



BANQUET BRUNCH

SATURDAY & SUNDAY: 10AM - 2PM

\$30 PER PERSON, INCLUDES ONE STARTER, 2 ENTREES & ONE SIDE ITEM

CHOOSE ONE STARTER

MEMAW'S VEGAN JALAPENO-CHEDDAR BISCUITS

Served Steamy Hot, Chimichurri Dipping Butter

PH PARFAIT (VEGAN)

Fresh Seasonal Fruit, Agave, Mint, Chia Seed Pudding

CHOOSE ONE SIDE ITEM

PUBLIC HOUSE BACON

House Cured & Smoked Daily

SMOKED SAUSAGE

VEGAN SAUSAGE

VEGAN PICKLE PLATE

VEGAN NAAN BREAD

CHOOSE TWO ENTREES

SCRAMBLES & POWER BOWLS

CHEESE SCRAMBLE

Brie, Mornay Sauce, Chives

SAUSAGE SCRAMBLE

Smoked Sausage, Onions, Roasted Red Peppers

GARDEN SCRAMBLE

Zucchini, Squash, Onion, White Cheddar, Cream & Chives

SOUTHWEST POWER BOWL

Quinoa, Scrambled Egg, Avocado, Tomato, Chilies, Onion, Cilantro

VEGAN POWER BOWL

Scrambled JUST Egg, Quinoa, Vegan Sausage, Red Pepper, Sunflower Seeds, Avocado, Pea Tendrils

CINNAMON SWIRL BREAD FRENCH TOAST

CLASSIC - Powdered Sugar, Maple Syrup

STRAWBERRY SHORT CAKE - Strawberry Sauce, Whip Cream

OREO COOKIE CAKE - Oreo Cream, Oreo Crumbles

ALL FRENCH TOAST OPTIONS CAN BE MADE
VEGAN USING "JUST" EGG

SANDWICHES

SMOKEHOUSE BLT SANDWICH

PH Bacon, Lettuce, Tomato, Garlic Aioli, Whole Wheat

VEGAN TEMPEH "BLT" SANDWICH

Lettuce, Tomato, Garlic Aioli Double Baked Rye

FROM THE GARDEN

THE CHOPPED SALAD

Leafy Green Blend, Egg, Bleu Cheese PH Candied Bacon, Tomato, Red Onions, Buttermilk Dill Dressing

CAESAR SALAD

Leafy Green Blend, Caesar Dressing Croutons, Grated Parmesan

VEGAN CHOPPED SALAD

Leafy Green Blend, Vegan Cheddar, Candied Tempeh, Tomato, Red Onions Oat Milk Dill Dressing

VEGAN CAESAR SALAD

Leafy Green Blend, Miso Citrus Dressing Croutons, Vegan Parmesan

ADD ON DESSERT

\$9 MORE PER PERSON, CAN DO HALF & HALF

SMOKED CHOCOLATE CHIFFON PIE

Smooth Rich Chocolate Mousse, Crunchy Short Crust, Whipped Cream

VEGAN OREO BUNDT CAKE

Filled & Topped with Oreo Cream

You are also welcome to bring your own cake or desserts as long as they are made by a licensed vendor.



BANQUET DINNER

TUESDAY - SUNDAY: 4PM - 12AM

\$35 PER PERSON, INCLUDES TWO STARTERS, 1 SALAD & 1 ENTREE

CHOOSE TWO STARTERS

TOASTED PRETZEL CROISSANT

Mornay Sauce, Dijonnaise

GOUDA TOMATO SPREAD

Spicy Tomato Sauce, Naan Bread

PORT ROYAL CHICKEN

Spicy Glaze, Sesame Seeds, Cilantro, Buttermilk Dill

GF HOUSE BRUSSELS

Tender, Grated Vegan Parmigiana, Sriracha Agave Vinaigrette

GF BBQ SMOKED CARROTS Toasted Pistachio, Buttermilk Dill

HEIRLOOM CARROT DIP

Sweet Carrots, Garlic, North African Spices, Olive Oil, Warm Vegan Flatbread

GF CRISP BRUSSELS

Tender, Grated Vegan Parmigiana, Sriracha Agave Vinaigrette

HOT N' SWEET SMOKED CALIFLOWER

Fried, Jerk Sauce, Sesame Seeds, Cilantro, Oat Milk Dill

GF BBQ SMOKED CARROTS Toasted Pistachio, Oat Milk Dill

CHOOSE ONE SALAD

THE CHOPPED SALAD

Leafy Green Blend, Egg, Bleu Cheese PH Candied Bacon, Tomato, Red Onions, Buttermilk Dill Dressing

CAESAR SALAD

Leafy Green Blend, Caesar Dressing Croutons, Grated Parmesan

VEGAN CHOPPED SALAD

Leafy Green Blend, Vegan Cheddar, Candied Tempeh, Tomato, Red Onions Oat Milk Dill Dressing

VEGAN CAESAR SALAD

Leafy Green Blend, Miso Citrus Dressing Croutons, Vegan Parmesan

CHOOSE ONE ENTREE

SANDWICH ENTREES

HOUSE SMOKED PASTRAMI REUBAN

Slaw, Swiss, Russian Dressing, Double Baked Rye

NASHVILLE HOT CHICKEN Spices, Pickles, Slaw, Country Bun

SMOKEHOUSE BLT PH Bacon, Lett, Tom, Garlic Aioli, Wheat

VEGAN TEMPEH "B"LT SANDWICH

Lettuce, Tomato, Garlic Aioli Double Baked Rye

SMOKED MUSHROOM DIP

Roasted Red Pepper, Onions, Baguette, Mushroom Au Jus

CRISPY SEITAN SANDWICH

Battered, Spicy Glaze, Apple Slaw, Pickles, Country Bun

ENTREE UPGRADES

UPGRADE YOUR ENTRÉE, \$5 MORE PER PERSON

PIT BEEF SLIDERS Smoked Gouda, Bread And Butter Pickles, Tiger Sauce, White Onion

SEARED SALMON SLIDERS Marinated Scottish Salmon, Cucumbers, Minted Yogurt Sauce, Roasted Red Pepper Relish

CHICKEN APPLE SLIDERS

Ground Chicken & Green Apple, Bacon Jam, Avocado

ATLANTIC MAHI TACOS Watermelon Radish, Pickled Red Onion, Romaine, Lime Aioli, Cilantro

ARGENTINIAN RED SHRIMP

Lightly Fried, Peppers Cream Corn Puree

CRISPY CALIFLOWER TACOS Watermelon Radish, Pickled Red Onion, Romaine, Lime Aioli, Cilantro

ANCIENT GRAIN POWER BOWL

Roasted Sweet Potato, Northern Beans, Mushrooms, Spinach, Garlic Sauce, Radish Salad, Fried Parsnips