

## STARTERS

## CIDER-STEAMED MUSSELS

crispy 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 | 28

## BOURBON PORK BELLY CONFIT

chive crème fraîche  
12

SQUASH AGRODOLCE <sup>GF</sup>

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 SOUP

fresh corn, jalapeño, chili oil  
cup 6 | bowl 9

POTATO SOUP <sup>GF</sup>

crispy potato, chive batons  
cup 5 | bowl 8

## SOUTHWEST COBB

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

BABY LETTUCES <sup>GF</sup>

pomegranate seeds, blue cheese,  
salted walnuts, warm bacon vinaigrette 9

ROASTED BEET SALAD <sup>GF</sup>

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

## GRILLED CAESAR

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

## ENTRÉES

**PETITE FILET <sup>GF</sup>** fried brussels sprouts, garlic potato purée, herb balsamic reduction 32

**GRILLED HALF CHICKEN** balsamic glazed figs, cous cous, beer-braised cabbage, pomegranate jus 22

**PAN-SEARED SALMON <sup>GF</sup>** 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 <sup>GF</sup>** cippolini onions, asparagus, bacon butter sauce 28

**RIBEYE <sup>GF</sup>** mushroom medley, charred cippolini onions, bleu cheese butter, tri-color fingerlings 34

**LOBSTER FETTUCCINE** claw meat, house-made squid ink pasta, lemon tarragon crème fraîche, fried shallots, fried basil 28

**MORCILLA DUCK ROULADE <sup>GF</sup>** plum chutney, lentils, mushrooms, beurre rouge, toasted caraway 28

**TRI-COLOR GNOCCHI** roasted butternut squash, walnuts, champagne gorgonzola cream, fried sage 25

**CORNFLAKE CRUSTED COD <sup>GF</sup>** eggplant succotash, parsnips, sriracha brown butter 23

## BURGERS + SANDWICHES

CORN +  
BLACK BEAN BURGER

lettuce, red onion, sriracha aioli 14

## TURKEY BURGER

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

## PUBLIC BURGER

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

## NOYES + CUTLER BURGER

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

**FRIED BRUSSELS SPROUTS** 6  
**THAI BASIL RISOTTO** 8

**TRI-COLOR FINGERLINGS <sup>GF</sup>** 6  
**SAUTÉED MUSHROOM MEDLEY** 9

**GRILLED BROCCOLI <sup>GF</sup>** 7  
**CORN ELOTE <sup>GF</sup>** 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.*