

SHAREABLE STARTERS

CINNAMON ROLL

made daily, praline sauce,
candied pecans 9

JALAPEÑO + CHEDDAR BISCUITS

made daily, honey butter,
jalapeño jam 7

SEASONAL FRUIT DANISH

made daily, puff pastry, seasonal fruit
compote, whipped cream 8

SOUPS + SALADS

SOUP DU JOUR

daily preparation
cup 6 | bowl 9

ROASTED BEET SALAD ^{GF}

orange supremes, pistachio granola,
goat cheese, granny smith apples,
red onion, tarragon vinaigrette 11

CLASSIC CAESAR

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

TOMATO + TARRAGON BISQUE ^{GF}

fresh 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,
jalepeño vinaigrette 15

ENTRÉES

CHILAQUILES

poached egg, housemade green
chorizo, black beans, rice, stewed salsa,
cilantro crema, tortilla chips 13

CRAB CAKE BENEDICT

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

SHAKSHUKA

poached eggs, north african
tomato sauce, onion, pepper,
feta, cilantro, toast 12

BREAKFAST SANDWICH

fried egg, housemade andouille sausage,
arugula, onion, tomato, andouille gravy,
brioche bun, side salad 14

FLORENTINE BENEDICT

poached egg, steamed kale,
tomato, avocado, hollandaise,
english muffin, side salad 13

BISCUITS + GRAVY

poached eggs, creole andouille gravy,
jalapeño cheddar biscuits,
green onion 13

CREOLE BENEDICT

poached egg, housemade andouille
sausage, creole hollandaise,
english muffin, side salad 13

PUBLIC ALL-AMERICAN BREAKFAST

two eggs your style, choice of meat:
andouille sausage, bacon,
chorizo verde, toast 10

SHRIMP + GRITS

jumbo shrimp, prosciutto, crispy bone
marrow gouda grits, kale, garlic,
shallot, hot sauce butter 16

CLASSIC BENEDICT

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

SEASONAL PARFAIT

fresh fruit, vanilla greek yogurt,
pistachio granola, honey, mint 9

STEAK + EGGS ^{GF}

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

BURGERS + SANDWICHES

served with your choice of mixed greens or french fries

NOYES + CUTLER BURGER

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

LOBSTER ROLL

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

PUBLIC BURGER

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

CORN + BLACK BEAN BURGER

lettuce, red onion, sriracha aioli,
toasted brioche 14

SIDES

SMOKED BACON ^{GF} • 3

SAUSAGE PATTIES ^{GF} • 4

HASH BROWNS • 5

TWO EGGS • 4

FRESH BERRIES ^{GF} • 4

SOURDOUGH TOAST • 3

BREAKFAST DRINKS

BACON OLD FASHIONED

bacon infused bourbon, black walnut
bitters, demerara 10

WOODLAND SOUR

knob creek, house sour,
pure maple syrup 11

BELLINI

peach nectar, cava 7

PALOMA

mezcal, tattersall grapefruit crema,
lime juice, jarritos 10

BRIAR PATCH

house limoncello, blackberry brandy,
house sour 10

KIR ROYAL

chambord, cava 7

KENTUCKY MORNING

maker's mark, apricot liqueur,
mint 10

DESERT SUNRISE

hornitos, orange juice,
blackberry pasilla syrup 9

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