

LUNCH

# PUBLIC

kitchen + bar

LOWERTOWN

## JALAPEÑO + CHEDDAR BISCUITS

housemade daily, honey butter, jalapeño jam 5 for 7 | 10 for 12

## MEAT + CHEESE BOARD

chef's selection, seasonal accompaniments 24

## STARTERS

### GOLTZ WINGS

spicy maple glaze or smoky dry rub, celery, blue cheese dressing 12

### CRISPY BRUSSELS SPROUTS <sup>GF</sup>

char siu barbecue, toasted sesame seeds, green onion, crispy garlic, cilantro 12

### PAN SEARED SCALLOPS

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

### MEDITERRANEAN BEEF SKEWERS <sup>GF</sup>

kale + quinoa salad, tzatziki, feta vinaigrette 14

### LUMP CRAB CAKE

gribiche, lemon, parsley, micro salad 11 | 18

## SOUPS + SALADS

chicken +5 | steak +8 | salmon +8

### SOUP + SALAD COMBO

choice of soup served with classic caesar or farro salad 12

### SOUP DU JOUR

chef's daily preparation cup 6 | bowl 9

### COCONUT CURRY SOUP <sup>GF</sup>

cilantro, preserved lemon, paprika oil cup 6 | bowl 9

### KALE + QUINOA SALAD <sup>GF</sup>

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

### QUINOA POWER BOWL

chef's selection of seasonal ingredients 10

### 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

### FARRO SALAD

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

## 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

### SIRLION (10oz) <sup>GF</sup>

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

### MUSSELS

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

### SALMON <sup>GF</sup>

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

### SHOULDER (7oz) <sup>GF</sup>

garlic potato leek puree, winter vegetables, herb balsamic 32

### GNOCCHI

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

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.

<sup>GF</sup> gluten-friendly