
LUNCH

PUBLIC

kitchen + bar

FALL 2017

JALAPEÑO + CHEDDAR BISCUITS

made daily, honey butter, jalapeño jam 7

MEAT + CHEESE BOARD

chef's selection, served with daily accompaniments 24

STARTERS

GOLTZ WINGS

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

SEARED SCALLOPS

zucchini purée, yuzu air, beech mushrooms, soy reduction 15

CIDER-STEAMED MUSSELS

crispy guanciale, shallots, seasonal cider crème fraîche, grilled baguette 16

LUMP CRAB CAKE

colossal lump blue crab, fried kale, gribiche 11

SQUASH AGRODOLCE GF

salted walnuts, seasonal apples, fried sage 10

BOURBON PORK BELLY CONFIT

chive crème fraîche 12

SOUPS + SALADS

SOUP + SALAD COMBO

choice of soup served with grilled caesar or baby lettuces 12

ROASTED BEET SALAD GF

seasonal greens, cippolini onions, toasted hazelnuts, shaved pecorino, blood orange vinaigrette 12

SOUTHWEST COBB

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

CREAMY CORN SOUP

fresh corn, jalapeño, chili powder 9

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

POTATO SOUP GF

crispy potato, chive batons 8

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 BURGER

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

PUBLIC BLT

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

CORN + BLACK BEAN BURGER

lettuce, red onion, sriracha aioli 14

CHICKEN + WALNUT WRAP

pulled chicken, pomegranate seeds, blue cheese, salted walnuts, warm bacon vinaigrette 12

NOYES + CUTLER BURGER

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

TURKEY BURGER

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

GRILLED HAMBURGER

sirloin + chuck, toasted brioche 13
add cheese +1

WALLEYE TACOS

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

LOBSTER ROLL

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

ENTRÉES

ROASTED GARLIC PORK CHOP GF

cippolini onions, asparagus, bacon butter sauce 22

PETITE FILET GF

fried brussels sprouts, garlic potato purée, herb balsamic reduction 24

TRI-COLOR GNOCCHI

roasted butternut squash, walnuts, champagne gorgonzola cream, fried sage 22

PAN-SEARED SALMON GF

tri-color fingerlings, grilled broccoli, lemon caper cream 20

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