

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

## CURRENT MENU

### BREAKFAST PASTRIES

*Served at 7am • We kindly request 72 hours notice*

#### **Tart Cherry Scone**

Tender and sweet scone with  
Tart Cherries \$4

#### **Lemon Curd & Berry Brioche**

Soft brioche bun filled with  
tangy Lemon Curd and  
seasonal Berries \$6

#### **Raspberry Almond Coffee Cake**

Moist and tender coffee cake  
with Raspberry and Almonds \$6

#### **Berry Babka Slice**

Soft brioche bread braided  
with a sweet Berry Filling \$5

#### **Chocolate Zucchini Muffin**

Tender muffin with seasonal  
Zucchini and topped with a  
Chocolate Streusel \$4.50

#### **Quiche**

Corn, Jalapeño & Cheddar  
Slice \$4/Whole \$40

#### **Croissant \$5**

#### **Chocolate Croissant \$5.50**

#### **Ham & Cheese Croissant \$8**

#### **Sweet Danish \$6**

#### **Savory Danish \$6**

#### **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

*Served at 10am • We kindly request 72 hours notice*

#### **Berry Corn Cookie**

Soft and chewy cookie with local Cornmeal and Dried Blueberries \$3

#### **Double Chocolate Peanut Butter Cookie**

Soft, chewy chocolate cookie with creamy Peanut Butter and Dulce Chocolate Chips \$3

#### **Cherry Peach Hand Pie**

Flaky pie crust filled with seasonal Tart Cherries and Sweet Peaches \$5

#### **Berry Corn Financier**

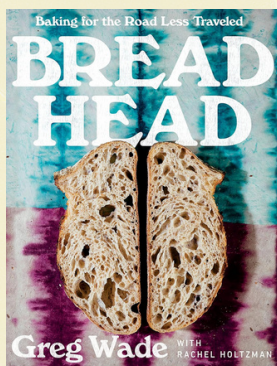
Moist and sweet cake with seasonal Blueberries and Masa \$3

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

Gluten-free moist cake with sweet Bananas \$3

#### **Stecca**

Breadsticks baked with savory toppings and drizzled with Olive Oil \$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

*Serves 10-12*

#### SEASONAL OFFERINGS

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

Turkey, Roasted Squash and Eggplant, Pickled Red Onion, Oregano Mayo, Nut-free Romesco, Parmesan and Arugula on Focaccia

##### **Vegetarian Sandwich**

Hummus, Zucchini, Za'atar, Pickled Cauliflower and Fresno Peppers, Piquillos, Pesto and Arugula 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*

##### **Eggplant**

Babaganoush, Grilled Eggplant, Piquillos, Zucchini, Charred Onion Vinaigrette, Herbs

##### **Sun Gold Tomato**

Lemon Ricotta, Sun Gold Tomatoes, Fennel and Onions, Stracciatella and a Pepita Pesto made with Yuzu Kosho

#### SEASONAL SIDES

*\$6 each, single-serve*

##### **Cucumber Salad**

Cucumbers, Sesame, Pickled Fresnos, Onions and Cilantro

##### **Kale Salad**

Kale & Parmesan, Lemon and Garlic Dressing

##### **Cauliflower Salad**

Tangier Vinaigrette, Chickpeas, Olives and Roasted Peppers

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

Mixed Greens, Peaches, Onions, Cashews, Basil, Serranos, Chicken and White Balsamic Vinaigrette \$12

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— P U B L I C A N —  
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## 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

#### **Arrabiata and Shishito**

Arrabiatta Sauce, Garlic, Chili Flake and Shishitos \$17/\$26

#### **Four Cheese**

Stracchino, Mozzarella Pearls, Pecorino and Peppercorn Blend \$17/\$26

#### **Zucchini and Romesco**

Zucchini with pecorino cheese \$17/\$26

### FAMILY STYLE SALAD

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

Mixed Greens, Peaches, Onions, Cashews, Basil, Serranos, White Balsamic Vinaigrette

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