

STARTERS

CHILI SOY STEAMED MUSSELS

fresnos, spring onions, garlic, shallots, ginger, cilantro, lime, grilled baguette 16

JAMAICAN JERK SHRIMP

banana habanero salsa, plantain chips 14

LUMP CRAB CAKE

colossal lump blue crab, fried kale, gribiche 11 | 18

GOLTZ WINGS

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

SPINACH + ARTICHOKE DIP

creamy spinach, artichoke hearts, fresh herbs, fried pita chips 11

POACHED SCALLOP CRUDO

orange supremes, enoki mushrooms, fresno rings, cilantro, chili oil, soy 15 | 28

FARMER'S MARKET ASPARAGUS GF

cherry tomatoes, toasted almonds, goat cheese, champagne citrus vinaigrette 10

MEDITERRANEAN BEEF SKEWERS GF

kale + quinoa salad, tzatziki, feta vinaigrette 14

PIMENTO CHEESE FONDUE

tortilla chips, cauliflower 12

MEAT + CHEESE BOARDSchef's selection, seasonal accompaniments
artisanal cheese 16 | local cured meats 18 | meat + cheese 24**JALAPEÑO + CHEDDAR BISCUITS**

house-made daily, honey butter, jalapeño jam 7

SOUPS + SALADS

SOUP DU JOURchef's daily preparation
cup 6 | bowl 9**STRAWBERRY + BLUEBERRY SALAD** GF

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

CLASSIC CAESARromaine, parmesan, crispy garlic, cracked black pepper, croutons, caesar dressing 11
anchovies +2**TOMATO + TARRAGON BISQUE** GFfresh tarragon, extra virgin olive oil, cracked black pepper
cup 6 | bowl 9**KALE + QUINOA SALAD** GF

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

SOUTHWEST COBB

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

ENTRÉES

PETITE FILET garlic potato purée, spring vegetable medley, herb balsamic reduction 32**ROASTED GARLIC PORK CHOP** GF asparagus, cipolini onions, bacon butter sauce 28**RIBEYE** GF tri-color fingerlings, wild mushrooms, blistered tomatoes, argentinian chimichurri, beryc butter 36**MUSHROOM SCHNITZEL** pesto spaetzle, asparagus, cherry tomatoes, citris radish salad, vegetable demi-glace 20**CURRIED HALF CHICKEN** coconut milk curry, potatoes, carrots, green peppers, cashews, golden raisins, garlic naan 24**LEMON-POACHED SEA BASS** GF charred bok choy, ginger, soy, lemon, garlic, spring onions, thai chili, cilantro 32**BRAISED PORK CHEEKS** dark ale + szechuan pepper peppercorn braise, sweet potato tots, creamed greens 26**PAN-SEARED SALMON** GF hickory broth, wild mushrooms, onions, peas, crème fraîche foam, prosciutto lemon salad 24**LOBSTER FETTUCCINE** claw meat, house-made squid ink pasta, lemon tarragon crème fraîche, fried shallots, fresh basil 28**ANGEL HAIR ALLA VODKA** house-made pasta, spring vegetables, vodka sauce, fresh basil 22

gf noodles +3 | chicken +5 | steak +8 | salmon +8

BURGERS + SANDWICHES

CORN + BLACK BEAN BURGER

lettuce, red onion, sriracha aioli, toasted brioche 14

PUBLIC BURGER

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

LOBSTER ROLL

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

TURKEY BURGER

house-ground turkey + pork, white cheddar, red onion, craisin aioli, bacon, toasted brioche 15

NOYES + CUTLER BURGER

sirloin + chuck, 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

FARMER'S MARKET ASPARAGUS GF 8**SPRING VEGETABLE MEDLEY** GF 7**TRI-COLOR FINGERLINGS** GF 6**SAUTÉED MUSHROOM MEDLEY** 9**POTATO + LEEK PURÉE** GF 6**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.