
LUNCH

PUBLIC

kitchen + bar

SUMMER 2017

JALAPEÑO + CHEDDAR BISCUITS
made daily, honey butter, jalapeño jam 7

MEAT + CHEESE BOARD
chef's selection, served with daily accompaniments 24

STARTERS

MARINATED BEEF SKEWERS
bell pepper, pearl onion,
cherry tomato, chimichurri 14

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

ROASTED BEET HUMMUS ^{GF}
watermelon radish, celery, carrot,
cucumber 10 | add pita +3

CALAMARI
creole buttermilk, tempura,
herb aioli 13

WINGS
choice of spicy maple glaze or house dry rub,
blue cheese dressing 12

LUMP CRAB CAKE
colossal lump blue crab, fried kale,
gribiche 11

SOUPS + SALADS

SOUP + SALAD COMBO
choice of soup served with
grilled caesar or strawberry salad 12

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

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

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

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

GAZPACHO
daily selection
9

QUINOA POWER BOWL
chef's selection of healthy seasonal ingredients 10
chicken +5 | steak +8 | salmon +8

BURGERS + SANDWICHES

served with your choice of mixed greens or french fries

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

CORN + BLACK BEAN BURGER
marinated tomato, guacamole,
beet hay, toasted brioche 14

WALLEYE TACOS
beer-battered, citrus slaw, cilantro, lime,
gribiche, grilled flour tortillas 12

NOYES + CUTLER
sirloin + chuck, smoked bacon,
white cheddar, arugula, marinated tomato,
jalapeño jam, garlic aioli, brioche bun 16

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

STRAWBERRY CHICKEN WRAP
pulled chicken, chèvre, strawberries,
mixed greens, red onion, cabernet
vinaigrette, spinach tortilla 12

GRILLED HAMBURGER
sirloin + chuck, toasted brioche 13
add cheese +1

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

PUBLIC BLT
applewood smoked bacon, lettuce,
tomato, herb aioli 11 | add chicken +5

ENTRÉES

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

PETITE SHOULDER STEAK ^{GF}
potato purée, spring vegetables,
herb balsamic 24

ROSEMARY SALMON ^{GF}
pan-seared wild-caught salmon, roasted fingerlings,
farmer's market asparagus, lemon caper butter 20

ROASTED GARLIC PORK CHOP ^{GF}
cippolini onions, asparagus,
bacon butter sauce 22

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.

^{GF} gluten-friendly