

BOARDS

CHEF'S SELECTION, PREPARED WITH DAILY ACCOMPANIMENTS

ARTISANAL CHEESE • 16

LOCAL CURED MEATS • 18

MEAT + CHEESE • 24

STARTERS

GOLTZ' SPICY MAPLE WINGS • 12

Buttermilk-brine, spicy maple glaze,
blue cheese dressing

SMOKEY DRY RUB WINGS • 12

Buttermilk-brine, house dry rub,
blue cheese dressing

BEER-STEAMED MUSSELS • 16

Seasonal draft, guanciale, shallots,
oven-dried tomato, grilled baguetteROASTED BEET HUMMUS +
VEGETABLE CRUDITE • 10 ^{GF}Watermelon radish, celery,
carrot, cucumber | pita • 3

LUMP CRAB CAKE • 11/18

Colossal lump crab meat, fried kale, gribiche

MARINATED BEEF SKEWERS • 14 ^{GF}Bell pepper, pearl onion,
cherry tomato, chimichurri

CALAMARI • 13

Creole buttermilk, tempura, herb aoli

GRILLED WATERMELON +
BURRATA • 13 ^{GF}Lemon zest, mint, tomato,
balsamic, olive oil

SPINACH + ARTICHOKE DIP • 11

Creamy spinach, artichoke hearts,
fresh herbs, fried pita chips

JALAPEÑO + CHEDDAR BISCUITS • 7

Made daily, honey butter, jalapeño jam

SOUPS & SALADS

TOMATO BISQUE • 8

Fire-roasted tomatoes, four-year cheddar,
grilled cheese croutons, basil oil

GAZPACHO • MP

Daily selection

WEDGE • 9

Iceberg, cherry tomato, red onion,
guanciale, blue cheese

GRILLED CAESAR • 11

Romaine, toasted garlic, freshly cracked pepper,
white anchovy, croutons | chicken • 5SOUTHWEST CORN +
AVOCADO SALAD • 9Mixed greens, pulled chicken, guanciale,
cherry tomato, avocado, roasted corn, blue cheese,
tortilla strips, jalapeño vinaigretteROASTED BEET SALAD • 12 ^{GF}Watercress, spinach, orange supreme, pistachio,
chèvre, grapefruit vinaigrette

STRAWBERRY SALAD • 9

Spinach, pistachio granola, chèvre,
cabernet vinaigrette | chicken • 5

ENTREES

Gluten-free beet noodles available upon request

LOBSTER FETTUCCINE • 28

Claw meat, house-made pasta, lemon tarragon
crème fraîche, fried onions, herb oilROASTED GARLIC PORK CHOP • 26 ^{GF}Cippolini onions, asparagus,
bacon butter sauce

PAN SEARED TROUT • 25

Almonds, haricot verts, caramelized orange,
brown butter sauce

PESTO SPAGHETTI • 18

House-made pasta, asparagus, artichoke hearts,
cherry tomato, pecorino

RIBEYE • 34

Mushroom meadly, charred cippolini chimichurri,
roasted fingerling potatoes

PAN ROASTED CHICKEN • 22

Ham hock black-eyed peas, braised greens,
jalapeño + cheddar biscuit

PETITE SHOULDER STEAK • 24

Potato purée, spring vegetables,
balsamic-herb vinaigretteROSEMARY SALMON • 28 ^{GF}Pan-seared wild-caught salmon, roasted fingerlings,
Farmer's Market asparagus, lemon caper butter

FETTUCCINE CAPRESE • 20

House-made pasta, burrata, cherry tomato,
basil, lemon, olive oil

BURGERS + SANDWICHES

Served with your choice of mixed greens or french fries

CRAB CAKE SANDWICH • 18

Colossal lump blue crab, arugula,
pickled red onion, gribiche, toasted hoagie

PUBLIC • 14

Two patties, caramelized onions,
American cheese, house pickles, toasted brioche

CORN + BLACK BEAN BURGER • 14

Marinated tomato, guacamole,
beet hay, toasted brioche

NOYES + CUTLER • 16

Sirloin + chuck, applewood smoked bacon,
white cheddar, arugula, marinated tomato,
jalapeño jam, herb aioli, toasted brioche

TURKEY • 15

Ground turkey + pork, swiss, tomato jam,
fried onions, toasted brioche

LOBSTER ROLL • 18

Claw meat, arugula, lemon tarragon
crème fraîche, toasted hoagie

SIDES

BLACK EYED PEAS • 7

PARMESAN GARLIC FRIES • 6

ROASTED FINGERLING POTATOES • 6 ^{GF}FARMERS MARKET ASPARAGUS • 9 ^{GF}

BRAISED COLLARD GREENS • 6

SUMMER VEGETABLE MEDLEY • 7