

— PUBLICAN —
Q·U·A·L·I·T·Y
BREAD

CURRENT MENU

BREAKFAST PASTRIES

We kindly request 72 hours notice

Berry Sweet Scone

Soft and tender scone with a mixed berry center \$4

Filled Brioche | Berry Cheesecake

Soft brioche bun with a mixed berry cheesecake filling and a crunchy oat streusel topping \$6

Savory Brioche | Asparagus & Stracchino

Soft brioche filled with stracchino cheese and seasonal asparagus, topped with a mildly spiced salsa macha \$5

Chocolate Cherry Quickbread

Tender dark chocolate quick bread with seasonal cherries and brushed with a floral simple syrup \$5

Hummingbird Muffin

Moist muffin with roasted pineapple and bananas. Topped with a crunchy pecan streusel \$4.50

Asparagus & Pecorino Quiche

Whole wheat flaky crust filled with seasonal asparagus and shredded pecorino cheese (Whole, 8 slices) \$40

Croissant \$5

Chocolate Croissant \$5.50

Ham & Cheese Croissant \$8

Kouign Amann \$5.50

Brioche Morning Bun \$6

Monkeybread \$5

Almond Croissant \$7

**BAKER'S CHOICE
BOXES**

Box of 12 - \$70

Box of 24 - \$140

Box of 36 - \$180

Box of 50 - \$270



La COLOMBE
COFFEE

featuring our own

PUBLICAN QUALITY ROAST

Coffee Traveler (serves 8-12 guests) \$30

Light Roast, Dark Roast, Decaf

Contact: patrick@oneoffhospitality.com



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SEASONAL PASTRIES

We kindly request 72 hours notice

Peanut Butter Cookie

The cookie that changed Nancy Silverton's life! Super peanut butter cookie topped with more peanuts \$3

Double Shot Cookie

Insanely dark chocolate cookie with a kick of espresso, garnished with smoked sea salt \$3.50

Olive Oil Sponge Cake

Tender cake enriched with aromatic olive oil, filled with lemon curd & mascarpone mousse \$5

Berry Cobbler Bar

Oat bar with a mixed berry pie filling and topped with more oat streusel \$6

Stecca

Pizza bianca dough baked with savory toppings and drizzled with olive oil \$6

Chocolate Hazelnut Financier

Soft chocolate hazelnut cake garnished with crunchy hazelnuts \$4

Banana Financier (GF & DF)

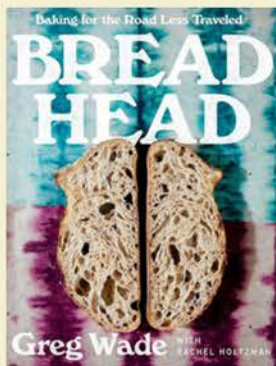
Gluten-free moist cake with sweet bananas \$3

Sweet Danish | Berry Cheesecake

Heritage cornmeal danish filled with sweet cream cheese filling, mixed berries, and garnished with royal icing \$6

Savory Danish | Pecorino & Green Garlic Sofrito

Heritage cornmeal danish filled with pecorino filling and topped with seasonal green garlic soffrito \$6



GREG WADE, Managing Partner

Greg Wade is an expert in the out-of-this-world tastes and textures of long-fermented, hand-shaped breads. The recipient of the James Beard Award for Outstanding Baker (2019) is committed to spreading the love for local, organic flours and long-fermented sourdough loaves far and wide as he kneads, stretches, and proofs his signature loaves each day at Publican Quality Bread in Chicago. His book, Bread Head, takes home cooks through foundational recipes like Farmhouse Sourdough and Marbled Rye down a winding road to unexpected and delicious bakes. Through accessible, teachable recipes that include baker's percentages and capture the importance of hydration and hand-shaping, Greg will improve your baking know-how, confidence, and zeal in the kitchen.

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LUNCH

We kindly request 48 hours notice

BIG SANDWICHES \$125 - \$150 | Serves 10-12

SEASONAL OFFERINGS

Turkey, Walnut & Piquillo Big Sandwich

Ferndale roasted Turkey with a walnut & roasted pepper spread, grilled eggplant, candied walnuts & roasted shallot mayo on focaccia

Vegetarian Big Sandwich

Herb fritatta with pecorino, green garlic soffrito, preserved lemon, crispy shallot and asparagus on focaccia

CLASSIC OFFERINGS

Porchetta

Porchetta, lemon aioli, arugula, pickled red onion, preserved lemon

Roast Beef

Roast beef, *NightShade* cheese by Tulip Tree Creamery, chimichurri, red onion, arugula

Italian

Salamerossa, capicola, soppressata, shredded lettuce, provolone, shaved onion, mayo

TARTINES \$11 each

Baked, open-faced, single-serve sandwiches

Pecorino & Tomato Tartine

Olive oil fried toast with pecorino, preserved tomato & confit garlic with herby gremolata

Brie & Ramp Soffrito Tartine

Tartine with baked brie, green garlic soffrito, pistachio aillade & preserved lemon

SEASONAL SIDES

\$6 each, single-serve

Potato Salad

Creamy potato salad with pickled asparagus, celery, scallions & herbs

Beet Salad

Roasted beets dressed in a spiced orange vinaigrette over a roasted walnut & pepper spread with candied walnuts

Kale Salad

Kale & parmesan, lemon and garlic dressing

Green Salad (lunch portion)

Mixed green salad with roasted chicken, parmesan, asparagus, preserved lemon & roasted shallot vinaigrette \$12

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— P U B L I C A N —
Q · U · A · L · I · T · Y
BREAD

CURRENT MENU

ROMAN STYLE PIZZAS (OAK PARK LOCATION ONLY)

We kindly request 72 hours notice • 12" and 16" Size

The avec

Our take on avec's classic date stuffed chorizo, but in Roman style pizza form! Piquillo sauce, chorizo, bacon lardons, chopped dates, mozzarella cheese \$18/\$29

Rosemary Sausage

A Roman style pizza, tossed to perfection with rosemary, mozzarella di bufala, sausage and green garlic soffrito \$18/\$29

Porchetta & Pecorino

Pecorino Fonduta, preserved lemon, calabrian chiles & porchetta \$18/\$29

Four Cheese

Stracchino, mozzarella pearls, pecorino and peppercorn blend \$17/\$26

Marinara

Roman style pizza made classically with tomato, basil and mozzarella di bufala \$17/\$26

FAMILY STYLE SALAD

Small (2 people) \$12 • Medium (4 people) \$24 • Family (6-8 people) \$45

Mixed green salad with roasted chicken, parmesan, asparagus, preserved lemon & roasted shallot vinaigrette

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