BRUNCH



SPRING 2018

JALAPEÑO + CHEDDAR BISCUITS

made daily, honey butter, jalapeño jam 7

FARMER'S MARKET ASPARAGUS

8

SOUPS + SALADS

SOUP DU JOUR

daily preparation cup 6 | bowl 9

fresh tarragon, extra virgin olive oil, cracked black pepper cup 8 | bowl 9

TOMATO + TARRAGON BISQUE @

STRAWBERRY + BLUEBERRY SALAD @

spring greens, red onion, toasted almonds, goat cheese, sweet onion honey vinaigrette 10

KALE + QUINOA SALAD @

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

CLASSIC CAESAR

romaine, parmesan, garlic, cracked black pepper, croutons, caesar dressing 11 anchovies +2

SOUTHWEST COBB

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

ENTRÉES

CHILAQUILES

scrambled eggs, stewed salsa, house-made green chorizo, corn tortillas, cilantro, crema 13

BREAKFAST SANDWICH

fried egg, sausage patty, bacon, white cheddar, harissa aioli, english muffin, side salad 12

SOURDOUGH PANCAKES

apple butter, fresh berries, whipped cream, maple syrup 13

CREOLE BENEDICT

house-made andouille sausage, creole hollandaise, english muffin, side salad 13

CRAB CAKE BENEDICT

lump crab cake, avocado, marinated tomato, poached egg, hollandaise, side salad 16

CLASSIC BENEDICT

applewood smoked ham, hollandaise, english muffin, side salad 13

SHRIMP + GRITS

jumbo shrimp, braised collard greens, bone marrow gouda grits, hot sauce butter 16

CORNED BEEF HASH

house-made corned beef, braised red cabbage, crispy potatoes, sunny-side egg 13

STEAK + EGGS @

grilled flat iron, two eggs, roasted fingerlings, chimichurri 15

BURGERS + SANDWICHES

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, white cheddar, red onion, craisin aioli, bacon, toasted brioche 15

PUBLIC BURGER

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

TURKEY WRAP

provolone cheese, spring greens, craisin aioli, bacon crumble, cherry tomatoes, sweet onion, spinach tortilla 13

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, toasted brioche 14

SIDES

SMOKED BACON @ · 3

SAUSAGE PATTIES © · 4

HASH BROWNS · 5

TWO EGGS · 4

FRESH BERRIES © · 4

SOURDOUGH TOAST · 3

BREAKFAST DRINKS

BACON OLD FASHIONED

bacon-infused bourbon, black walnut bitters, demerara 10

PALOMA

mezcal, tattersall grapefruit crema, lime juice, jarritos 10

KENTUCKY MORNING

maker's mark, apricot liqueur, mint 10

WOODLAND SOUR

knob creek, house sour, pure maple syrup 11

BRIAR PATCH

house limoncello, blackberry brandy, house sour 10

DESERT SUNRISE

hornitos, orange juice, blackberry-pasilla syrup 9

BELLINI

peach nectar, cava 7

KIR ROYAL

chambord, cava 7

BON MATIN

st-germain, lavender syrup, cava 8

IL LIMONE

house limoncello, cava 8

BOTTOMLESS MIMOSAS

available every weekend during brunch 10

BREAKFAST BUMP

house bacon-infused bourbon, butterscotch liqueur, oj pearl 5