

— PUBLICAN —  
Q·U·A·L·I·T·Y  
**BREAD**

## CURRENT MENU

### BREAKFAST PASTRIES

*We kindly request 72 hours notice*

#### **Pecan Snail w/ Coffee Glaze**

Croissant dough rolled with a cinnamon pecan filling and finished with a coffee glaze \$7

#### **Savory Brioche w/ Squash**

Brioche filled with a spiced cranberry sauce, squash sofrito and topped with a rosemary corn streusel \$6

#### **Apple Cider Cake**

Moist cake with warm spices, local apple cider and a crunchy streusel topping \$6

#### **Pumpkin Chocolate Chip Quickbread**

Soft pumpkin pound cake with dark chocolate and warm spices \$5

#### **Spiced Pear w/ Pecan Streusel Muffin**

Moist spiced muffin with seasonal pears and a crunchy pecan streusel topping \$4.50

#### **Butternut Squash & Kale Quiche w/ Gruyere**

Flaky pie dough filled with quiche custard, seasonal squash, kale and gruyere  
Slice \$4/Whole \$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

**COFFEE TRAVELER (96oz)**

*Serves 6-8 \$30*

Light Roast, Dark Roast, Decaf

Contact: [patrick@oneoffhospitality.com](mailto:patrick@oneoffhospitality.com)



— PUBLICAN —  
Q·U·A·L·I·T·Y  
**BREAD**

## CURRENT MENU

### SEASONAL PASTRIES

*We kindly request 72 hours notice*

#### **Ginger Molasses Cookie**

Soft ginger spiced molasses cookie with coarse sugar on top \$3

#### **Honey Graham Cookie**

Soft and chewy cookie sweetened with local honey \$3

#### **Sticky Toffee Pudding**

Soft date cake soaked in a maple sauce and garnished with Rare Tea Cellar's maple flakes \$5

#### **Seasonal Eclair - (October) Coffee**

Eclair filled with a light coffee diplomat and tossed in cinnamon sugar \$6

#### **Stecca**

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

#### **Ginger Rye Financier**

Breakfast cake made with warm spices & rye flour. This version is nut-free! \$3

#### **Banana Financier (GF & DF)**

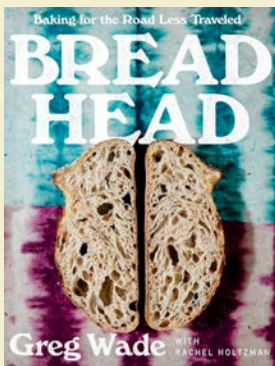
Gluten-free moist cake with sweet bananas \$3

#### **Sweet Danish | Apple Pie**

Flaky danish made with heritage corn filled with a sweet cream cheese filling and seasonal apples \$6

#### **Savory Danish | Celery Root, Sunchoke & Pecan Gremolata**

Flaky danish made with heritage corn, filled with creamy celery root puree, and topped with sunchoke slices and a pecan gremolata \$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.*

Contact: [patrick@oneoffhospitality.com](mailto:patrick@oneoffhospitality.com)

## LUNCH

*We kindly request 48 hours notice*

### BIG SANDWICHES \$125

*Serves 10-12*

#### SEASONAL OFFERINGS

##### **Turkey Big Sandwich**

Turkey, rapini, confit shallots and arugula in between our bianca sandwich bread, dressed in an izak mayo and preserved tomato vinaigrette

##### **Vegetarian Sandwich**

Balsamic marinated tofu, a walnut pepper spread, stewed olives and arugula

#### 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*

##### **Malted Fennel & Apple Tartine**

Malted fennel and apple puree, squash, almond date ezme and finished with saba

##### **Brussel Tartine**

Made with a layer of pistachio salame rossa, horseradish mayo and shaved brussels sprouts

#### SEASONAL SIDES

*\$6 each, single-serve*

##### **Marinated Bean Salad**

Creamy bean salad tossed in a tangy dressing

##### **Broccoli Salad**

Roasted broccoli tossed in a creamy buttermilk dressing

##### **Kale Salad**

Kale & parmesan, lemon and garlic dressing

##### **Green Salad (lunch portion)**

Mixed greens, kohlrabi, chicories, pecorino cheese and a creamy buttermilk dressing \$12

*Contact: [patrick@oneoffhospitality.com](mailto:patrick@oneoffhospitality.com)*

— *PUBLICAN* —  
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

#### **Soppressatta**

Soppressata, arrabbiata sauce, ricotta \$18/\$29

#### **Mushroom**

Roman style pizza made with soubise, variety of mushrooms and taleggio cheese \$17/\$26

#### **Four Cheese**

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

#### **Potato**

Roman style pizza made with stracchino, garlic confit and thinly sliced Yukon gold potatoes \$17/\$26

### FAMILY STYLE SALAD

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

Mixed greens, kohlrabi, chicories, pecorino cheese and a creamy buttermilk dressing

*Contact: [patrick@oneoffhospitality.com](mailto:patrick@oneoffhospitality.com)*