

**JALAPEÑO + CHEDDAR BISCUITS**

house-made daily, honey butter, jalapeño jam 7

**MEAT + CHEESE BOARD**

chef's selection, seasonal accompaniments 24

**STARTERS****GOLTZ WINGS**

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

**MEDITERRANEAN BEEF SKEWERS** GF

kale + quinoa salad, tzatziki, feta vinaigrette 14

**LUMP CRAB CAKE**

colossal lump blue crab, fried kale, gribiche 11

**FARMER'S MARKET ASPARAGUS** GF

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

**POACHED SCALLOP CRUDO**

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

**CHILI SOY STEAMED MUSSELS**

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

**SOUPS + SALADS****SOUP + SALAD COMBO**

choice of soup served with classic caesar or strawberry + blueberry salad 12

**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

**SOUP DU JOUR**chef'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 CAESAR**romaine, 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 5 | bowl 9**QUINOA POWER BOWL**chef's selection of 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

**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

**TURKEY WRAP**

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

**PARMESAN-CRUSTED BLT**bacon, arugula, marinated tomato, herb aioli, toasted sourdough 11  
chicken +5**TURKEY BURGER**

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

**CRAB CAKE SANDWICH**

colossal lump blue crab, arugula, pickled red onion, gribiche, toasted hoagie 18

**WALLEYE TACOS**

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

**NOYES + CUTLER BURGER**

sirloin + chuck, smoked bacon, white cheddar, arugula, marinated tomato, jalapeño jam, herb aioli, toasted brioche 16

**ENTRÉES****ROASTED GARLIC PORK CHOP** GF

cippolini onions, asparagus, bacon butter sauce 22

**PETITE FILET**

garlic potato purée, spring vegetable medley, herb balsamic reduction 32

**ANGEL HAIR ALLA VODKA**house-made pasta, spring vegetables, vodka sauce, fresh basil 22  
gf noodles +3 | chicken +5 | steak +8 | salmon +8**PAN-SEARED SALMON** GF

hickory broth, wild mushrooms, green onions, peas, crème fraîche foam, prosciutto lemon salad 24

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