

FALL 2016

# PUBLIC

kitchen + bar

BRUNCH

## PLATES TO SHARE

### JALAPEÑO + CHEDDAR BISCUITS • 7

Honey butter, jalapeño jam

### DONUT HOLES • 6

Cinnamon sugar, caramel sauce

## SOUPS

### BUTTERNUT SQUASH BISQUE • 8 <sup>GF</sup>

Roasted butternut squash, toasted hazelnuts, crème fraîche

### FRENCH ONION • 10

Caramelized onions, Swiss

### SIRLOIN CHILI • 10

Sour cream, scallion, jalapeño cheddar biscuit

## SALADS

### ROASTED BABY BEETS • 10 <sup>GF</sup>

Arugula, goat cheese, red onion, hazelnuts, pumpkin vinaigrette

### CAESAR • 9

Romaine, Parmesan, croutons | chicken • 5

### GRILLED STEAK • 15 <sup>GF</sup>

Spinach, blue cheese, fried onions, tomato vinaigrette

### SOUTHWEST CHICKEN COBB • 14

Romaine, mixed greens, pulled chicken, bacon, hard boiled egg, tomatoes, avocado, smoked blue cheese, roasted corn, tortilla strips, spicy ranch dressing

## BRUNCH

### CAST IRON SKILLET • 13

House bacon, hash browns, sunny side egg, Parmesan cream

### OMELET OF THE DAY • 13 <sup>GF</sup>

Chef's choice, side salad

### BENEDICT • 13

Poached egg, Applewood smoked ham, hollandaise, english muffin, side salad

### STEAK + EGGS • 15 <sup>GF</sup>

Grilled flat iron, two eggs, roasted fingerlings, chimichurri

### PASTRAMI HASH • 13

House pastrami, house bacon, potatoes, onion, sunny side egg

### BREAKFAST SANDWICH • 12

Fried egg, sausage patty, bacon, white cheddar, harissa aioli, english muffin, side salad

### CRAB CAKE BENEDICT • 16

Lump crab cake, avocado, marinated tomato, poached egg, hollandaise, side salad

### LOBSTER BENEDICT • 18

Claw meat, herbs, lemon, hollandaise, english muffin, side salad

### SLOW EGGS • 13 <sup>GF</sup>

Soft poached eggs, polenta, bruised kale, pine nuts, Parmesan, extra virgin olive oil

## SANDWICHES

Choice of french fries or mixed greens

### PUBLIC BLT • 11

Smoked bacon, lettuce, tomato, herb aioli | chicken • 5

### GRILLED HAM + CHEESE • 13

Applewood smoked ham, Swiss, grainy mustard  
*(available without ham)*

### LOBSTER ROLL • 18

Claw meat, lemon tarragon crème fraîche

### CURRY CHICKEN SALAD WRAP • 12

Pulled chicken, golden raisins, curry aioli

### NOYES + CUTLER • 16

Smoked bacon, jalapeño jam, marinated tomatoes, garlic aioli | add egg • 1

## SIDES

### SMOKED BACON • 3 <sup>GF</sup>

### SAUSAGE PATTIES • 4 <sup>GF</sup>

### HASH BROWNS • 5

### FRESH BERRIES • 4 <sup>GF</sup>

### SOURDOUGH TOAST • 3

### YOGURT PARFAIT • 5

Greek yogurt, fresh berries, brown sugar oat crunch

Do you have a private event coming up? Our lower level is available. Ask your server for details.



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<sup>GF</sup> gluten friendly

Some items are served (or can be served) raw or undercooked, contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.