

# vegetable

daily pickles—5

frites—6  
with Barb's eggs—8

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

beets—*Brockman Family Farm, Congerville, Illinois*  
date molasses, pistachio & shabazi spice—11

grilled broccolini—*Coke Farms, California*  
burrata, pine nut & currant relish—13

pinkerton avocado—*Mud Creek Ranch, Santa Paula, California*  
tangerine, quinoa, walnut & endive—12

brussels sprouts—*Brockman Family Farm, Congerville, Illinois*  
apple, ubriaco rosso, raisin-coriander dressing & spiced labneh—12

fried sweet potatoes—*Genesis Growers, St. Anne, Illinois*  
hazelnut, urfa pepper & honey—11

cauliflower salad—*Coke Farms, California*  
green chile-farmer's cheese & marcona almond—10

little gem lettuce—*Werp Farms, Buckley, Michigan*  
crispy pig ear, fennel, radish & buttermilk vinaigrette—10

grilled artichokes—*Coke Farms, California*  
bagna cauda, pickled asparagus, salami & fromage blanc—15

# fish

suzuki bass crudo—*Sang Lee, Tong-Young, South Korea*  
poppyseed, orange & pine nut—18

tuna tartare—*F/V Kracken, Oahu, Hawaii*  
beef heart, chimichurri, fried quinoa & pita bread—19

bay scallops—*Dennis Justin, Martha's Vineyard, Massachusetts*  
sunchoke, salsa verde, pomegranate & pumpkin seed—27

skate wing schnitzel—*F/V Pilgrim, Boston, Massachusetts*  
choucroute, caraway, crispy potato & bacon—19

clam fry—*Herb Carter, Stonington, Maine*  
arugula, parmesan, remoulade & brioche—22

little neck clams—*Duxbury, Massachusetts*  
basmati rice, andouille sausage, celery & hot sauce—24

porgy—*F/V Free Monmoy, Chatham, Massachusetts*  
mojo de ajo, cucumber & celery root—22

dozer sole—*IJmuiden, Holland*  
hazelnut, brown butter, meyer lemon, persimmon & dill—44

Our Inspiration...

## Publican Quality Bread

The Publican is pleased to welcome the new addition to our family, Publican Quality Bread!

PQB is our new bakery, producing artisanal bread with organic, local farm flour. We feature breads that have been fermented for 60 hours and use flour and grains that can not be found anywhere else in the country, sourced from Spence Farm, Livingston County, Illinois.

Our 1979 multi-grain bread is crafted with 5 grains and 5 seeds, to produce a complex and delicious loaf.

# bread

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

cultured butter & sea salt—2  
larded white bean hummus—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 rossa—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

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

charcuterie plate—lonza, pork pie, head cheese,  
pâté grandmère, morteau sausage, pickles & mustard  
half charcuterie—16 full charcuterie—25

beef tongue—*CDK Farms, Lena, Illinois*  
calabrian chile, maitake mushroom & steelhead roe—18

boudin noir—*Heritage Berkshire, Sgt. Bluff, Iowa*  
parmesan, pepper jelly, puntarelle & shaved almond—17

boudin blanc—*Heritage Berkshire, Sgt. Bluff, Iowa*  
potato barigoule, horseradish crème fraîche & frisée—16

chicken liver rigatoni—*Nellcôte, Chicago, Illinois*  
cipollini onion, sage & ricotta salata—18

suckling pig—*Slagel Family Farm, Fairbury, Illinois*  
swiss chard bread pudding, pickled cherry & parmesan—26

country ribs—*Slagel Family Farm, Fairbury, Illinois*  
apple, marinated cucumber & sunflower seed—27

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

porchetta—*Catalpa Grove, Dwight, Illinois*  
pepper sofrito, clams & cannellini bean—29

roasted 1/2 duck—*Maple Leaf Farms, Milford, Indiana*  
curried red lentil, pickled squash, sumac & feta—37

# 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\*

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

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

February 10, 2015