



# **LUNCH MENU**

### PIRI-PIRI TURKEY

smoked turkey, piri-piri marinade, avocado, sunflower seed aillade and sprout on sesame semolina

# RETURN OF THE GYRO

braised pork belly, raita, escalivada, pea shoots and calabrian chili orange vinaigrette on griddled flatbread [available vegetarian]

# **PARM** #2

breaded chicken cutlet, basil tomato sauce, fried sage and mozzarella on lobster roll

### BEER BRAT

white cheddar pimento cheese & pickled pepper on a lobster roll

### THE BIG E

brisket, smoked onions, mustard and horseradish cream cheese on rye bun

### FRENCH ONION

maitake mushroom, comté cheese, caramelized onion on a french roll

# BOXED LUNCHES SANDWICH OR SALAD INDIVIDUAL SIDE & SPICY PICKLE SPEAR

# **FAMILY STYLE ADDITIONS**

LITTLE GEM SALAD—\$4.50/person gem lettuce, basil, radish, fennel, olive oil crouton and poppyseed vinaigrette

BEET SALAD— \$4.50 | person red goddess, smoked cheddar, endive & walnut

ANNIE'S SALAD—\$3/person
market lettuces, cucumber, red onion, herbs and
lemon vinaigrette

SIDES— \$2/person
marinated kale • pasta salad • cole slaw

SOUP—\$4/person clam chowder • ribollita

BEVERAGES—\$3.50 each san pellegrino • various craft sodas

DESSERT BITES—\$2/person bakery selection of cookies and treats

# HORS D'OEUVRES

# **INDIVIDUAL BITES** \$3/piece

DUCK & PORK RILLETTES seasonal jam and herbs

CHICKEN LIVER PATÉ pickled shallot

SPANISH CHORIZO almond alliade and boquerones

SMOKED FISH crème fraîche and dill, served on cucumber

APPLE
pine nut vinaigrette, ricotta and mint

MUSHROOMS
roasted butternut squash and pomegranate

WINTER SPROUT fromage blanc, pickle and radish

PIMENTO CHEESE ham and dill pickle

### **CHARCUTERIE & CHEESE**

butcher's selection of both meat and cheese with accourrements

CHARCUTERIE & CHEESE \$25/person

CHARCUTERIE \$15/person

CHEESE \$13/person

**TALK TO US!** To place an order, call 312-859-8239 or email Jessica at jessica@publicanqualitymeats.com. We also offer a 3-course dinner catering menu. We'd love to cater your wedding or special event!

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.