

fish

OYSTER

coromandel—*Auckland, New Zealand*
sweet, smooth, comforting—3.00 each

kusshi—*British Columbia, Canada*
precious, ultra-clean—3.00 each

kumamoto—*Oakland, Washington*
buttery, cucumber—3.00 each

carraquet—*Northern New Brunswick*
fleeting, briny—2.50 each

beau soleil—*New Brunswick, Canada*
sweet, spicy—2.50 each

alpine bay—*Prince Edward Island, Canada*
simple, salty—2.50 each

island creek—*Duxbury, Massachusetts*
firm, beautiful—3.00 each

chef selection

6/\$15 12/\$30

grand seafood collection

a three-tiered tower featuring a variety of fresh seafood
for 4-6 guests—\$120
please reserve at least 24 hours in advance

madai snapper crudo—*Sea Of Japan*
preserved plums & celery—14

octopus—*Canary Islands, Spain*
french beans & tapenade—12

ahi tuna escabeche—*Marshall Islands*
tomato & basil—14

fried lake perch—*Lake Erie*
okra, lemon, parsley, parmesan & remoulade—16

smoked salmon—*Lock Duart, Scotland*
tomatoes, cucumbers, onions & fromage blanc—16

scallops—*Jersey Shore*
artichokes & pine nuts—19

bouchot mussels—*Stonington, Maine*
gueuze, bay, celery, butter & garlic—20

wild sturgeon—*Snake River, Washington*
ajo blanco, green grapes, olives & dill—25

provençal fish stew—salt cod, shrimp, clams
mussels, potatoes, garlic & aioli—28

dozer sole—*IJmuiden, Holland*
leeks, pancetta & sage—m.p.
{while available}

Our Inspiration.... COOK COUNTY SHERIFF'S GARDEN CHICAGO, ILLINOIS

The Sheriff's Garden started in 1993. Since birth, it has offered low-level, non-violent inmates with the opportunity to learn skills they can take with them to improve employment options upon release.

Partnered with the University of Illinois, the program provides on-site classroom training and hands-on horticulture skills to inmates. Since 2000, more than 200 inmates have received Master Gardener certificates. Last year, a record 36 inmates received certificates.

With the opening of their new greenhouse in May, the goal is to grow year round and make the garden self sustaining so that money generated by produce sales can support the program fully.

Publican is proud to be one of the first restaurants in Chicago to showcase their produce.

meat

AGED HAM

SERVED WITH NORDIC CREAMERY GOAT BUTTER
AND PEASANT BREAD

fermin serrano—*Salamanca, Spain*
sweet, wild—21

la quercia rossa—*Norwalk, Iowa*
mild, smooth—20

edwards country ham—*Surry, Virginia*
smoky, young—19

taste of three hams—20

spicy pork rinds—*Slagel Family Farm, Fairbury, Illinois*—5

potted rillettes—blueberries & sourdough—12

charcuterie plate—pork pie, pork terrine, head cheese,
bresola, morteau sausage, pickles & mustards—21

calf's liver—*Dietzler Farm, Elkhorn, Wisconsin*
tropea onions, bacon & orange—10

duck heart—*Grimaud Farms, Stockton, California*
stone fruit & hazelnuts—10

tripe gratin—*Swan Creek Farm, North Adams, Michigan*
green peppers & maitake mushrooms—12

bolognese—*Becker Lane Organic Farm, Dyersville, Iowa*
spaghetti & parmesan—15

boudin blanc—*Becker Lane Organic Farm, Dyersville, Iowa*
escalivada & mustard—15

sweetbreads—*Strauss Veal Farm, Franklin, Wisconsin*
cabbage, cumin, orange & almonds—19

flank steak—*Mishima Ranch, California*
eggplant & roasted tomato vinaigrette—22

country ribs—*Slagel Family Farm, Fairbury, Illinois*
melon & mojo rojo—23

farm chicken—*Slagel Family Farm, Fairbury, Illinois*
half chicken with summer sausage & frites—22
whole chicken with frites—28

ham chop "in hay"—*Becker Lane Organic Farm, Dyersville, Iowa*
marinated carrots—36

vegetable

daily pickles—3

frites—5
with George's organic eggs—7

padron peppers—*Green Acres Farm, North Judson, Indiana*
new garlic & cashews—8

corn—*Three Sisters Garden, Kankakee, Illinois*
potatoes, curry & yogurt—8

beets—*Cook County Sheriff's Garden, Chicago, Illinois*
burrata & balsamic—12

braised greens—*Nichols Farm, Marengo, Illinois*
ham, raisins & pine nuts—9

summer squash—*Green Acres Farm, North Judson, Indiana*
romesco—8

wax beans—*Nichols Farm, Marengo, Illinois*
chili, corander, lime & breadcrumbs—9

little gem salad—*Shooting Star Farm, Mineral Point, Wisconsin*
pigs ears, basil, radish & buttermilk vinaigrette—8

July 29, 2010

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

IF YOU WOULD LIKE TO ADD OUR **garnier thiebaut** NAPKIN TO YOUR COLLECTION,
YOU MAY PURCHASE IT FROM YOUR SERVER—5