

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

smoky dry rub, celery,
blue cheese dressing 12

CRISPY BRUSSELS SPROUTS ^{GF}

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 ^{GF}

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 ^{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

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

NOYES + CUTLER BURGER

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

TURKEY BURGER

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

CORN + BLACK BEAN BURGER

lettuce, red onion, sriracha aioli,
toasted brioche 14

CUBAN PORK TACOS

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

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

CRAB CAKE SANDWICH

colossal lump blue crab, arugula,
pickled red onion, gribiche,
toasted hoagie 18

ENTRÉES

SIRLOIN (10oz) ^{GF}

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

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

BISTRO STEAK (7oz) ^{GF}

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.

^{GF} gluten-friendly