

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SHARE

Cheese Board	17
Our selection of artisanal handcrafted cheese	
Charcuterie	18
Collection of cured meats served with house made accuterments	
Rosemary polenta fries	9
parmesean cheese, truffle aioli	

STARTERS

“Salt & pepper” wings	13
serrano pepper, celery, blue cheese crumbles	
Maine mussels	14
chorizo, leek, piquillo pepper, garlic butter	
Spice rubbed pork ribs	14
12 hour duck fat roasted pork ribs, coriander slaw	
Lump crab dip	17
house made salt & pepper potato chips	

RAW BAR

Local MA oysters*	3 ea
horseradish, lemon, mignonette	
Chilled shrimp cocktail*	3 ea
BPH horseradish cocktail sauce, lemon	
Cocktail crab claws	4 ea
bloody mary horseradish cocktail sauce	
Tuna crudo*	16
avocado, cucumber, cilantro, sesame seeds	
Chilled seafood platter*	60
6 oysters, 6 shrimp, 6 crab claws, tuna crudo	
<i>Add chilled lobster salad</i>	15

GLUTEN FREE

SALADS

Roasted beet salad	12
prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, peppered pistachios	
Cobb salad	12
north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing	
Chopped salad	12
apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette	

*add: all natural chicken 6/ salmon 8/ steak 10/
shrimp 10/ diver scallops 12/ lobster 12*

BUN

(all served on a gluten free bun and with salt & pepper fries)

BPH burger*	16
prime ground beef, Vermont white cheddar, apple smoked bacon, red onion slaw	
All natural chicken sandwich	16
basil pesto, mozzarella cheese, oven dried tomato, seasonal greens	
Chilled lobster roll	21
fresh Maine lobster meat, bacon, avocado, citrus aioli, coriander	
Hot lobster roll	21
fresh Maine lobster meat, clarified butter	

ENTREES

Creamy carnaroli risotto	24
yellow sweet corn, sugar snap peas, serrano ham, truffle fontina cheese	

Create your own entree

Choose one main dish and two sides

Pan roasted cod filet, chive butter.....	27
Faroe Island salmon, lemon olive oil, balsamic reduction.....	25
George’s Bank scallops, truffle pistou.....	29
Sage brined young chicken breast, rosemary poultry nage.....	26
Berkshire pork loin, romesco sauce.....	28
Grass fed beef strip loin, sauce bordelaise.....	29

SIDES

Bostonia baked beans	6
Vegetable succotash	
Crispy potato gratin	
Sea salt & pepper fries	
Garlic sautéed spinach with lemon oil	
Roasted mushrooms with truffle butter	

please inform server of any allergies

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food bourne illness*