

large plates served with your choice of country home fries, cheddar grits, fresh fruit cup or nice little salad

chicken fried steak*

croquettes choice cubed steak lightly breaded then topped with homemade mushroom gravy and chives served with two eggs any style and a biscuit 21⁹⁹

breakfast plate*

two eggs any style, thick cut bacon or handmade spicy country sausage patty and a biscuit 18⁹⁹

fried chicken and waffle

half chicken with cinnamon waffle, cinnamon syrup and louisiana hot sauce 27⁹⁹

benedicts*

traditional - fresh, thick-cut ham and crockett's house-made hollandaise 18⁹⁹

florentine - fresh sautéed spinach, tomato and crockett's house-made hollandaise 18⁹⁹

crab - dungeness crab, wilted spinach and crockett's house-made hollandaise 24⁹⁹

breakfast burrito

tortilla stuffed with spicy sausage, eggs, cheese, red peppers, and topped with guacamole, pico di gallo and lime cream 16⁹⁹

three egg omelettes or pan scrambles

vegetarian

crimini mushrooms, baby spinach, fresh tomato, chives, zucchini, gruyere and avocado 18⁹⁹

ham

fresh, thick-cut ham and tillamook cheddar 19⁹⁹

dungeness crab

snipped chives, sharp cheddar cheese and avocado 24⁹⁹

from the griddle

crisp cinnamon waffle

fresh strawberries, candied pecans, cinnamon syrup and whipped cream, choice of thick cut bacon or handmade spicy country sausage patty 17⁹⁹

french toast

fresh berries, cinnamon syrup, whipped butter, choice of thick-cut bacon or handmade spicy country sausage patty 17⁹⁹

sandwiches and melts

gooey grilled cheese melt

provolone, muenster and white cheddar cheese on crusted sourdough with creamy tomato soup for dipping 17⁹⁹

add fresh avocado 3⁹⁹ add smoky bacon 3⁹⁹

thick-cut b.l.t.

thick slab bacon, vine ripe tomatoes, iceberg lettuce, basil, and mayonnaise on sliced toasted sourdough 18⁹⁹

add fresh avocado 3⁹⁹

fried chicken sandwich

buttermilk fried chicken breast, rooster sauce, jalapeño coleslaw on a brioche roll 19⁹⁹

public house fish and house-cut fries

beer battered alaskan cod, house-cut fries, creamy slaw, cowboy tarter 23⁹⁹

hand-crafted burgers served with house-cut fries. substitute sweet potato fries for an additional 2⁵⁰ substitute gluten free bun 3⁰⁰ substitute beyond burger 3⁰⁰

green chili cheeseburger* “one of pierce county's best burgers!” - tacoma news tribune

pepper jack cheese, fire roasted poblano chilies, chipotle aioli, lettuce tomato and crispy tortilla strips on a toasted brioche bun 20⁹⁹

memphis bbq burger*

memphis bbq rub, muenster cheese, thick slab bacon, jalapeños, bbq aioli, lettuce and tomato on a toasted brioche bun, served with memphis bbq sauce for dipping 20⁹⁹

public house flagship burger*

aged white cheddar, iceberg lettuce, tomato, pickles, red onion and drive-in burger sauce on a toasted brioche bun 20⁹⁹

bacon bacon burger*

crispy bacon, bacon jam, mayonnaise, mixed greens, tomato, creamy bleu cheese on a toasted brioche bun 20⁹⁹

sides

thick-cut bacon 5⁹⁹

handmade spicy country sausage patty 5⁹⁹

side french toast 5⁹⁹

breakfast salad 5⁹⁹

country home fries 5⁹⁹

cheddar grits 5⁹⁹

fresh cut fruit cup 5⁹⁹

house-made biscuit 3⁹⁹

2 eggs any style* 4⁹⁹

hollandaise 3⁵⁰

*cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. some menu items may contain nuts.



CROCKETT'S

breakfast

chef-crafted signature cocktails

farm stand bloody mary

our house-made recipe with chili pepper vodka and all the fixins! this one is an appetizer 16⁹⁹

prickly pear sunrise

prickly pear vodka with crockett's prickly pear concoction 16⁹⁹

mimosa

cranberry, grapefruit, pineapple or orange juice with champagne 9⁹⁹

non-alcoholic beverages

chef-crafted specialty beverages

fresh-squeezed lemonade* 4⁵⁰

arnold palmer 4⁵⁰

lavender lemonade with strawberries 5⁹⁹

mint limeade 5⁹⁹

pepsi products 3⁹⁹

fresh-brewed coffee 4⁵⁰

tazo fresh-brewed tea 3⁹⁹

fresh juice 4⁵⁰