

PASSERO LUNCH MENU

TO START

BRUSSELS + BURATTA	\$15
DE STEFANO BURATTA + BROWN BUTTER BRUSSELS SPROUTS + CRISPY PROSCIUTTO + MARCONA ALMONDS	
GENERAL TSO'S TEMPURA CAULIFLOWER	\$12
CLASSIC SWEET AND SPICY SAUCE + ROASTED PEANUTS + SESAME CRUNCH	
CRISPY FRIED CALAMARI	\$14
GIARDINIERA + BUTTERMILK RANCH + SPICY COCKTAIL	
WHIPPED RICOTTA	\$12
PUBLICAN SOURDOUGH + WILDFLOWER HONEY + CANDIED WALNUT + ROSEMARY	
FIRE ROASTED CALABRIAN BRUSSELS SPROUTS	\$12
CRISPY BACON + LOCAL HONEY + CALABRIAN CHILE + PARMESAN	

CROCK OF TURKEY + ROASTED CORN CHILI	\$8
JACK CHEESE + SOUR CREAM + GREEN ONION + PUBLICAN TOAST	

SALADS

LORETTA'S CHOPPED SALAD	\$13
AVOCADO + GARBANZO BEANS + SWEET DROP PEPPERS + CARROTS + SCALLIONS + BACON + GORGONZOLA + CRUNCHY SPAGHETTI + ZESTY VINAIGRETTE	

GARLIC ROASTED PULLED CHICKEN CAESAR	\$13
LOCAL ROMAINE + CHERRY TOMATO + BUTTER RADISH + PICKLED RED ONION + GARLIC CROUTONS + HONEY CHIPOTLE CAESAR DRESSING	

HARVEST SALAD	\$13
ZESTAR APPLES + ROASTED CHIOGGIA AND RED BEETS + BABY GREENS + ROTH BUTTERMILK BLUE + CANDIED WALNUTS + SPICED PEPITAS + DRIED MICHIGAN CHERRIES + APPLE CIDER VINAIGRETTE • ADD CHERRYWOOD ROASTED SALMON \$5	

SAMMYS

COMES WITH SHOESTRING FRIES + A DARN GOOD PICKLE
SPEAR

CHICKEN PARM	\$13
ROASTED TOMATO JAM + FRESH MOZZARELLA + TUSCAN KALE + PARMESAN + PUBLICAN SOURDOUGH	

SMOKED SALMON BLT WRAP	\$15
H. FORMAN SMOKED SALMON + THICK CUT BACON + LOCAL GREENS + MIGHTY VINE TOMATO + DILL AIOLI + SPROUTED 7 GRAIN WRAP	

NORTHWOODS FISH SANDWICH	\$13
PECAN CRUSTED WALLEYE + CUCUMBER + BABY GREENS + DILL AIOLI + MULTIGRAIN	

SHORT RIB MELT	\$14
24 HOUR BRAISED SHORT RIB + BALSAMIC ONIONS + SWISS + HORSERADISH CREAM + PUBLICAN SOURDOUGH	

TURKEY REUBEN	\$13
HOUSE SMOKED TURKEY PASTRAMI + RED CABBAGE SLAW + SWISS + RUSSIAN DRESSING + PUBLICAN SEEDED RYE	

OUR DOUBLE CHEESEBURGER	\$15
SLAGEL FARM'S BEEF + CLASSIC AMERICAN CHEESE + GARLIC AIOLI + RED ONION + HOUSE PICKLES	

BRICK OVEN FIRED PIZZA

MARGHERITA	\$16
FRESH MOZZARELLA + BIANCO TOMATOES + BASIL + EXTRA VIRGIN OLIVE OIL	

CHARRED PEPPERONI	\$17
EZZO PEPPERONI + FRESH MOZZARELLA + FRESH PARMESAN + CALABRIAN HONEY + BASIL	

THE ABE FROMAN	\$17
SWEET FENNEL SAUSAGE + CARAMELIZED RED ONION + SPICY CHERRY BOMB PEPPERS + FONTINA CHEESE	

SHROOMIN'	\$17
LOCALLY FORAGED MUSHROOMS + TRUFFLE CREAM + FONTINA CHEESE + ARUGULA + LEMON	

PASTAS

FUSILLI VODKA	\$16
CLASSIC PINK SAUCE + CALABRIAN CHILE + FRESH RICOTTA + FRESH CHIVES	

BUCATINI CARBONARA	\$18
BUCATINI + PUBLICAN CHIPOTLE BACON + BUTTERNUT SQUASH + PECORINO + HEN EGG	

PAPPARDELLE NAPOLETANA	\$18
BRAISED SHORT RIB + LOCAL FENNEL SAUSAGE RAGU + GRANA PADANO	