

LUNCH

PUBLIC

kitchen + bar

LOWERTOWN

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 ^{GF}

kale + quinoa salad, tzatziki, feta vinaigrette 14

LUMP CRAB CAKE

colossal lump blue crab, fried kale, gribiche 11

FARMERS MARKET ASPARAGUS ^{GF}

cherry 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

JAMES BEARD FOUNDATION | #SMARTCATCHMN

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 ^{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

ROASTED BEET SALAD ^{GF}

orange 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 BURGER

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

CUBAN PORK TACOS

citrus braised pulled pork, apple-cabbage slaw, radish, cilantro, salsa, flour tortillas 14 vegetarian 12

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

LOBSTER ROLL

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

PARMESAN CRUSTED BLT

bacon, arugula, marinated tomato, herb aioli, toasted sourdough 11
chicken +5

CORN + BLACK BEAN BURGER

lettuce, red onion, sriracha aioli, toasted brioche 14

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

ENTRÉES

TARRAGON LINGUINI ^{GF}

wild mushrooms, green peas, leeks, oven dried tomatoes, shallot, garlic, mint, white wine cream 22

ANGEL HAIR ALLA VODKA

housemade pasta, summer vegetables, vodka sauce, fresh basil 22
gf noodles +3 | chicken +5 | steak +8 | salmon +8

PETITE FILET ^{GF}

garlic potato-leek purée, summer vegetables, herb balsamic reduction 30

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-free