

DINNER

PUBLIC

kitchen + bar

LOWERTOWN

GOLTZ WINGS

smoky dry rub, celery, blue cheese dressing 12

PAN SEARED SCALLOPS

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

STARTERS

JAMAICAN JERK SHRIMP ^{GF}

banana-habanero salsa, plantain chips 14

MEDITERRANEAN BEEF SKEWERS ^{GF}

kale + quinoa salad, tzatziki, feta vinaigrette 14

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

JALAPEÑO + CHEDDAR BISCUITS

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

STEAKS

BISTRO (7oz) ^{GF}

potato + leek puree, winter vegetables, herb balsamic 32

SIRLOIN (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)

potato + leek puree, mushroom duxelle, winter vegetables, bordelaise 48

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 9 | large 14

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

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

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

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

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