

# FRIDAY

## SMALL PLATES

<b>Tomato Soup</b> With chévre, scallions, garlic croutons, & baguette on the side	Cup 5 <sup>.25</sup> / Bowl 6 <sup>.75</sup>
<b>Soup of the Night</b> Chef's specialty soup, new every Friday. Inquire for details.	Cup 6 <sup>.75</sup> / Bowl 8 <sup>.25</sup>
<b>Cheese Plate</b> House selection of cheeses, Major Grey's mango chutney, mixed fruit, & sliced French bread	10 <sup>.00</sup>
<b>Hummus Plate</b> (VG) House-made hummus, artichoke hearts, shaved red onion, carrots, bell peppers, olives, & sliced French bread	8 <sup>.75</sup>
<b>Hummus &amp; Bread</b> (VG) House-made hummus served with sliced French bread	6 <sup>.50</sup>
<b>Blue Fries</b> Hand-cut fries with garlic aioli, scallions, & blue cheese	9 <sup>.00</sup>
<b>Bowl of Hand-Cut Fries</b> (VG) Hand-cut fries tossed in house seasoning & herbs <i>Add a side house made garlic aioli or buttermilk ranch</i> 1 <sup>.00</sup>	4 <sup>.50</sup>
<b>Boquerones Plate</b> Marinated white anchovies, extra virgin olive oil, fresh herbs, & sliced French bread	8 <sup>.00</sup>

## SALADS

<b>House</b> (VG) Mixed lettuces, carrots, red onions, bell peppers, & balsamic vinaigrette on the side	Half 6 <sup>.50</sup> / Full 9 <sup>.00</sup>
<b>Tahini</b> (VG) Spinach, feta, artichoke hearts, chickpeas, marinated olives, & lemon tahini dressing on the side	Half 7 <sup>.25</sup> / Full 9 <sup>.75</sup>
<b>Apple Spinach</b> Spinach, sliced apple, red onion, chopped smoked bacon, crumbled blue cheese, walnuts, & buttermilk ranch dressing on the side	Half 7 <sup>.75</sup> / Full 10 <sup>.25</sup>
<b>Arugula</b> Baby arugula, tomato confit, Parmigiano Reggiano, red onion, & lemon with balsamic vinaigrette on the side	Half 7 <sup>.25</sup> / Full 9 <sup>.75</sup>
<b>Trout Niçoise</b> Pan seared rainbow trout, mixed lettuces, tomato confit, green beans, olives, fried potatoes, hard boiled egg, & capers with balsamic vinaigrette on the side	16 <sup>.00</sup>
<i>*All salads served with French bread, except for the Trout Niçoise.</i>	
<b>Additional protein options include:</b>	4oz Trout 8 <sup>.00</sup> / Burger Patty 6 <sup>.00</sup> Sliced Turkey or Ham 4 <sup>.00</sup>



## CAFÉ DRINKS

<b>Publica Americano</b>	Single 3 <sup>.00</sup> / Double 3 <sup>.50</sup>
<b>Publica Cold Brew</b>	3 <sup>.95</sup>
<b>Iced Coffee</b>	3 <sup>.00</sup>
<b>Latte</b>	Single 4 <sup>.25</sup> / Double 4 <sup>.75</sup>
<b>Mocha</b>	Single 4 <sup>.75</sup> / Double 5 <sup>.25</sup>
<b>Cappuccino</b>	Single 4 <sup>.00</sup> / Double 4 <sup>.50</sup>
<b>Espresso</b>	Single 2 <sup>.00</sup> / Double 2 <sup>.75</sup>
<b>Chai Latte</b>	Small 4 <sup>.25</sup> / Large 4 <sup>.75</sup>
<b>Hot Chocolate</b>	Small 3 <sup>.50</sup> / Large 4 <sup>.00</sup>
<b>Café au Lait</b>	3 <sup>.75</sup>
<b>Hot Tea</b> English Breakfast, Earl Grey, Tumeric Ginger, Peppermint, Chamomile, Blueberry Hibiscus, Matcha Green, Jade Cloud	2 <sup>.50</sup>
<i>Substitute Almond, Oat, or Soy Milk</i>	0 <sup>.79</sup>
<i>Add a flavor shot</i>	Regular 0 <sup>.89</sup> / Lavender 1 <sup>.00</sup>
<i>(Vanilla, Caramel, Toffee, Hazelnut, Peppermint, &amp; Lavender)</i> <i>(Sugar Free Vanilla, Caramel, &amp; Hazelnut)</i>	

## DRINKS

<b>Fountain Drinks</b> Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale	2 <sup>.50</sup>
<b>Iced Tea</b> Sweet, Unsweet, Unsweet Peach	2 <sup>.75</sup>
<b>Simply Orange Juice</b>	3 <sup>.00</sup>
<b>Simply Lemonade</b>	3 <sup>.00</sup>
<b>Martinelli's Apple Juice</b>	3 <sup>.50</sup>
<b>Horizon Chocolate Milk Box</b>	2 <sup>.75</sup>
<b>New Creation Sodas</b> Ginger Ale, Strawberry Habenero, Root Beer	3 <sup>.75</sup>
<b>Montane</b> Cucumber, Grapefruit, Honeysuckle	2 <sup>.50</sup>
<b>Canned San Pelligrino</b> Orange, Blood Orange,	2 <sup>.75</sup>
<b>Bottled San Pelligrino</b>	Small 3 <sup>.25</sup> / Large 4 <sup>.25</sup>
<b>Perrier</b>	3 <sup>.00</sup>

## SANDWICHES

<b>Mozzarella, Tomato, &amp; Basil</b> Fresh mozzarella, tomato, basil, balsamic vinaigrette, lemon, & extra virgin olive oil on grilled ciabatta <i>Add boquerones</i> 2 <sup>.00</sup>	9 <sup>.25</sup>	<b>Turkey Sandwich</b> Mesquite smoked turkey, Major Grey's mango chutney, provolone, lettuce, tomato, & mayo on fresh ciabatta	10 <sup>.00</sup>
<b>BBQ Tofu Sandwich</b> (VG) Grilled BBQ dry rub tofu filet, lettuce, red onion, pickles, olive puree, arugula, and nutritional yeast on grilled ciabatta	12 <sup>.00</sup>	<b>BLT</b> Smoked bacon, tomato, arugula & mayo on fresh sourdough toast <i>Substitute turkey bacon</i> 0 <sup>.25</sup>	9 <sup>.25</sup>
<b>Black Bean Sandwich</b> (VG) Spicy black beans, sweet potatoes, tomato, mixed greens with a vegan housemade cashew aioli on grilled ciabatta	9 <sup>.50</sup>	<b>Grilled Cheese</b> Gruyere cheese, provolone cheese, & tomato on sourdough	8 <sup>.00</sup>
<i>Substitute gluten free bread on any sandwich</i> 2 <sup>.50</sup>		<b>Hummus Sandwich</b> (VG) Hummus, olive tapenade, arugula, red bell pepper, tomato, & red onion on ciabatta	8 <sup>.75</sup>

## BURGERS

<b>Big City Burger*</b> Pan seared, all-natural beef burger, sharp cheddar cheese, lettuce, tomato, red onion, pickles, mayo, & ketchup on toasted Kaiser bun <i>Substitute a Beyond Burger for no extra cost</i>	12 <sup>.75</sup>
<b>Lamb Burger*</b> Pan seared, all-natural lamb burger, fried egg, feta cheese, mint chimichurri, petite arugula, & Dijon on toasted Kaiser bun	15 <sup>.00</sup>

## PLATES

<b>Fish and Chips</b> Cornmeal fried rainbow trout served over a plate of house cut fries & a side of tartar sauce, topped with fresh herbs & lemon	18 <sup>.00</sup>
<b>Quiche</b> Ask about today's quiche ingredients <i>Make it a Plate: Choice of Soup, Salad, or Fries</i>	À la 10 <sup>.25</sup> / Plate 13 <sup>.25</sup>
<b>Seasonal Vegetable Sauté</b> (VG) Vegetables sautéed with spiced tofu & topped with a nutritional yeast gravy <i>Add fried egg*</i> 2 <sup>.00</sup> <i>Add grilled soysage</i> 3 <sup>.75</sup> <i>Add half an avocado</i> 1 <sup>.75</sup> <i>Add three cheese</i> 1 <sup>.25</sup>	11 <sup>.00</sup>

## À LA CARTE

<b>Bag of Zapp's Chips</b> Regular, BBQ, Salt & Vinegar, Jalapeno, Voodoo	2 <sup>.00</sup>
<b>Cheese</b> Sliced Sharp Cheddar, Swiss, Provolone, Shredded Gruyere	1 <sup>.25</sup>
<b>Avocado Half</b>	1 <sup>.75</sup>
<b>Hummus</b> <i>Scoop</i> 3 <sup>.75</sup> / <i>Pound</i> 9 <sup>.25</sup>	
<b>Grilled Spicy Black Beans</b>	3 <sup>.75</sup>
<b>House Made Dressings &amp; Dips</b> Garlic Aioli, Buttermilk Ranch, Balsamic Vinaigrette, Tahini	1 <sup>.00</sup>
<b>Smoked Bacon / Turkey Bacon</b>	3 <sup>.50</sup> / 3 <sup>.75</sup>
<b>Grilled Soysage</b>	3 <sup>.75</sup>

## KIDS

<b>Bird's Nest with Fries</b>	7 <sup>.00</sup>
<b>Kid's Cheese Burger* with Fries</b>	9 <sup>.00</sup>
<b>Kid's Ham &amp; Cheese with Fries</b>	7 <sup>.50</sup>
<b>Kid's Turkey &amp; Cheese with Fries</b>	7 <sup>.50</sup>
<b>Grilled Cheese &amp; Tomato Soup</b> Made with Provolone cheese	6 <sup>.50</sup>

*Kids menu available for children 12 and under*

## BEER & WINE

### DRAFT

<b>Creature Comforts - Tropicalia</b>	5 <sup>.50</sup>
<b>Creature Comforts - Classic City Lager</b>	5 <sup>.00</sup>
<b>Athentic Brewing Co. - Seasonal</b>	5 <sup>.00</sup>

### BOTTLED & CANNED

<b>Creature Comforts - Athena</b>	4 <sup>.50</sup>
<b>Ayinger Brauweisse</b>	5 <sup>.75</sup>
<b>Ayinger Bavarian Pilsner</b>	5 <sup>.75</sup>
<b>Allagash White</b>	4 <sup>.50</sup>
<b>Reissdorf Kolsch</b>	5 <sup>.75</sup>
<b>Dale's Pale Ale</b>	4 <sup>.50</sup>
<b>Six Bridges Shelby</b>	4 <sup>.50</sup>
<b>Victory Prima Pilsner</b>	4 <sup>.50</sup>

### RED WINE

<b>Pinot Noir</b> 2018, France, Bouchard	Glass 9 <sup>.00</sup> / Bottle 28 <sup>.00</sup>
<b>Garnacha &amp; Syrah Blend</b> 2018, Spain, Los Dos	Glass 7 <sup>.00</sup> / Bottle 22 <sup>.00</sup>
<b>Organic Chianti</b> 2020, D.O.C.G., Tiamo	Glass 9 <sup>.00</sup> / Bottle 30 <sup>.00</sup>

### WHITE WINE

<b>Pinot Grigio</b> 2019, Italy, Zenato	Glass 8 <sup>.00</sup> / Bottle 24 <sup>.00</sup>
<b>Chardonnay</b> 2018, France, Milou	Glass 9 <sup>.00</sup> / Bottle 30 <sup>.00</sup>
<b>White Bordeaux Blend</b> 2020, France, Château de Fontenille	Glass 9 <sup>.00</sup> / Bottle 30 <sup>.00</sup>

### SPARKLING

<b>Vinho Verde</b> Portugal, Casal Garcia	Glass 7 <sup>.50</sup> / Bottle 23 <sup>.00</sup>
<b>Brut Champagne</b>	Glass 7 <sup>.00</sup> / Bottle 25 <sup>.00</sup>
<b>Mimosa</b>	7 <sup>.00</sup>
<b>House Specialty - Brass Hen</b>	7 <sup>.00</sup>
<b>House Specialty - Ruby Barn Spritz</b>	7 <sup>.00</sup>
<b>Ozha Red Sangria</b>	7 <sup>.00</sup>
<b>Ozha Peach Bellini</b>	7 <sup>.00</sup>



\*Served cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness