

— PUBLICAN —
Q·U·A·L·I·T·Y
BREAD

CURRENT MENU

BREAKFAST PASTRIES

We kindly request 72 hours notice

Blueberry Thyme Scone

Soft and tender scone with dried blueberries, thyme and ajwain seed \$4

Savory Brioche | Elote

Soft brioche with an elote filling using seasonal corn, garnished with cotija cheese, tajin, and pickled red onions \$6

Chocolate Zucchini Bread

Moist chocolate quickbread with seasonal zucchini \$5

Berry Dulce Muffin

Moist muffin with seasonal berries and caramelized white chocolate chips \$5

Cheddar Corn Jalapeno Quiche

Whole wheat flaky crust filled with cheddar cheese, seasonal corn and jalapeños (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



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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CURRENT MENU

SEASONAL PASTRIES

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Shortbread Cookie

Buttery shortbread squares made with stone milled local flour, dipped in tart raspberry glaze \$3

Chocolate Peanut Butter Cookie

Decadent double chocolate peanut butter cookie with caramelized white chocolate chips \$4

Crostada

Crispy sucee crust filled with stone fruit filling and almond frangipane \$5

Lamingtons

Moist olive oil cake coated in berry puree, tossed in shredded coconut and garnished with a berry cream cheese mousse and crushed dehydrated berries \$5

Stecca

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

Raspberry Almond Financier

Soft almond cake with seasonal raspberries and garnished with almond slices \$4

Banana Financier (GF & DF)

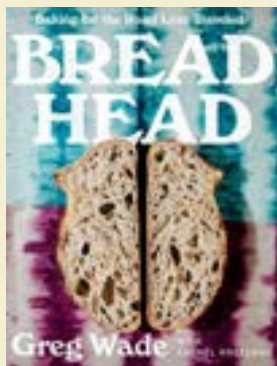
Gluten-free moist almond cake with sweet bananas \$3

Sweet Danish | Stone Fruit & Cream Cheese

Heritage cornmeal danish filled with sweet cream cheese and stone fruit filling seasoned with honey, lemon and saffron \$6

Savory Danish | Pecorino & Tomato Basil

Heritage cornmeal danish filled with creamy pecorino spread, pesto, seasonal heirloom tomatoes \$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 PLT Big Sandwich

PQM Roasted Turkey with basil mayo, crispy pancetta, lettuce, heirloom tomato & marinated red onion

Vegetarian Big Sandwich

Herb frittata with harissa mayo, arugula & marinated summer squash

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

Tonnato Tartine

A Tartine based on the classic Vitello Tonnato. A base of caramelized onions and zucchini baked on crusty bread then topped with PQM salami cotto & tuna aioli.

SEASONAL SIDES

\$6 each | single-serve | add chicken for an additional charge

Cucumber Strawberry Salad

Fresh summer salad with cucumbers, strawberries and herbs

Summer Bean Salad

Gigante beans in an herb marinade with roasted zucchini & sweet pepper drops

Kale Salad

Simple salad made of kale & parmesan with a lemon and garlic dressing

Green Salad (lunch portion)

Mixed green salad with stone fruit, serrano peppers, basil & cashews with a honey lime vinaigrette \$14

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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

Tomato Pizza

A Roman style pizza, homemade spicy tomato sauce, preserved tomato, confit garlic, basil & mozzarella di bufala \$17/\$26

Sausage & Pecorino

A Roman style pizza made with housemade sausage, pecorino & sweet drop peppers \$18/\$29

Shishito

A Roman style pizza made with shishito peppers, spicy tomato sauce and smoked salt \$17/\$26

FAMILY STYLE SALAD

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

Mixed green salad with stone fruit, serrano peppers, basil & cashews with a honey lime vinaigrette

****add chicken for an additional charge*

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