BARNUM
PUBLICK HOUSE
est. 2012

SOUPS & APPETIZERS

All of our soups are made fresh daily

TOMATO SOUP $6
Local Tomatoes, Herbs

WARM POTATO CHIPS $6
Roasted Onion Dip

PUBLICK FRIES $7
Crispy Bacon, Blue Cheese Fondue

PARK CITY SLIDERS (3) $10
Choose 1: Mini Burgers with Onion Jam or Pastrami with Swiss Cheese

SPINACH & ARTICHOKE DIP $8
Crispy Tortilla Chips

CHILI $6
Melted Cheddar & Jack Cheeses

NEW ENGLAND CLAM CHOWDER $7
Potatoes, Cream

BARNUM WINGS $10
Creamy Dipping Sauce, Frank's Red Hot Sauce

SHORT RIB NACHOS $12
Japaleno, Tomato, Cheddar & Monterey Jack, Sour Cream, House Potato Chips

BARNUM MAC & CHEESE $8
Three Cheese Blend, Goldfish & Panko Breadcrumbs

BARNUM BITES $5
Choice of: Buffalo, BBQ or Garlic Parmesan with Ranch or Blue Cheese

ROASTED ONION SOUP $7
Melted Cheese, French Bread Crouton

LUMP CRAB CAKES (3) $14
Grilled Pineapple, Roasted Corn Relish

POPCORN SHRIMP $14
Lemon Tartar Sauce, Cocktail Sauce

STONINGTON CALAMARI $10
Spicy Flour, Sweet Chili Sauce, Jalapenos

HOUSE MADE GUACAMOLE $10
Crispy Tortilla Chips

QUESADILLA $8
Cheddar & Jack Cheeses, Sour Cream, Salsa
Add Grilled Chicken or Steak $3

SALADS

Add Chicken $4, Shrimp $6, Salmon $6, Steak $10

PULLED CHICKEN SALAD $13
Mixed Field Greens, Candied Walnuts, Cranberries, Sherry Vinaigrette

COBB SALAD $13
Grilled Chicken, Traditional Garnish, Blue Cheese Dressing

PEAR & GRILLED CHICKEN SALAD $13
Cherry Tomato, Sherry Vinaigrette

BARNUM CHOPPED SALAD $9
Iceberg, Mixed Greens, Cucumbers, Cheddar, Asparagus, Sweet Corn, Onions, Red Peppers, Tomato, Scallions, Chickpeas, Sesame Ginger Dressing

ROASTED BEET SALAD $13
Mixed Field Greens, Goat Cheese, Citrus Vinaigrette

CAESAR SALAD $9
Parmesan, Croutons

SLICED STEAK SALAD $14
Top Sirloin, Romaine, Red Onion, Tomato, Horseradish Cream

SANDWICHES

BURGER FIXINS 75¢

Add Blue, Cheddar, Provolone, Swiss or American Cheese, Onion Jam, Mushrooms, Bacon, Fried Egg, Avocado, Jalapenos

BRAISED SHORT RIB SANDWICH $14
Swiss Cheese, Root Beer Glaze, House-Cut Fries

BLACKENED FISH TACOS $14
Cod, Pico de Gallo, Chimichurri, Lettuce, Spanish Rice

HOT PASTRAMI $11
Rye Bread, Swiss, House Chips

CHEESE STEAK $12
Pepper Jack, Onions, Peppers, House-Cut Fries

BARNUM BURGER
100% ANGUS OR VEGGIE BURGER $10
English Muffin, Iceberg, Tomato, Special Sauce, House-Cut Fries

GRILLED JERKED CHICKEN SANDWICH $10
Grilled Pineapple, Lime Mayo, House Chips

ALE BATTERED CHICKEN SANDWICH $10
Crispy Fried Chicken Breast, Lettuce, Tomato, Bacon, Mayo, House Chips

ROASTED TURKEY B.L.T. $10
Lime Mayo, House Chips

ADULT GRILLED CHEESE $10
Brie, Swiss, Provolone, Bacon & Tomato Soup

CAJUN SHRIMP PO' BOY $14
Sriracha Mayo, Lettuce, Tomato, House-Cut Fries

ALFIE'S GRILLED CHICKEN $10
Lettuce, Tomato, Chipotle Ranch, House Chips

ENTREES

SIDES $5

House-Cut Fries, Onion Strings, Mixed Green Salad, Seasonal Veggies & Greens, Mashed Potatoes

HERB ROASTED CHICKEN $17
Mashed Potatoes, Seasonal Vegetables

FRIED NEW ENGLAND SHRIMP BASKET $17
House-Cut Fries, Cole Slaw, Lemon Tartar Sauce

PAN - ROASTED SALMON $18
Cauliflower Puree, Orange Chili Butter Glaze, Mixed Greens

FISH & CHIPS $18
Crispy Cod, Lemon Tartar Sauce

PUBLICK HOUSE MEATLOAF $17
Mashed Potatoes, Brown Mushroom Gravy, Asparagus

STEAK & FRIES $19
8oz Top Sirloin, Herbed Butter, Mixed Greens

BRAISED SHORT RIB STROGANOFF $16
Pappardelle Pasta, Sour Cream

SHRIMP SCAMPI $17
Lemon, Garlic, White Wine over Rice

CHICKEN MARSALA $16
Rice, Seasonal Vegetables

CHICKEN PENNE $16
Broccoli, Alfredo Sauce

SOLE FLORENTINE $17
Spinach, Rice, Lemon, Butter, Wine

LOBSTER RAVIOLI $19
Lobster, Basil Cream Sauce

AMERICAN WINES

PINOT GRIGIO, CAMELOT 6/22
California

SAUVIGNON BLANC, LEESE-FITCH 8/30
California

CHARDONNAY, BREAD & BUTTER 9/34
California

RIESLING, BROTHERHOOD 8/30
New York

MOSCATO, MARTIN & WEYRICH ALLEGRO 7/26
California

PINOT NOIR, JULIA JAMES 8/30
California

MERLOT, WILD MEADOWS 8/30
Columbia Valley, WA

CABERNET SAUVIGNON, AUSPICION 7/26
California

MALBEC, WATERBROOK 9/34
Columbia Valley, WA

SPECIALTY COCKTAILS

QUEENS GIMLET 10
Uncle Val's Botanical Gin, Simple Syrup, Lime, Luxardo, Pineapple

BARNUM MULE 10
Sobieski Vodka, Lime, Bitters, Ginger Beer

HARBOR YARD SUNSET 10
Brinley Shipwreck Spiced Rum, Peach Liqueur, Lemon, Cranberry, Sprite

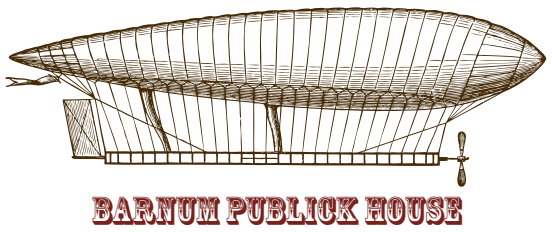
LANA LEMON MARTINI 10
Sobieski Vodka, St. Germain, Lemon Juice, White Wine

PERFECT MANHATTAN 10
1776 Rye, Sweet Vermouth, Dry Vermouth, Bitters

CAIPIRINHA 10
Cuca Fresca Cachaça, Muddled Limes, Sugar

SOIRÉE 10
Uncle Val's Botanical Gin, Fresh Lemon, Agave, Bubbles

AMARE SOUR 10
Gozio Amaretto, Lemon, Temptation Bourbon, Simple Syrup



BARNUM PUBLICK HOUSE
1020 Broad Street · Bridgeport, Connecticut 06604 · Tel: (203) 690-1044 · Email: info@BarnumPublickHouse.com · Web: www.BarnumPublickHouse.com

General Manager & Ringmaster: Steven Montello · Menu Presented By: Executive Chef Jason Milanese

if you have a food allergy, please speak to our chef, manager or your server. · consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness · 18% gratuity will be added to parties of six or more