

PUBLICAN tavern

starters

frites

with Barb's eggs

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

potted rillettes—*Heritage Berkshire, Sgt. Bluff, Iowa*
pulled pork, duck, apricot jam & toasted sourdough

ribollita soup—*Publican Tavern, Chicago, Illinois*
white runner beans, braised kale, toulouse sausage & toasted ciabatta

la quercia prosciutto—*Herb Eckhouse, Norwalk, Iowa*
country bread & farm butter

chicken wings—*Bell & Evans, Fredericksburg, Pennsylvania*
burnt chile, red onion, dill & yogurt

hot smoked salmon—*Oceans Palette, Kenosha, Wisconsin*
ricotta, gem lettuce, celery, red onion, pickle dressing & multigrain bread

salads

wood oven roasted vegetables—*Ocean Mist Farms, Salinas, California*
pecan, bbq spice & creamy herb dressing

little gem salad—*TNA Farms, Salinas, California*
fennel, radish, basil, buttermilk vinaigrette & breadcrumbs
{add chicken breast—3}

beet salad—*Rice Lake Farms, Grant, Michigan*
farro, orange, cucumber, parmesan & creamy lemon vinaigrette

avocado salad—*Calavo Farms, Alejandrina, Michoacán, Mexico* asparagus,
baby kale, quinoa, sunflower seed & ginger dressing

turkey salad—*Slagel Family Farm, Fairbury, Illinois*
gem lettuce, red onion, avocado, blue cheese,
pecan & honey tabasco vinaigrette

sandwiches

pub burger—*Slagel Family Farm, Fairbury, Illinois*
bongards american cheese, gem lettuce, balsamic onion & special sauce
{add bacon} {add avocado}

turkey sandwich—*Slagel Family Farm, Fairbury, Illinois*
avocado, piri piri, organic arugula, red onion & multigrain bread

chicken sandwich—*Gerber Farms, Kidron, Ohio*
marinated cucumber, bacon, avocado, blue cheese aioli & multigrain bread

the "hot" doug sohn—*Hot Dougs, Chicago, Illinois*
toulouse sausage, bourbon mustard, fried shallot & emmental cheese

fish sandwich—*Dutch Harbor, Alaska*
grebiche aioli, pickle, organic arugula & brioche

plates

farm chicken—*Slagel Family Farm, Fairbury, Illinois*
1/2 roasted chicken, frites & chicken jus

pork shoulder chop—*Slagel Family Farm, Fairbury, Illinois*
oven-roasted broccolini, poached apricot & marcona almond

organic baked salmon—*Ora King, Marlborough Sounds, New Zealand*
white polenta, grape & salsa verde

*Consumption of raw or undercooked foods such as seafood and shellfish
may increase your risk of food borne illness. Please inform our team
of any allergies or dietary restrictions.*