

— PUBLICAN —
Q·U·A·L·I·T·Y
BREAD

CURRENT MENU

BREAKFAST PASTRIES

We kindly request 72 hours notice

Pumpkin Chocolate Chip Scone

Tender and sweet scone with pumpkin and dark chocolate chips \$4

Pecan Snail w/ Coffee Glaze

Laminated dough filled with a sweet pecan filling and garnished with a coffee glaze over the top \$5

Banana Gingerbread

Banana quickbread seasoned with warm spices \$5

Pear & Pecan Muffin

Warm, spiced muffin with seasonal seedling pears from Mick Klug farms in New Buffalo, MI \$5

Butternut Squash & Gruyere Quiche

Whole wheat flaky crust filled with gruyere cheese and seasonal butternut squash (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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SEASONAL PASTRIES

We kindly request 72 hours notice

Cider Ganache Alfajores

Whiskey flavored cookie sandwich with apple cider ganache \$3

Mexican Hot Chocolate Cookie

Double chocolate chip cookie spiced with cinnamon and cayenne pepper \$4

Pear Brioche w/ Maple Pecan Frangipane

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

Apple Cobbler Bar

Apple cobbler in bar form! Using apples from Seedling Farms in South Haven, MI \$5

Stecca

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

Banana Financier (GF & DF)

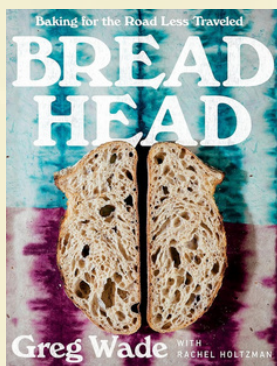
Gluten-free moist almond cake with sweet bananas \$3

Sweet Danish | Apple Streusel & Cream Cheese

Heritage cornmeal danish filled with sweet cream cheese and apple pie filling using farm fresh apples \$6

Savory Danish | Spiced Carrot

Heritage cornmeal danish filled with creamy ricotta cheese carrot filling and garnished with a crunchy pecan dukkah \$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

Wagyu Pastrami Big Sandwich

Pastrami sandwich with melted *NightShade* cheese and cabbage slaw

Fennel Frico Big Sandwich

Vegetarian sandwich with a cheesy fennel frico and topped with a kale salad

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

A tartine with malted fennel & apple puree, squash, date ezme and finished with saba

Pecorino & Tomato Tartine

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

SEASONAL SIDES

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

Broccoli Salad

Roasted broccoli tossed in a creamy buttermilk dressing

Marinated Bean Salad

Creamy giant white beans, onion, semi-dried tomatoes tossed in a tangy dressing

Kale Salad

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

Green Salad (lunch portion)

Mixed green salad with kohlrabi, chicories, pecorino cheese, chicken in a creamy buttermilk dressing \$14

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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

Tomato Pizza

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

Potato Pizza

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

Mushroom Pizza

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

FAMILY STYLE SALAD

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

Mixed green salad with kohlrabi, chicories, pecorino cheese, mayo, lemon juice, buttermilk coquelicot, salt

****add chicken for an additional charge*

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