

## first plates

<i>herb &amp; pear</i>	7
fresh cut dill, cilantro, radicchio, arugula, mint, fresh pears, and candied lemon zest	
<i>chèvre chaud</i>	6.5
breaded & sautéed chèvre, grilled tomato slices & fresh basil leaf	
<i>soup du jour</i>	4/6
please ask small bowl/larger bowl	


## antipasto & cheese


Varying selection of cheeses,  
charcuterie and antipasti,  
sourced locally and internationally.

See antipasto board for choices,  
or have the chef's selection.

Antipasto for 1	10
Antipasto for 2	16

## second plates


<i>thyme &amp; pepper frites</i>	7
with house made aioli	
<i>edamame</i>	6.5
fleur de sel & sesame oil	
<i>lemon &amp; dill homous</i>	8
w/ wine soaked olives	
<i>chèvre bruschetta</i>	7
roasted tomato & chèvre, sourdough with balsamic reduction	
<i>sweet paprika &amp; brandy mussels</i>	8
	
½ lb mussels steamed w/ brandy, paprika, basil & cilantro	

<i>anthony's shrimp wontons</i>	8.5
spicy, handmade, with fried papardelle & roasted sesame. a public lounge classic	
<i>wild mushroom arancini</i>	8
parmigiano & wild fungus risotto, rolled in cornmeal w/candied onion & tomato coulis	
<i>rare seared albacore loin</i>	market
	
pepper and sesame crust, tamari reduction	
<i>pizza di pita</i>	9
fresh vegetables, charcuterie & cheeses created daily	
four cheese & basil	10
portobello & dry cured chorizo	10.5
<i>trio of burgers</i>	3.5/10
steak & gorgonzola. salmon, dill & roast tomato. portobello & goat cheese.	
<i>roasted back ribs</i>	10/18
braised, tossed & baked	
<i>tenderloin steakhites</i>	14
pan seared, 6oz aaa, demi glace	

### third plates

*(please choose side located after final third plate)*

protein

pistachio crusted halibut	12
	
pacific halibut filet, seared with lemon & crushed pistachio	
frenched rack of lamb	13
pressed with thyme, rosemary & garlic with mint sauce	

filet mignon	14
wrapped in double smoked bacon with demi-glace	
maple glazed duck breast	14
polderside organic duck, pan seared with dark maple syrup	
chicken parmigianno	13
baked under parmigianno with balsamic reduction	
stuffed roast pepper	14
risotto and chèvre stuffed, seasonal veg.	

#### sides

wild mushroom risotto	5
roast garlic & truffle mash	5
saffron polenta	4
sautéed asparagus	4
roast portobello cap	3
stuffed tomato	3
seasonal veg.	3

#### to finish

<i>feature</i> cheesecake	7
strawberry compote & whipped cream	
<i>feature</i> molten	7
baked to order please allow 15 min.	



Indicates dishes that only use Ocean Wise products.

*Chef Benjamin Curtis*