

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

BEER-STEAMED MUSSELS

house-made green chorizo, dark ale, coconut milk, aji chili, toasted baguette 16

LUMP CRAB CAKE

colossal lump blue crab, fried kale, gribiche 11

SQUASH AGRODOLCE ^{GF}

salted walnuts, seasonal apples, fried sage 10

MEDITERRANEAN BEEF SKEWERS ^{GF}

kale + quinoa salad, tzatziki, feta vinaigrette 14

SOUPS + SALADS**SOUP + SALAD COMBO**

choice of soup served with grilled caesar or baby lettuces 12

KALE + QUINOA SALAD ^{GF}

cherry tomato, roasted red pepper, cucumber, red onion, fresh mint, tzatziki, toasted pepitas, feta vinaigrette 13

SOUTHWEST COBB

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

SOUP DU JOURdaily preparation
cup 6 | bowl 9**BABY LETTUICES ^{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
cup 5 | bowl 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 HAMBURGERsirloin + chuck, toasted brioche 13
add cheese +1**LOBSTER ROLL**

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

WALLEYE TACOS

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

ENTRÉES**ROASTED GARLIC PORK CHOP ^{GF}**

cippolini onions, asparagus, bacon butter sauce 22

PETITE FILET ^{GF}

fried brussels sprouts, hasselback potatoes, herb balsamic reduction 26

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