

JALAPEÑO + CHEDDAR BISCUITS

housemade daily, honey butter, jalapeño jam 7

MEAT + CHEESE BOARD

chef's selection, seasonal accompaniments 24

STARTERS**GOLTZ WINGS**spicy maple glaze or smoky dry rub,
celery, blue cheese dressing 12**MEDITERRANEAN BEEF SKEWERS** GFkale + quinoa salad, tzatziki,
feta vinaigrette 14**LUMP CRAB CAKE**colossal lump blue crab,
fried kale, gribiche 11**FARMERS MARKET ASPARAGUS** GFcherry tomatoes, toasted almonds, goat
cheese, champagne citrus vinaigrette 10**PAN SEARED SCALLOPS**crispy cumin shallots, poblano purée, charred
corn, jalapeño, cilantro, carrot 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 roasted beet salad 12**SOUP DU JOUR**chef's daily preparation
cup 6 | bowl 9**TOMATO BISQUE** GFfresh tarragon, extra virgin olive oil,
cracked black pepper
cup 6 | bowl 9**KALE + QUINOA SALAD** GFcherry tomato, roasted red pepper,
cucumber, red onion, fresh mint, tzatziki,
toasted pepitas, feta vinaigrette 13**ROASTED BEET SALAD** GForange supremes, pistachio granola,
goat cheese, granny smith apples,
red onion, tarragon vinaigrette 11**QUINOA POWER BOWL**chef's selection of seasonal ingredients 10
chicken +5 | steak +8 | salmon +8**SOUTHWEST COBB**mixed greens, pulled chicken, bacon,
avocado, cherry tomato, roasted
corn, blue cheese, tortilla strips,
jalapeño vinaigrette 15**CLASSIC CAESAR**romaine, parmesan, crispy garlic,
cracked black pepper, croutons,
caesar dressing 11
anchovies +2**BURGERS + SANDWICHES**

served with your choice of mixed greens or french fries

PUBLIC BURGERtwo patties, american cheese, caramelized
onions, house pickles, toasted brioche 15**WALLEYE TACOS**beer battered, citrus slaw, cilantro,
lime, gribiche, grilled flour tortillas 12**CORN + BLACK BEAN BURGER**lettuce, red onion, sriracha aioli,
toasted brioche 14**CUBAN PORK TACOS**citrus braised pulled pork,
apple-cabbage slaw, radish, cilantro,
salsa, flour tortillas 14 vegetarian 12**LOBSTER ROLL**claw meat, lemon-tarragon crème
fraîche, arugula, garlic oil, fried shallots,
toasted hoagie 18**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**PARMESAN CRUSTED BLT**bacon, arugula, marinated tomato,
herb aioli, toasted sourdough 11
chicken +5**NOYES + CUTLER BURGER**sirloin + chuck, smoked bacon, white
cheddar, arugula, marinated tomato,
jalapeño jam, herb aioli, toasted brioche 16**ENTRÉES****TARRAGON LINGUINI** GFwild mushrooms, green peas, leeks, oven dried tomatoes,
shallot, garlic, mint, white wine cream 22**PETITE FILET** GFgarlic potato-leek purée, summer vegetables,
herb balsamic reduction 30**ANGEL HAIR ALLA VODKA**housemade pasta, summer vegetables,
vodka sauce, fresh basil 22
gf noodles +3 | chicken +5 | steak +8 | salmon +8**PAN SEARED SALMON** GFhickory broth, wild mushrooms, green onions, peas,
crème fraîche foam, prosciutto lemon salad 24some 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-free