

STARTERS

BEER-STEAMED MUSSELS
house-made green chorizo, dark ale,
coconut milk, aji chili, toasted 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

MEDITERRANEAN BEEF SKEWERS GF
kale + quinoa salad, tzatziki,
feta vinaigrette 14

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

SOUP DU JOUR
daily preparation
cup 6 | bowl 9

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

KALE + QUINOA SALAD GF
cherry tomato, roasted red pepper,
cucumber, red onion, fresh mint, tzatziki,
toasted pepitas, feta vinaigrette 13

POTATO SOUP GF
crispy potato, chive batons
cup 5 | bowl 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, hasselback potatoes, herb balsamic reduction 32

CURRIED HALF CHICKEN coconut milk curry, potatoes, carrots, green peppers, cashews, golden raisins, garlic naan 24

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, malbec-peppercorn reduction 36

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

BRAISED PORK CHEEKS dark ale + szechuan pepper peppercorn braise, sweet potato tots, creamed greens 26

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

CORNFLAKE CRUSTED COD GF eggplant succotash, parsnips, sriracha brown butter 23

BURGERS + SANDWICHES

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

LOBSTER ROLL
claw meat, lemon tarragon crème fraîche,
arugula, garlic oil, fried shallots,
toasted hoagie 18

**CORN +
BLACK BEAN BURGER**
lettuce, red onion, sriracha aioli 14

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
THAI BASIL RISOTTO 8

TRI-COLOR FINGERLINGS GF 6
SAUTÉED MUSHROOM MEDLEY 9

BLACK-EYED PEA SUCCOTASH 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.*