

STARTERS

BEER-STEAMED MUSSELS

seasonal draft, guanciale, shallots,
oven-dried tomato, grilled baguette 16

GOLTZ' SPICY MAPLE WINGS

buttermilk-brined, spicy maple glaze,
blue cheese dressing 12

SMOKY DRY RUB WINGS

buttermilk-brined, house dry rub,
blue cheese dressing 12

LUMP CRAB CAKE

colossal lump blue crab, fried kale,
gribiche 11 / 18

ROASTED BEET HUMMUS ^{GF}

watermelon radish, celery, carrot,
cucumber 10 | add pita +3

MARINATED BEEF SKEWERS

bell pepper, pearl onion, cherry tomato,
chimichurri 14

CALAMARI

creole buttermilk, tempura,
herb aioli 13

GRILLED WATERMELON + BURRATA

tomato, basil, lemon zest, mint,
balsamic, olive oil 13

SPINACH + ARTICHOKE DIP

creamy spinach, artichoke hearts,
fresh herbs, fried pita chips 11

MEAT + CHEESE BOARDS

chef's selection, served with daily accompaniments
artisanal cheese 16 | local cured meats 18
meat + cheese 24

JALAPEÑO + CHEDDAR BISCUITS

made daily, honey butter,
jalapeño jam
7

SOUPS + SALADS

TOMATO BISQUE

fire-roasted tomatoes, four-year
cheddar grilled cheese crouton,
basil oil 8

GAZPACHO

daily selection
9

SOUTHWEST COBB

pulled chicken, guanciale, avocado, cherry tomato,
roasted corn, blue cheese, tortilla strips, mixed
greens, jalapeño vinaigrette 15

ROASTED BEET SALAD ^{GF}

watercress, orange supreme, pistachio,
chèvre, spinach, grapefruit vinaigrette 12

STRAWBERRY SALAD

pistachio granola, chèvre, spinach,
cabernet vinaigrette 9
add chicken +5

GRILLED CAESAR

toasted garlic, white anchovy, freshly
cracked pepper, romaine, croutons 11

ENTRÉES

PETITE SHOULDER STEAK

spring vegetable medley,
potato purée, herb balsamic
24

**ROASTED GARLIC
PORK CHOP** ^{GF}

cippolini onions, asparagus,
bacon butter sauce 28

PAN-SEARED TROUT

almonds, haricot verts, caramelized
orange, brown butter sauce 25

ROSEMARY SALMON ^{GF}

pan-seared wild-caught salmon, roasted
fingerlings, farmer's market asparagus,
lemon caper butter 30

RIBEYE

mushroom medley,
charred cippolini onions, chimichurri,
roasted fingerlings 34

PAN-ROASTED CHICKEN

ham hock black-eyed peas, braised greens,
jalapeño + cheddar biscuit 22

LOBSTER FETTUCCINE

claw meat, house-made pasta,
lemon tarragon crème fraîche,
fried onions, herb oil 28

SUMMER PESTO

house-made spaghetti, asparagus,
artichoke hearts, cherry tomato,
pecorino 20

FETTUCCINE CAPRESE

house-made pasta, burrata, cherry
tomato, basil, lemon, olive oil 20

BURGERS + SANDWICHES

CORN + BLACK BEAN BURGER

marinated tomato, guacamole,
beet hay, toasted brioche 14

TURKEY

ground turkey + pork, swiss,
tomato jam, fried onions,
toasted brioche 15

PUBLIC

two patties, caramelized onions, american
cheese, house pickles, toasted brioche 15

NOYES + CUTLER

sirloin + chuck, applewood smoked bacon,
white cheddar, arugula, marinated tomato,
jalapeño jam, herb aioli, toasted brioche 16

LOBSTER ROLL

claw meat, arugula, lemon tarragon
crème fraîche, toasted hoagie 18

CRAB CAKE SANDWICH

colossal lump blue crab, arugula,
pickled red onion, gribiche,
toasted hoagie 18

SIDES

BLACK EYED PEAS 7**PARMESAN GARLIC FRIES** 6**ROASTED FINGERLINGS** ^{GF} 6**FARMER'S MARKET ASPARAGUS** ^{GF} 9**BRAISED COLLARD GREENS** 6**SUMMER VEGETABLE MEDLEY** 7

*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 food borne illness.*