

— PUBLICAN —

Q·U·A·L·I·T·Y

BREAD

CURRENT MENU

BREAKFAST PASTRIES

We kindly request 72 hours notice

Ricotta Cake

Ricotta cake made with heritage cornmeal and fresh blueberries \$7

Maple Pecan Filled Brioche

Soft brioche bun filled with maple pecan frangipane and topped with crunchy oat streusel \$6

Coffee Cake

Moist sour cream coffee cake with a cinnamon brown sugar and pecan topping \$6

Grapefruit Quickbread

Moist grapefruit quickbread soaked in a citrus simple syrup \$5

Lemon Poppyseed Muffin

Moist quickbread using Janie's all purpose flour and zesty lemons \$4.50

Ham & Collard Green Quiche

Whole wheat flaky crust filled with seasonal collard greens and thick cut ham

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

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

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Alaska Cookie

Double chocolate dough with dulce de leche layers, topped with marshmallow and smoked sea salt \$4

Citrus Krinkle Cookie

Soft, chewy citrus cookie \$3

Gooey Butter Cake

Thin layer of rich dough and a gooey buttery sugar filling \$5

Potato Kale Hand Pie

Flaky whole wheat crust filled with creamy potato and kale filling \$6

Stecca

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

Ginger Rye Financier

Spiced rye ginger cake with candied ginger and royal icing \$3

Banana Financier (GF & DF)

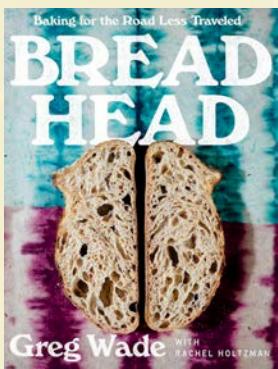
Gluten-free moist cake with sweet bananas \$3

Sweet Danish | Coconut & Grapefruit

Flaky heritage cornmeal danish filled with coconut cream cheese and fresh grapefruit \$6

Savory Danish | Miso Squash & Mushroom

Flaky heritage cornmeal danish filled with a brown butter miso squash filling and topped with seasoned \$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

LUNCH

We kindly request 48 hours notice

BIG SANDWICHES \$125 | Serves 10-12

SEASONAL OFFERINGS

Pastrami Big Sandwich

Sliced pastrami, *NightShade* cheese by Tulip Tree Creamery and cabbage slaw, perfected on Bianca bread

Vegetarian Sandwich

“Kuku Sabz” herb frittata layered with whipped feta, and cashew onion tahina

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

Bacon & Bean Tartine

Layered with white bean puree, preserved turnip tops and candied bacon

Chickpea Harissa Tartine

Layered with jalapeño feta cheese and spicy chickpea stew

SEASONAL SIDES

\$6 each, single-serve

Marinated Bean Salad

Creamy bean salad tossed in a tangy dressing

Kale Salad

Kale & parmesan, lemon and garlic dressing

Root Veggie Salad

Roasted root vegetables tossed with olives and dill in a Sheba dressing vinaigrette

Green Salad (lunch portion)

Mixed greens with shaved celery root, pecans, chicken & green goddess dressing \$12

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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 onion \$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

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 greens with shaved celery root, pecans & green goddess dressing

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