

## 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 9ROASTED BEET SALAD <sup>GF</sup>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 +2TOMATO + TARRAGON BISQUE <sup>GF</sup>fresh tarragon, extra virgin olive oil,  
cracked black pepper  
cup 6 | bowl 9KALE + QUINOA SALAD <sup>GF</sup>cherry tomato, roasted red pepper,  
cucumber, red onion, fresh mint, tzatziki,  
toasted pepitas, feta vinaigrette 13  
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

## ENTRÉES

## FLORENTINE BENEDICT

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

## CREOLE BENEDICT

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

## CHILAQUILES

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

## BISCUITS + GRAVY

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

## SHAKSHUKA

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

## SHRIMP + GRITS

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

## ALL-AMERICAN BREAKFAST

two eggs your style, choice of meat:  
andouille sausage, bacon, chorizo  
verde, toast, hash browns 13

## SEASONAL PARFAIT

fresh fruit, vanilla greek yogurt,  
pistachio granola, honey, mint 10

## CLASSIC BENEDICT

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

## BREAKFAST SANDWICH

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

## CRAB CAKE BENEDICT

poached egg, lump crab cake,  
avocado, tomato, hollandaise,  
side salad 16STEAK + EGGS <sup>GF</sup>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 <sup>GF</sup> • 5SAUSAGE PATTIES <sup>GF</sup> • 4

HASH BROWNS • 5

TWO EGGS • 4

FRESH BERRIES <sup>GF</sup> • 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