

DINNER

PUBLIC

kitchen + bar

LOWERTOWN

STARTERS

GOLTZ WINGS

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

LUMP CRAB CAKE

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

CHILI SOY STEAMED MUSSELS

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

JAMAICAN JERK SHRIMP

banana-habanero salsa, plantain chips 14

PAN SEARED SCALLOPS

crispy cumin shallots, poblano purée, charred corn, jalapeño, cilantro, carrot 15 | 28

JAMES BEARD FOUNDATION | #SMARTCATCHMN

FARMERS MARKET ASPARAGUS ^{GF}

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

MEDITERRANEAN BEEF SKEWERS ^{GF}

kale + quinoa salad, tzatziki, feta vinaigrette 14

WATERMELON + COUSCOUS

celery, radish, green onion, basil, mint, goat cheese, lemon vinaigrette, balsamic 12

MEAT + CHEESE BOARDS

chef's selection, seasonal accompaniments
artisanal cheese 16 | local cured meats 18 | meat + cheese 24

JALAPEÑO + CHEDDAR BISCUITS

housemade daily, honey butter, jalapeño jam 7

SOUPS + SALADS

SOUP DU JOUR

chef's daily preparation
cup 6 | bowl 9

TOMATO BISQUE ^{GF}

fresh tarragon, extra virgin olive oil, cracked black pepper
cup 6 | bowl 9

ROASTED BEET SALAD ^{GF}

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

KALE + QUINOA SALAD ^{GF}

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

CLASSIC CAESAR

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

SOUTHWEST COBB

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

ENTRÉES

PETITE FILET ^{GF} garlic potato-leek purée, summer vegetables, herb balsamic reduction 32

CARIBBEAN PORK CHOP ^{GF} papaya, mango-plantain chutney, pineapple rum, coconut basmati, scallion, toasted coconut 28

RIBEYE ^{GF} tri-color fingerlings, wild mushrooms, blistered tomatoes, argentinian chimichurri, beryc butter 36

CUBAN PORK TACOS citrus braised pulled pork, apple-cabbage slaw, radish, cilantro, salsa, flour tortillas 24

TARRAGON LINGUINI ^{GF} wild mushrooms, pea shoots, leeks, oven dried tomatoes, shallot, garlic, mint, white wine cream 22

LEMON POACHED SEA BASS ^{GF} charred bok choy, ginger, soy, lemon, garlic, spring onions, thai chili, cilantro 32

WALLEYE duck fat poach, creamed corn succotash, andouille, creole breadcrumbs 26

PAN SEARED SALMON ^{GF} hickory broth, wild mushrooms, onions, peas, crème fraîche foam, proscuitto lemon salad 24

LOBSTER FETTUCCINE claw meat, housemade squid ink pasta, lemon-tarragon crème fraîche, fried shallots, basil 28

HUNTER'S CHICKEN ^{GF} wild mushrooms, leeks, lemon, oven dried tomatoes, garlic-herb pan jus 24

ANGEL HAIR ALLA VODKA housemade pasta, summer vegetables, vodka sauce, basil 22

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

BURGERS + SANDWICHES

served with your choice of mixed greens or french fries

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

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

SIDES

FARMERS MARKET ASPARAGUS ^{GF} 8
SUMMER VEGETABLES ^{GF} 7

TRI-COLOR FINGERLINGS ^{GF} 6
SAUTÉED WILD MUSHROOMS 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.

^{GF} gluten-free