

vegetable

daily pickles—5

frites—6
with Barb's eggs—8

barbecue carrots—*Growing Power, Wisconsin*
creamy herb dressing, dill & pecan—9

avocado—*Nichols Family Farm, Marengo, Illinois*
butternut squash, grape, vadouvan spice & sunflower seed—12

beets—*Genesis Growers, St. Anne, Illinois*
labneh, sorrel, tahini dressing & walnut—11

summer squash—*Nichols Family Farm, Marengo, Illinois*
lima bean pesto, harissa & hemp seed—14

corn—*Nichols Family Farm, Marengo, Illinois*
grilled jalapeño, ricotta salata & aioli—12

fried eggplant—*Nichols Family Farm, Marengo, Illinois*
romesco, spiced honey & mint—12

tomatoes—*Green Acres, North Judson, Indiana*
watermelon, burnt chile, ricotta, dill & flax seed—13

apple salad—*Mick Klug Farm, St. Joseph, Michigan*
stracciatella, kohlrabi, pistachio, cucumber & cider vinaigrette—14

little gem lettuce—*Marigold Hill Organics, Grayslake, Illinois*
crispy pig ear, fennel, radish & buttermilk vinaigrette—10

fish

madai crudo—*Tsukiji Market, Tokyo, Japan*
dill, cape gooseberry & lemon—18

squid ink pasta—*Aegean Sea, Greece*
mussels, tomato & Publican XO sauce—20

spanish mackerel—*F/V Oh No, Islamorada, Florida*
oregano, pear & lemon—18

hake—*F/V Desperado, Green Harbor, Massachusetts*
pork sugo & ground cherry salsa verde—27

skate wing—*F/V Foxy Lady, Chatham, Massachusetts*
brown butter, cauliflower, citrus, tarragon & almond—25

clam fry—*Herb Carter, Stonington, Maine*
cajun sausage, deviled egg, bread and butter pickle & cheese curd—22

bouchot mussels—*Peter Stocks, Calendar Island, Maine*
publican lambic, bay, celery, butter & garlic
half order—16 whole order—21

striped bass—*F/V Rock 'n Roll, Ocean City, Maryland*
guanciale, mushroom, tomato & parmesan—35

fluke—*F/V Rock 'n Roll, Ocean City, Maryland*
fennel, confit lima beans & charred corn—28/lb

bread

publican bread plate—*Publican Quality Bread, Chicago, Illinois*
spence farm sourdough & multi-grain [1979]—4

cultured butter & sea salt—2
smoked eggplant & sherry—3
white cheddar pimento cheese—4

taste of three & bread—11

meat

AGED HAM

SERVED WITH NORDIC CREAMERY GOAT BUTTER
AND PEASANT BREAD

edward's country ham—sweet, smoky—*Surry, Virginia*
half taste of ham—14 full taste of ham—21

la quercia americano—gentle, balanced—*Norwalk, Iowa*
half taste of ham—15 full taste of ham—22

fermin serrano—rich, wild—*Salamanca, Spain*
half taste of ham—17 full taste of ham—24

taste of three hams—23

spicy pork rinds—*Slagel Family Farm, Fairbury, Illinois*—6

chicken liver pâté—*Slagel Family Farm, Fairbury, Illinois*
apple, pickled shallot & ciabatta—14

potted rillettes—*Heritage Berkshire, Sgt. Bluff, Iowa*
plum jam & sourdough—12

charcuterie plate—lamb salami, pork pie, head cheese,
foie gras & blood pâté, morteau sausage, pickles & mustard
half charcuterie—16 full charcuterie—25

guinea hen leg—*Slagel Family Farm, Fairbury, Illinois*
honey bread, cucumber, apricot, zhoug & ricotta salata—16

beef heart tartare—*Marcotte Farms, Kankakee, Illinois*
chimichurri, pumpkin seed, pickled beet & fromage blanc—18

beef tongue—*CDK Farms, Lena, Illinois*
calabrian chili, mushroom, salmon roe & sesame bread—18

boudin noir—*Heritage Berkshire, Sgt. Bluff, Iowa*
polenta, apple, smoked crème fraîche & hazelnut—18

pork belly—*Rotterdam, Holland*
cranberry beans, grilled peach, niçoise olive & mojo rojo—26

country ribs—*Slagel Family Farm, Fairbury, Illinois*
melon, tomato & green coriander—27

farm chicken—*Slagel Family Farm, Fairbury, Illinois*
half chicken with summer sausage & frites—27
whole chicken with frites—35

porchetta—*Slagel Family Farm, Fairbury, Illinois*
clams, trey's ashes, new potato & chow chow—33

ham chop "in hay"—*Heritage Berkshire, Sgt. Bluff, Iowa*
grits, pear, chickory & poppy seed—36/lb

chef's menu

let the kitchen decide—65/pp
enjoy a publican menu thoughtfully curated by our chefs

*participation of the entire table is required

consumption of raw or undercooked foods such
as seafood and shellfish may increase your risk of food borne illness

PLEASE INFORM YOUR SERVER OF ALLERGIES
OR DIETARY RESTRICTIONS AS MENU ITEMS CONTAIN
INGREDIENTS THAT ARE NOT LISTED

September 22, 2015

Our Inspiration...

The Publican Book of Poems

"Here's to the Publican," a 64-page hard bound book
containing 25 poems, cheers and rants
inspired by the Publican's kitchen and bar.

"Here's to the oyster...
pushed around seaweed's slime,
tussled and turned by tide and time.
And when found sans pearl, its delicacies unfurl;
discovered and shucked.
—a brine-y testament to our good luck."

Limited edition copies available for \$20 each.