parmesan	8
baby spinach, raspberry vin, seasonal fresh and dried berries, goat cheese, sweet spicy pecans	8
heirloom tomatoes, fresh mozzarella, and basil, drizzled with extra virgin olive oil and balsamic vinegar	9
antipasti greek salad, cured and fresh vegetables, feta, parmesan, greens, red wine vinaigrette	8
classic caesar salad, asiago frico chip, center-cut romaine hearts, tomatoes, aged parmesan	8

sushi

california roll: smoked salmon, bell pepper, avocado, cucumber and cream cheese	9
tempura shrimp roll: pickled daikon, cucumber and bell pepper	9

large plates

bourbon-glazed 6 oz. scottish salmon fillet cooked a heavy medium, grits, malanga nettle	19
korean bbq-glazed natural angus beef chuck roast, braising vegetables	16
soy dijon-roasted, bone-in, skin-on springer mountain chicken breast, apple cider greens	16
smoked paprika-seared white marble farms pork tenderloin, roasted apples, savory peach sauce	16
aged natural angus beef tenderloin, duchess potato, bearnaise	6 oz. 27 10oz. 38
fried 6oz. maine lobster tail, shoestring fries, grained cider honey mustard	one 21 two 39
6 oz. sea bass fillet seared in extra virgin olive oil, herbs and citrus, on a bed of grilled vegetables	34

sides

local stone-ground grits, aged cheddar, butter, cream	5
apple cider-braised greens	5
grilled carrot and broccoli, buttermilk ranch	6
roasted butternut squash gratin, aged gruyere cheese, thyme	6
fresh herb and garlic-roasted vegetable medley	6
mini twice-baked creamer potato, asiago and chive, crusted with panko bread crumbs	5
shoestring french fries topped with grated parmesan and black truffle oil	6

sweet

weekly mini dessert trio, chef's choice	9
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beverages

glass bottle coke, diet coke and sprite, 8oz.	2
fresh brewed sweet and unsweetened iced tea	2
glass bottle aqua panna water, 1L	3
glass bottle san pellegrino sparkling water, 500mL	2
glass bottle san pellegrino sparkling water, 1L	3
assorted keurig single brew coffee and tea	3

endive Publik house

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the endive Publik house story goes like this:

chef drew grew up on a farm, became a restaurant guy and chef after college, fell in love and started a family, and he and his lovely wife, charuki, decided to go in to the catering business. they bought a small company and built it up, handling private clients and parties all over atlanta, all while raising their three adorable kids.

endive catering became known for consistently presenting fresh american fusion cuisine featuring fresh handmade dishes, warmly served by an attentive staff, and finally enough private clients convinced chef drew to make it Publik. so he built it, and you came.

... thank you.

*presentation of valid i.d. required for purchase of alcoholic beverages.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

reds

	<i>glass:</i>	<i>bottle:</i>
dona paula estate malbec	7	30
darcié kent cabernet	7	30
cambria pinot noir	10	45
mollydooker merlot	10	45
simi sonoma cabernet	9	40
stag's leap cabernet 2014		65
argyle nuthouse pinot noir 2013		75
cakebread cabernet 2012		100

whites

	<i>glass:</i>	<i>bottle:</i>
poema cava	7	30
flora springs sauv blanc	9	40
stag's leap chardonnay	10	45
cloudy bay sauvignon blanc	10	45
attems pinot grigio	8	40
terra d'oro chen blanc / viog	10	45
gerard bertrand rose	11	50
frank family chardonnay	11	50
veuve cliquot nv		65
cakebread chardonnay 2014		65

brews

	<i>bottled:</i>
sweetwater 420 pale ale	5
sweetwater ipa	5
monday night drafty kilt scotch ale	6
monday night fu manbrew wheat beer	6
hoegaarden belgian white beer	5
stella artois belgian pilsner	5
crispin hard apple cider	6
wild heaven ode to mercy coffee brown ale	6
wild heaven emergency drinking beer	5

classic cocktails

dark & stormy – gosling's black rum, ginger beer, bitters, lime	11
french 75 – hendrick's gin, lemon, sweet & sour, simple syrup, poema cava	11
gypsy – grey goose vodka, st. germain, lemon juice, poema cava	11
kir – chambord, coppola chardonnay	8
kir royale – chambord, poema cava	8
margarita – patron silver tequila, grand marnier, lime, sweet & sour	11
mule – lime juice, bitters, ginger beer	
moscow – grey goose vodka	
london – bombay sapphire gin	
kentucky – woodford reserve bourbon	10
negroni – hendrick's gin, sweet vermouth, campari, orange & lemon	11
old fashioned – woodford reserve bourbon, sugar, bitters	10
rob collins – hendrick's gin or grey goose vodka, st. germain, lemon juice, soda	11

martinis

cosmopolitan – grey goose vodka, grand marnier, cranberry juice, lime juice	11
gimlet – hendrick's gin or grey goose vodka, lime juice, simple syrup	11
lemon drop – grey goose, lemon juice, simple syrup	11
manhattan – woodford reserve bourbon, sweet vermouth, bitters	11
rob roy – macallan scotch, sweet vermouth, bitters	11

spirits

<i>vodka:</i>	
grey goose	9
tito's	7
ketel one	9
<i>rum:</i>	
gosling's black	8
plantation barbados light	9
<i>gin:</i>	
hendrick's	8
st. george botanivore	7
bombay sapphire	8
<i>scotch:</i>	
macallan 12-year	9
lagavulin 16-year	15
balvenie 21-year	19
<i>whiskey:</i>	
jameson black	8
<i>bourbon:</i>	
jefferson's ocean	15
woodford reserve	8
basil hayden	8
bulleit rye	7
<i>tequila:</i>	
patron silver tequila	8
don julio anejo tequila	9
<i>etc:</i>	
de luze vsop cognac	8
grand marnier	8
bailey's irish cream	8
kahlua coffee liqueur	7
chambord	7
di'saranno amaretto	7
campari	8
st. germain	8