

FALL 2016

# PUBLIC

kitchen + bar

LUNCH

## PLATES TO SHARE

**CREAMY SPINACH + ARTICHOKE • 11**  
Pita chips

**BEER CHEESE DIP • 7**  
Fried tortilla chips, smoked paprika

**HUMMUS + OLIVES • 9**  
Grilled pita bread, virgin olive oil

## STARTERS

**SPICY MAPLE WINGS • 12** **GF**  
Spicy maple glaze, blue cheese

**DRY RUB WINGS • 12** **GF**  
Cry Baby Craig's hot sauce, blue cheese

**LUMP CRAB CAKE • 11 | 18**  
Kale, chipotle remoulade

**CALAMARI • 13**  
Tempura, herb aioli

**JALAPEÑO + CHEDDAR  
BISCUITS • 7**  
Honey butter, jalapeño jam

**MUSSELS • 16** **GF**  
Coconut milk, fresh coriander, lime,  
grilled focaccia

**CORNMEAL FRIED  
PORK BELLY • 13**

House pork belly, braised kale,  
pickled red onion

**GRILLED LAMB RIBS • 14** **GF**  
Slow braised, brown sugar molasses glaze,  
chimichurri

## SALADS

**ROASTED BABY BEETS • 10** **GF**  
Arugula, goat cheese, red onion, hazelnuts,  
pumpkin vinaigrette

**CAESAR • 9**  
Romaine, Parmesan, croutons | chicken • 5

**SOUP + SALAD COMBO • 12**  
Choice of soup served with pear salad  
or Caesar salad

**PEAR SALAD • 9**  
Champagne poached pears, mixed greens,  
grape tomato, pea shoots, candied walnuts,  
gorgonzola dolce, champagne vinaigrette

**GRILLED STEAK • 15** **GF**  
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

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



@publickitchenstpaul



@publickitchensp



@publickitchensp

## BOARDS

chef's selection, prepared with daily  
accompaniments

ARTISANAL CHEESE • 16

LOCAL CURED MEATS • 18

MEAT + CHEESE • 24

## SANDWICHES

Choice of french fries or mixed greens

**PUBLIC BLT • 11**

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

**STEAK SANDWICH • 16**

Marinated flat iron, caramelized onions,  
mushrooms, Swiss

**PASTRAMI + SWISS • 13**

House pastrami, rye, sauerkraut,  
Swiss, spicy aioli

**LOBSTER ROLL • 18**

Claw meat, lemon tarragon crème fraîche

**GRILLED HAM + CHEESE • 13**

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

**WALLEYE PO BOY • 15**

Marinated tomatoes, pickled red onions,  
Creole remoulade

**CURRY CHICKEN  
SALAD WRAP • 12**

Pulled chicken, golden raisins, curry aioli

## SOUPS

**BUTTERNUT SQUASH  
BISQUE • 8** **GF**

Roasted butternut squash, toasted  
hazelnuts, crème fraîche

**FRENCH ONION • 10**

Caramelized onions, Swiss

**SIRLOIN CHILI • 10**

Sour cream, scallion,  
jalapeño cheddar biscuit

## BURGERS

ground fresh in house daily  
Choice of french fries or mixed greens

**TURKEY • 15**

Turkey, pork, tomato jam,  
Swiss, fried onions

**NOYES + CUTLER • 16**

Smoked bacon, jalapeño jam,  
marinated tomatoes, garlic aioli

**PUBLIC • 14**

White cheddar

## ENTREES

**SPAGHETTI ALLA CHITARRA • 20**

Sausage, fennel, Pecorino, red sauce

**GRILLED SALMON • 26** **GF**

Roasted fingerling potatoes,  
butternut squash purée, herb oil

**STEAK FRITES • 22**

Marinated flat iron, french fries, tarragon aioli

PUBLICKITCHENSTPAUL.COM **GF** 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.