

BOARDS

CHEF'S SELECTION, PREPARED WITH DAILY ACCOMPANIMENTS

ARTISANAL CHEESE • 16

LOCAL CURED MEATS • 18

MEAT + CHEESE • 24

STARTERS

FARMERS MARKET ASPARAGUS • 9 ^{GF}

Crispy pancetta, preserved lemon, olive oil

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

LUMP CRAB CAKE • 11/18

Colossal lump blue crab, fried kale, gribiche

CALAMARI • 13

Creole buttermilk, tempura, herb aoli

ROASTED BEET HUMMUS + VEGETABLE CRUDITE • 10 ^{GF}

Watermelon radish, celery, carrot, cucumber | pita • 3

SPINACH + ARTICHOKE DIP • 11

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

MARINATED BEEF SKEWERS • 14 ^{GF}

Bell pepper, pearl onion, cherry tomato, chimichurri

BEER STEAMED MUSSELS • 16

Seasonal draft, guanciale, shallot, oven-dried tomato, grilled baguette

JALAPEÑO + CHEDDAR BISCUITS • 7

Made daily, honey butter, jalapeño jam

SOUPS & SALADS

SOUP + SALAD COMBO • 12

Choice of soup served with grilled Caesar salad or strawberry salad

TOMATO BISQUE • 8

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

GAZPACHO • MP

Daily selection

WEDGE • 9

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

QUINOA POWER BOWL • 10

Chef's selection of healthy seasonal ingredients
chicken • 5 | steak • 8 | salmon • 8

SOUTHWEST CORN + AVOCADO SALAD • 14

Mixed greens, pulled chicken, guanciale, cherry tomato, avocado, roasted corn, blue cheese, tortilla strips, jalapeño vinaigrette

STRAWBERRY SALAD • 9

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

GRILLED CAESAR • 11

Romaine, toasted garlic, freshly cracked pepper, white anchovy, croutons | chicken • 5

ROASTED BEET SALAD • 12 ^{GF}

Watercress, spinach, orange supreme, pistachio, spinach, chèvre, grapefruit vinaigrette

BURGERS + SANDWICHES

Served with your choice of mixed greens or french fries

TURKEY • 15

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

NOYES + CUTLER • 16

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

WALLEYE TACOS • 12

Beer battered, citrus slaw, cilantro, lime, gribiche, grilled flour tortillas

PUBLIC BLT • 11

Applewood smoked bacon, lettuce, tomato, herb aioli | chicken • 5

PUBLIC • 13

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

GRILLED HAMBURGER • 13

Sirloin + chuck, toasted brioche | cheese • 1

LOBSTER ROLL • 18

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

STRAWBERRY CHICKEN WRAP • 12

Pulled chicken, strawberries, mixed greens, red onion, chèvre, cabernet vinaigrette, spinach tortilla

CORN + BLACK BEAN BURGER • 14

Marinated tomato, guacamole, beet hay, toasted brioche

ENTREES

Gluten-free beet noodles available upon request

FETTUCCINE CAPRESE • 20

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

ROSEMARY SALMON • 20 ^{GF}

Pan-seared wild caught salmon, roasted fingerlings, Farmer's Market asparagus, lemon caper butter

PETITE SHOULDER STEAK • 24 ^{GF}

Potato purée, spring vegetables, herb balsamic

ROASTED GARLIC PORK CHOP • 26 ^{GF}

Cippolini onions, asparagus, bacon butter sauce