

CURRENT MENU

[February 2015]

SANDWICHES

VOLARE TURKEY

Sliced turkey, fontina, pepper aioli, charred onion vinaigrette, charred onions, bitter greens on sesame bread

“RETURN OF THE GYRO”

Braised pork belly, raita, escalivada, pea shoots and calabrian chili orange vinaigrette on griddled flatbread
[Vegetarian version available]

ADOBO HOT DOG

Adobo-spiced hot dog, chimichurri, avocado, cilantro-pickled cucumber, onions and mojo rojo on a lobster roll

PARM #2

Breaded chicken cutlet, basil tomato sauce, fried sage and mozzarella on franks n' dawgs roll

COSMO STOLE THE BEEF

Roast beef, caramelized onions, blue cheese aioli, lettuce on sourdough

DAN'S I-TALIAN, YOU-TALIAN

Prosciutto cotto, capicola, fontina, mama lil's peppers, tomatoes

THE PERKS OF BEING A CAULIFLOWER

Cauliflower steak, romesco, pea shoots, carrot, onion and charred lemon aioli on hemp seed ciabatta

SALADS

CARROT AVOCADO SALAD

Roasted carrots, romanesco, avocado, pickled red onion, hempseed, pecans, spinach, frisee and lime vinaigrette

WINTER RADISH SALAD

Smoked chicken, rainbow farms radishes, golden beets, green onions, endive and escarole with poppy seed dressing

SOUPS

- Tomato Fennel Bisque
- Ribollita

SIDES

- Marinated kale
- Coleslaw
- Giardiniera
- Chips

CHARCUTERIE & CHEESE BOARD

Butcher's selection of both meat and cheese with accoutrements
\$20/person • \$12/person charcuterie • \$10/person cheese



For larger parties, please inquire about our on-site assembly.

BREAD

Publican Quality Bread's homemade artisanal bread
\$5.00-7.00/loaf \$3.50/baguette

INDIVIDUAL BITES

Perfect for cocktail parties, tastings, and hors d'oeuvres.

DUCK & PORK RILLETTE & SEASONAL JAM

SMOKED FISH WITH CREME FRAICHE & DILL

SEASONAL VEGETABLE BITE

ALCOHOL PACKAGES

NOW AVAILABLE!

From delivery to full service bars.
Please inquire for more information.

CATERING

PUBLICAN QUALITY M·E·A·T·S

312.859.8239

FRESH, SEASONAL, ARTISANAL, QUALITY CATERING

presented by James Beard Award-Winning Chef PAUL KAHAN

BOXED LUNCHES

SANDWICH *or* SALAD

+ CHOICE OF SIDE

+ SPICY PICKLE SPEAR

add a homemade dessert [+ \$2]



\$15 per person

SANDWICH PLATTERS

SANDWICH

+ FAMILY-STYLE SIDE

+ SPICY PICKLE SPEAR

add family-style salad [+ \$4/person]

add a homemade dessert [+ \$2]



\$16 per person

À LA CARTE

FAMILY-STYLE SALADS—\$40

[A side for 10, served in a large bowl]

- Carrot Avocado Salad
- Winter Radish Salad

FAMILY-STYLE SIDES—\$2/guest

- Marinated Kale
- Giardiniera
- Cole Slaw

FAMILY-STYLE SOUP—\$4/guest

- Ribollita
- Tomato Fennel Bisque

BEVERAGES—\$3.50

Mexican Coke, Root Beer, Ginger Beer,
San Pellegrino and more

PQM MUFFALETTA

Our house specialty, sweet capicola, lonza,
mortadella, queso iberico, basil aioli,
olives and giardiniera

HALF TRAY [feeds 12-24] \$170

FULL TRAY [feeds 24-48] \$340

Menu is subject to change due to availability of product.
Please inform catering manager of allergies or dietary
restrictions as items on the menu contain ingredients that
are not listed. We require 24 hours notice for cancellations.