

DINNER

PUBLIC

kitchen + bar

LOWERTOWN

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

gribiche, lemon, parsley, micro salad 11 | 18

MEAT + CHEESE BOARDS

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

STEAKS

SIRLION (10oz) GF

szechuan au poivre, wasabi-scallion whipped potatoes, char siu brussels sprouts, cucumber + daikon salad 37

RIBEYE (12oz) GF

mezcal marinade, agave glazed carrots, corn aioli, carrot + poblano citrus salad 40

VEAL PORTERHOUSE (14oz) GF

sous vide mushrooms, roasted butternut squash, sage pan jus, rosemary butter 45

TWIN FILETS (10oz)

mushroom duxelles stuffed potato croquettes, charred romanesco, blistered tomatoes, bordelaise 48

SHOULDER (7oz) GF

garlic potato leek puree, winter vegetables, herb balsamic 32

STARTERS

JAMAICAN JERK SHRIMP GF

banana-habanero salsa, plantain chips 14

MEDITERRANEAN BEEF SKEWERS GF

kale + quinoa salad, tzatziki, feta vinaigrette 14

PORK BELLY

pan seared pork belly confit, charred bok choy, truffle pea couli, dragonfly sauce 12

PAN SEARED SCALLOPS

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

JALAPEÑO + CHEDDAR BISCUITS

house-made daily, honey butter, jalapeño jam
5 for 7 | 10 for 12

SALADS + SOUPS

chicken +5 | steak +8 | salmon +8

CLASSIC CAESAR

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

FARRO SALAD

matchstick apples, arugula, butternut squash, sage, dried cranberry, candied pecans, blue cheese, sweet potato chips, agrodolce vinaigrette, chive 10

SOUP DU JOUR

chef's daily preparation
cup 6 | bowl 9

COCONUT CURRY SOUP GF

cilantro, preserved lemon, paprika oil
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, jalapeño vinaigrette 15

SHAREABLES

small 8 | large 12

CRISPY BRUSSELS SPROUTS GF

char siu barbecue, toasted sesame seeds, green onion, crispy garlic, cilantro

ROASTED BUTTERNUT SQUASH GF

chives, sage, candied pecans, gorgonzola crema

CORN ELOTE GF

house dry rub, spicy aioli, cilantro, feta cheese, shallot

CHARRED CARROTS GF

agave glaze, corn aioli, cilantro, carrot greens

WASABI + SCALLION WHIPPED POTATOES

green onion, toasted panko

POTATO + LEEK PURÉE GF

parsley, fried shallots

SAUTÉED WILD MUSHROOMS GF

white wine, garlic, butter

ENTRÉES

PORK CHOP GF cider + bourbon brine, brussels sprouts, charred onions, bacon beurre blanc 28

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

CHICKEN GF pan seared, corn flake crust, charred carrots + brussels sprouts, chicken jus 24

MUSSELS lemongrass, coconut red curry, sweet potato, kafir lime, basamati rice, cilantro, grilled pita 22

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

SEA BASS GF lemon poached, charred bok choy, ginger, soy, lemon, garlic, spring onions, thai chili, cilantro 32

SALMON GF pan seared hickory broth, wild mushrooms, onions, peas, crème fraîche foam, prosciutto lemon salad 24

GNOCCHI roasted butternut squash, champagne gorgonzola cream, candied walnuts, fried sage 22

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

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

PUBLIC BURGER

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

TURKEY BURGER

house ground turkey + pork, white cheddar, red onion, craisin aioli, bacon, toasted brioche bun 15

BURGERS + SANDWICHES

served with mixed greens or french fries

NOYES + CUTLER BURGER

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

LOBSTER ROLL

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