

## BOARDS

CHEF'S SELECTION, PREPARED WITH DAILY ACCOMPANIMENTS

ARTISANAL CHEESE • 16

LOCAL CURED MEATS • 18

MEAT + CHEESE • 24

## STARTERS

## GOLTZ' SPICY MAPLE WINGS • 12

Buttermilk-brine, spicy maple glaze,  
blue cheese dressing

## SMOKEY DRY RUB WINGS • 12

Buttermilk-brine, house dry rub,  
blue cheese dressing

## BEER-STEAMED MUSSELS • 16

Seasonal draft, guanciale, shallots,  
oven-dried tomato, grilled baguetteROASTED BEET HUMMUS +  
VEGETABLE CRUDITE • 10 <sup>GF</sup>Watermelon radish, celery,  
carrot, cucumber | pita • 3

## LUMP CRAB CAKE • 11/18

Colossal lump crab meat, fried kale, gribiche

MARINATED BEEF SKEWERS • 14 <sup>GF</sup>Bell pepper, pearl onion,  
cherry tomato, chimichurri

## CALAMARI • 13

Creole buttermilk, tempura, herb aioli

GRILLED WATERMELON +  
BURRATA • 13Lemon zest, mint, tomato,  
basil, balsamic, olive oil

## SPINACH + ARTICHOKE DIP • 11

Creamy spinach, artichoke hearts,  
fresh herbs, fried pita chips

## JALAPEÑO + CHEDDAR BISCUITS • 7

Made daily, honey butter, jalapeño jam

## SOUPS &amp; SALADS

## TOMATO BISQUE • 8

Fire-roasted tomatoes, four-year cheddar,  
grilled cheese croutons, basil oil

## GAZPACHO • 9

Daily selection

## WEDGE • 9

Iceberg, cherry tomato, red onion,  
guanciale, blue cheese

## GRILLED CAESAR • 11

Romaine, toasted garlic, freshly cracked pepper,  
white anchovy, croutons | chicken • 5SOUTHWEST CORN +  
AVOCADO SALAD • 14Mixed greens, pulled chicken, guanciale,  
cherry tomato, avocado, roasted corn, blue cheese,  
tortilla strips, jalapeño vinaigretteROASTED BEET SALAD • 12 <sup>GF</sup>Watercress, spinach, orange supreme, pistachio,  
chèvre, grapefruit vinaigrette

## STRAWBERRY SALAD • 9

Spinach, pistachio granola, chèvre,  
cabernet vinaigrette | chicken • 5

## ENTREES

Gluten-free beet noodles available upon request

## LOBSTER FETTUCCINE • 28

Claw meat, house-made pasta, lemon tarragon  
crème fraîche, fried onions, herb oilROASTED GARLIC PORK CHOP • 28 <sup>GF</sup>Cippolini onions, asparagus,  
bacon butter sauce

## PAN SEARED TROUT • 25

Almonds, haricot verts, caramelized orange,  
brown butter sauce

## PESTO SPAGHETTI • 20

House-made pasta, asparagus, artichoke hearts,  
cherry tomato, pecorino

## RIBEYE • 34

Mushroom medley, charred cippolini onions,  
chimichurri, roasted fingerling potatoes

## PAN ROASTED CHICKEN • 22

Ham hock black-eyed peas, braised greens,  
jalapeño + cheddar biscuit

## PETITE SHOULDER STEAK • 24

Potato purée, spring vegetables,  
balsamic-herb vinaigretteROSEMARY SALMON • 30 <sup>GF</sup>Pan-seared wild-caught salmon, roasted fingerlings,  
Farmer's Market asparagus, lemon caper butter

## FETTUCCINE CAPRESE • 20

House-made pasta, burrata, cherry tomato,  
basil, lemon, olive oil

## BURGERS + SANDWICHES

Served with your choice of mixed greens or french fries

## CRAB CAKE SANDWICH • 18

Colossal lump blue crab, arugula,  
pickled red onion, gribiche, toasted hoagie

## PUBLIC • 15

Two patties, caramelized onions,  
American cheese, house pickles, toasted brioche

## CORN + BLACK BEAN BURGER • 14

Marinated tomato, guacamole,  
beet hay, toasted brioche

## NOYES + CUTLER • 16

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

## TURKEY • 15

Ground turkey + pork, swiss, tomato jam,  
fried onions, toasted brioche

## LOBSTER ROLL • 18

Claw meat, arugula, lemon tarragon  
crème fraîche, toasted hoagie

## SIDES

## BLACK EYED PEAS • 7

## PARMESAN GARLIC FRIES • 6

ROASTED FINGERLING POTATOES • 6 <sup>GF</sup>FARMER'S MARKET ASPARAGUS • 9 <sup>GF</sup>

## BRAISED COLLARD GREENS • 6

## SUMMER VEGETABLE MEDLEY • 7