

STARTERS

CIDER-STEAMED MUSSELScrispy guanciale, shallots, seasonal cider
crème fraîche, 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**SPINACH + ARTICHOKE DIP**creamy spinach, artichoke hearts,
fresh herbs, fried pita chips 11**PIMENTO CHEESE FONDUE**tortilla chips, cauliflower
12**SEARED SCALLOPS**zucchini purée, yuzu air, beech
mushrooms, soy reduction 15**BOURBON PORK BELLY CONFIT**chive crème fraîche
12**SQUASH AGRODOLCE** ^{GF}salted walnuts, seasonal apples,
fried sage 10**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

CREAMY CORN SOUPfresh corn, jalapeño, chili powder
9**SOUTHWEST COBB**pulled chicken, bacon, avocado, cherry
tomato, roasted corn, blue cheese, tortilla strips,
mixed greens, jalapeño vinaigrette 15**ROASTED BEET SALAD** ^{GF}seasonal greens, cippolini onions,
toasted hazelnuts, shaved pecorino,
blood orange vinaigrette 12**POTATO SOUP** ^{GF}crispy potato, chive batons
8**BABY LETTUCES** ^{GF}pomegranate seeds, blue cheese,
salted walnuts, warm bacon vinaigrette 9**GRILLED CAESAR**toasted garlic, white anchovy, freshly
cracked pepper, romaine, croutons 11

ENTRÉES

PETITE FILET ^{GF} fried brussels sprouts, garlic potato purée, herb balsamic reduction 29**GRILLED HALF CHICKEN** balsamic glazed figs, cous cous, beer-braised cabbage, pomegranate jus 22**PAN-SEARED SALMON** ^{GF} tri-color fingerlings, grilled broccoli, lemon caper cream 30**FRIED EGGPLANT + THAI BASIL RISOTTO** zucchini, red bell pepper, scallion, garlic chili sauce 20**ROASTED GARLIC PORK CHOP** ^{GF} cippolini onions, asparagus, bacon butter sauce 28**RIBEYE** ^{GF} mushroom medley, charred cippolini onions, bleu cheese butter, tri-color fingerlings 34**LOBSTER FETTUCCINE** claw meat, house-made pasta, lemon tarragon crème fraîche, fried onions, herb oil 28**MORCILLA DUCK ROULADE** ^{GF} plum chutney, lentils, mushrooms, beurre rouge, toasted caraway 28**TRI-COLOR GNOCCHI** roasted butternut squash, walnuts, champagne gorgonzola cream, fried sage 22**CORNFLAKE CRUSTED COD** ^{GF} eggplant succotash, parsnips, sriracha brown butter 23

BURGERS + SANDWICHES

**CORN +
BLACK BEAN BURGER**

lettuce, red onion, sriracha aioli 14

PUBLIC BURGERtwo patties, caramelized onions, american
cheese, house pickles, toasted brioche 15**LOBSTER ROLL**claw meat, arugula, lemon tarragon
crème fraîche, toasted hoagie 18**TURKEY BURGER**ground turkey + pork, swiss,
tomato jam, fried onions,
toasted brioche 15**NOYES + CUTLER BURGER**sirloin + chuck, applewood smoked bacon,
white cheddar, arugula, marinated tomato,
jalapeño jam, herb aioli, toasted brioche 16**CRAB CAKE SANDWICH**colossal lump blue crab, arugula,
pickled red onion, gribiche,
toasted hoagie 18

SIDES

FRIED BRUSSELS SPROUTS 6
PARMESAN GARLIC FRIES 6**TRI-COLOR FINGERLINGS** ^{GF} 6
FARMER'S MARKET ASPARAGUS ^{GF} 9**GRILLED BROCCOLI** ^{GF} 7
CORN ELOTE ^{GF} 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.