

FULTONS PUBLIC HOUSE

5-11:30PM

Small Bites

FULTON'S CRAB CAKE \$15

House Made Remoulade and Crispy Shallot

CRUDO \$12

Daily Fish Sashimi cut with Buttermilk Nuoc Cham

PORK BELLY \$12

Braised Pork Belly, Asian slaw, Toasted Sesame, Hoisin Barbecue Sauce

DEVEILED EGGS WITH CANDIED BACON \$11

Cage Free Eggs, Spiced Creamy Filling

TOMATO AND SHRIMP BISQUE \$8

Roasted Tomato Soup topped with Spiced Shrimp and Cornbread Crouton

SOUTHERN SWEET CORN CHOWDER \$7

Roasted Sweet Corn, Cream, Celery, Peppers and Bacon Lardon, with Corn Bread Croutons

SOUTHERN CAESAR SALAD \$10

Grilled Corn, Roma Tomato, Corn Bread Crouton,
Your Choice of:
Grilled Shrimp or Mahi Mahi \$8
Fried Chicken \$7
Grilled Chicken \$6

AVOCADO PEANUT LIME BOWL \$11

Mixed Greens, Quinoa, Avocado, Georgia Spicy Pecan, Feta, Blueberry, Lime Wedge.
Your choice of:
Grilled Shrimp or Mahi Mahi \$8
Fried Chicken \$7
Grilled Chicken \$6

SEASONAL HOUSE SALAD \$10

Mixed Greens, Seasonal Vegetables, House Vinaigrette

CHOPPED COBB SALAD \$17

Romaine and Iceberg Lettuce tossed with Tomatoes, topped with Chopped Grilled or Crispy Chicken, Sliced Egg, Smoked Cheddar, Applewood-Smoked Bacon
Chef recommends roasted garlic ranch dressing

Entrees

PAN SEARED CHICKEN..... \$25
Chow Chow, Green Beans Pecandine

GEORGIA PORK CHOP..... \$30
Thick chop pan seared; Creamy Corn Grit served with a Peach Bourbon Barbecue Sauce

BLACK PEPPER COFFEE
ENCRUSTED RIBEYE \$37
Grilled 10oz. Ribeye, Crab Leak Potato Gratin, Sautéed Greens

SEARED PECAN SALMON..... \$28
Peach Bourbon Glaze, Caroline Gold Rice Pilaf

FILET MIGNON & GARLIC SHRIMP..... \$52
Grilled Prime Filet of Beef topped with Garlic Butter Shrimp, Crab Leak Potato Gratin, Sautéed Greens

SHRIMP WITH CANDIED BACON
& GOLDEN GRITS..... \$28
Georgia Shrimp, Candied Bacon, Creamy Grits, Andouille Sausage

PASTA PRIMAVERA..... \$22
Linguine with Spicy Fresh Tomato Sauce, Seasonal Vegetables

GEORGIA MOUNTAIN TROUT..... \$26
Corn Meal Encrusted Trout, Pan Seared, Brown Sugar Butter, Bacon Lardons, Greens, and Golden Rice

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

20% Service Charge will automatically be added to parties of 8 or more.

FULTONS PUBLIC HOUSE

5-11:30PM

Desserts

LESORIA CARMEL CHEESECAKE..... \$9
With Salted Caramel Sauce

KEY LIME PIE \$9
Graham Cracker Crumb, Homemade Whipped Cream

TRIPLE CHOCOLATE BREAD PUDDING \$9
Served with Vanilla Gelato

FRIED BANANA SPLIT..... \$12
Vanilla, Chocolate, Strawberry Local Gelato with Tempura Fried
Banana and Homemade Whipped Cream

FRESH BEIGNETS TO GO \$11

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