

Private Dining Rooms at 1910 Public House

We are proud to offer 3 options for your larger party or group functions

THE APOTHECARY

The *Apothecary* at Public House, is a completely separate dining room with **seating for up to 75 guests**, or **standing receptions of up to 100**.

The room is completely separate visually and acoustically from the remainder of the restaurant, it has its own entrance and restroom, and can be **divided in half** with floor to ceiling curtains for **groups of 10 to 20**.

DINNER FOOD & BEVERAGE MINIMUM:

Monday – Thursday: \$500

Friday – Saturday: \$1100

LUNCH FOOD & BEVERAGE MINIMUM:

Monday –Friday: \$400

Saturday - Sunday: \$750

THE MARKET TAPROOM

Located and attached to our dining room this semi private room can accommodate

The Market is a semi-private dining room attached to our main dining room that seats up to 25 for seated service or up to 40 for cocktail service. The Market may also be used for hors d'oeuvre receptions.

DINNER FOOD & BEVERAGE MINIMUM:

Monday – Thursday: \$300

Friday – Saturday: \$750

LUNCH FOOD & BEVERAGE MINIMUM:

Monday –Friday: \$200

Saturday - Sunday: \$500

OUR MAIN DINING ROOM

We can accommodate parties of up to 20 seated at one continuous table for seated service.

1910 Public House

jennifer@1910publichouse.com

770.564.6911

Hors d'oeuvres – Priced per person

(1.5 - 2 pieces per person)

Pimento Cheese served w/bacon jam and crackers - **\$2.00**

Buffalo Chicken Dip served with house made corn chips and **\$2.00**

Brussels Sprouts flash fried, feta cheese, balsamic glaze **\$2.00**

House-Made Chips cheddar cheese fondue, applewood smoked bacon, bleu cheese **\$2.50**

Fried Green Tomatoes **\$2.50**

Bacon Wrapped Dates **\$3.00**

Calamari w/ red pepper, onions, tossed with sweet chili sauce **\$3.00**

Grilled Beef Ribeye Skewers **\$4.50**

Bronzed Gulf Shrimp **\$3.50**

Grilled Chicken Skewers **\$3.00**

Beef Brisket Sliders **\$3.50**

Beef Burger Sliders **\$3.50**

Seared Ahi Tuna Tacos **\$4.00**

Steak Tacos **\$4.00**

Pulled Pork or Chicken Sliders **\$3.00**

Grilled Veggies **\$3.00**

Cheese Board **\$3.00**

Fruit Platter **\$3.00**



THESE ARE SAMPLE MENUS ANY OF THE ITEMS CAN BE CHANGED. PRICES MAY VARY

Lunch Menu A: \$14 per person

GUEST CHOICE OF...

Turkey Sandwich

avocado (seasonal) sprouts, tomato, applewood smoked bacon, honey-mustard sauce, challah bread. (choice of side)

Grilled Pimento Cheese Sandwich

applewood smoked bacon, fried green tomato, served warm. (choice of side)

Roasted Chicken Salad Sandwich

all white meat, raisins, celery, pecans, green leaf lettuce, heirloom tomato, on fresh croissant. (choice of side)

Mixed Greens Salad

artisan greens, seasonal berries, goat cheese, white balsamic vinaigrette (add chicken or shrimp \$4)

Roasted Beet & Spinach Salad

toasted pecans, feta cheese, berry vinaigrette (add chicken or shrimp \$4)

Includes: Iced Tea and Java Vino Coffee

Family Shared appetizers per person, per appetizer \$3.00

DESSERTS AVAILABLE FOR \$5 PER PERSON

Lunch Menu B: \$20 per person

SALAD COURSE... GUEST CHOICE OF.....

1910 Caesar Salad

crisped local romaine, cornbread croutons, shaved parmesan cheese, caesar dressing

Mixed Greens Salad

artisan greens, seasonal berries, goat cheese, white balsamic vinaigrette

MAIN COURSE... GUEST CHOICE OF.....

Turkey Sandwich

avocado (seasonal) sprouts, tomato, applewood smoked bacon, honey-mustard sauce, challah bread. (choice of side)

Roasted Chicken Salad Sandwich

all white meat, raisins, celery, pecans, green leaf lettuce, heirloom tomato, on fresh croissant. (choice of side)

Fried Grouper Sandwich

jalapeño tartar sauce, lettuce, tomato. (choice of side)

Roast Beef Sandwich

caramelized onions, swiss cheese, horseradish cream, hoagie roll. (choice of side)

Shrimp and Grits

Blackened gulf shrimp, tasso ham, cilantro lime sauce

Includes: Iced Tea and Java Vino Coffee

Family Shared appetizers per person, per appetizer \$3.00

DESSERTS AVAILABLE FOR \$5 PER PERSON

Dinner Menu A: \$29 per person

SALAD AND APPETIZERS— CHOOSE 2

1910's Pimento Cheese

topped with bacon jam, crackers

Fried Green Tomatoes

lemon basil creme fraiche, grape tomato salad

Brussels Sprouts

flash fried, feta cheese, balsamic glaze

1910 Caesar Salad

crisped local romaine, cornbread croutons, shaved parmesan cheese, Caesar dressing

Mixed Greens Salad

seasonal berries, goat cheese, toasted almonds, white balsamic vinaigrette

MAIN COURSE — CHOOSE 2

Shrimp and Grits

blackened Gulf Shrimp, Tasso ham, cilantro lime sauce

Heritage Farms Cheshire Pork Chop

basil pesto sauce, ratatouille and roasted potatoes

Southern Fried Chicken

roasted baby carrots, garlic mashed potatoes, white peppercorn gravy

Steak Tacos

three grilled ribeye tacos, bleu cheese crumbles, onion straws, lettuce, tomatillo salsa

Dessert Selection (choose 1) TBD

Includes: Iced Tea and Java Vino Coffee

Dinner Menu B: \$37 per person

SALAD AND APPETIZERS— CHOOSE 3

1910's Pimento Cheese

topped with bacon jam, crackers

Fried Green Tomatoes

lemon basil cream fraiche, grape tomato salad

Brussels Sprouts

flash fried, feta cheese, balsamic glaze

Calamari

red pepper, onions, tossed with sweet chili sauce

1910 Caesar Salad

crisped local romaine, cornbread croutons, shaved parmesan cheese, caesar dressing

Mixed Greens Salad

artisan greens, roasted butternut squash, dried cranberries, feta cheese, toasted pecans, red wine vinaigrette

MAIN COURSE — CHOOSE 3

Shrimp and Grits

Blackened gulf shrimp, tasso ham, cilantro lime sauce

Grilled Salmon

Saffron risotto, asparagus, lemon caper butter

Fried Grouper

Collard greens, potato salad, tartar sauce

Southern Fried Chicken

springer mountain chicken breast, french green beans, garlic mashed potatoes, white peppercorn gravy

Ribeye

10oz organic CAB choice ribeye, sautéed spinach & mushrooms, potato gratin.

Dessert Selection (choose 2) TBD

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Dinner Menu C: \$44 per person

APPETIZERS - CHOOSE 2

1910's Pimento Cheese

topped with bacon jam, crackers

Brussels Sprouts

flash fried, feta cheese, balsamic

Fried Green Tomatoes

lemon basil creme fraiche, grape tomato salad

Calamari

red pepper, onions, tossed with sweet chili sauce

SALADS – CHOOSE 2

1910 Caesar Salad

crisped local romaine, cornbread croutons, shaved parmesan cheese, caesar dressing

Mixed Greens Salad

seasonal berries, goat cheese, toasted almonds, white balsamic vinaigrette

Beet & Spinach Salad

toasted pecans, beets, feta cheese, berry vinaigrette

MAIN COURSE – CHOOSE 4

Shrimp and Grits

blackened Gulf Shrimp, Tasso ham, cilantro lime sauce

Southern Fried Chicken

roasted baby carrots, garlic mashed potatoes, white peppercorn gravy

Fried Fresh Grouper

collard greens, potato salad, tartar sauce

Grilled Salmon

saffron risotto, asparagus, lemon caper butter

Ribeye

10oz organic CAB choice ribeye, sautéed spinach & mushrooms, potato gratin

Heritage Farms Cheshire Pork Chop

basil pesto sauce, ratatouille and roasted potatoes

DESSERT SELECTION (CHOOSE 2) TBD

All dinner menus come with Iced Tea and Coffee

NOTE: sides may be changed prior to event at client's request with approval of executive chef and there may be an additional charge

Appetizer, Salad and Main Courses can be substituted for another item off our menu; there may be an additional charge.

THESE ARE SAMPLE MENUS ANY OF THE ITEMS CAN BE CHANGED. PRICES MAY VARY

Brunch Menu A: \$14 per person

CHOICE OF:

1910 Breakfast

2 farm fresh eggs, applewood smoked bacon or sausage, grits or home fries, freshly baked biscuit

House Omelet

farm fresh eggs, pimento cheese, bacon, tomato, choice of grits or home fries

Chicken & Waffles

2 freshly made Belgian waffles topped with fried airline chicken breast, sweet maple gravy

Eggs Benedict

farm fresh poached eggs, Canadian bacon, hollandaise sauce, english muffin, grits or home fries

Chicken Salad Sandwich

white meat, raisins, celery, pecans, green leaf lettuce, heirloom tomato, on fresh croissant (choice of side)

Includes Iced Tea and Coffee

Add Appetizer for \$3.00 per person / per appetizer

Add Dessert for \$5.00 per person

Brunch Menu B: \$20 per person

SALAD CHOICES:

1910 Caesar Salad

crisped local romaine, cornbread croutons, shaved parmesan cheese, caesar dressing

Mixed Greens Salad

seasonal berries, goat cheese, toasted almonds, white balsamic vinaigrette

MAIN COURSE CHOICES:

1910 Breakfast

2 farm fresh eggs, applewood smoked bacon or sausage, grits or home fries, freshly baked biscuit

Chicken & Waffles

2 freshly made Belgian waffles topped with fried airline chicken breast, sweet maple gravy

Eggs Benedict

farm fresh poached eggs, Canadian bacon, hollandaise sauce, english muffin, grits or home fries

Chicken Salad Sandwich

white meat, raisins, celery, pecans, green leaf lettuce, heirloom tomato, on fresh croissant (choice of side)

Shrimp and Grits

blackened Gulf Shrimp, Tasso ham, cilantro lime sauce

French Toast

apple compote, choice of bacon or sausage

Mimosa Bar

There is a 20 person minimum to set up a mimosa bar for a private party. There is a flat rate of \$80 for the bar that includes juices, garnishes, glassware, ice buckets and linen. The Sparkling Wine is available for \$15 per bottle and is sold by consumption.

PRIVATE DINING AGREEMENT

For your benefit, all private dining room reservations require a signed agreement between Public House and a party representative.

Within twenty-four hours of your private dining inquiry, a Public House representative will present you with a tentative agreement for your review and signature.

A deposit is required to reserve a private dining room.

Tentative reservations are accepted for 24 hours without a deposit with a right of first refusal based on any additional inquiries. Guaranteed number of guests is required 7 Days prior to party date.

A valid credit card number is required with the signed contract as payment

All Seated Dinner, Lunch and Brunch menus include:

Iced Tea and Coffee

Please contact Jennifer Tiberia for inquiries

404.229.5651

770.564.6911

jennifer@1910publichouse.com

christy@1910publichouse.com

Additional Information

- Audio/Visual Equipment is available for use at a minimal charge Public House does not provide technical support for outside laptops, software, etc.
- State of Ga tax is 6%. All wine and spirits include 7% state tax.
- Gratuity is 22%.
- Private parties must be on one check, with the exception of alcoholic beverages. Multiple forms of payment may be applied to the check
- \$150 Room Set Up/Clean Up Fee

NOTE: sides may be changed prior to event at client's request with approval of executive chef and there may be an additional charge

Appetizer, Salad and Main Courses can be substituted for another item off our menu; there may be an additional charge.