

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### SNACKS

<b>House made French onion dip</b> <sup>GF</sup> .....	8
salt & pepper potato chips	
<b>Rosemary polenta fries</b> <sup>GF</sup> .....	8
parmesan cheese, truffle aioli	
<b>Tater tot poutine</b> .....	8
crispy tater tots, black pepper brown gravy, melted cheese	
<b>Hazelnut Nutella toast</b> .....	9
panini pressed Nutella spread, banana, roasted hazelnuts, orange fluff	
<b>Fresh fruit and berry parfait</b> <sup>GF</sup> .....	8
seasonal berries, honey ricotta, cranberry granola	
<b>Warm sweet potato doughnuts</b> .....	9
Berkshire bourbon glaze	

### STARTERS

<b>BPH clam chowder</b> .....	9
smoked bacon, leek, celery, marble potatoes	
<b>Fork tender meatballs</b> .....	12
house made tomato sauce, parmesan, herbed breadcrumbs	
<b>Smoked salmon toast</b> .....	15
Atlantic smoked salmon, vine ripe tomatoes, dill cream cheese, cage free hard egg, capers	
<b>Lump crab dip</b> <sup>GF</sup> .....	17
house made salt & pepper potato chips	

### RAW BAR

<b>Local MA oysters</b> <sup>GF*</sup> .....	3 ea
horseradish, lemon, mignonette	30 dz
<b>Chilled shrimp cocktail</b> <sup>GF*</sup> .....	4 ea
BPH horseradish cocktail sauce, lemon	36 dz
<b>Cocktail crab claws</b> <sup>GF</sup> .....	4 ea
BPH horseradish cocktail sauce	36 dz
<b>Tuna crudo</b> <sup>GF*</sup> .....	16
avocado, cucumber, cilantro, sesame seeds	
<b>Petite chilled seafood platter</b> <sup>GF*</sup> .....	55
6 oysters, 6 shrimp, 6 crab claws	
<b>Grand chilled seafood platter</b> <sup>GF*</sup> .....	85
6 oysters, 6 shrimp, 6 crab claws, tuna crudo, lobster salad	

### BRUNCH CLASSICS (available from 10–3)

<b>The Benedicts:</b> 2 cage free eggs, griddled English muffin, lemon hollandaise, lyonnaise potatoes	
<b>Classic ham:</b> north country smoked Canadian bacon.....	15
<b>Lobster:</b> butter basted fresh lobster.....	25
<b>Hash:</b> <sup>GF</sup>	
<b>Duck confit:</b> truffled scrambled eggs, avocado.....	19
<b>Lump crab:</b> 2 sunny-side eggs, chorizo, yellow sweet corn, .....	22
<b>The Scrambler Breakfast Sandwich</b> <sup>GF</sup> .....	14
cage free eggs, melted cheddar cheese, and your choice of bacon, north country maple sausage or north country ham served with Bostonia baked beans or lyonnaise potatoes	
<b>Shortrib biscuit &amp; gravy</b> .....	19
red wine braised beef shortrib, housemade cheddar cheese biscuit, 2 poached cage free eggs, roasted red pepper jam, lyonnaise potatoes	
<b>Buttermilk pancakes</b> .....	16
traditional or chocolate chip, Vermont maple syrup, Kerrygold butter served with your choice of bacon, north country maple sausage or north country ham	
<b>Bailey's cinnamon French toast</b> .....	16
pullman brioche bread, powdered sugar, Kerrygold butter served with your choice of bacon, north country maple sausage or north country ham	
<b>Maine lobster frittata</b> <sup>GF</sup> .....	25
pancetta, asparagus, brie, cage free eggs, lyonnaise potatoes	
<b>Ham &amp; cheese strata</b> .....	17
north country smoked ham, broccoli, piquillo peppers, fontina cheese, cage free eggs, lyonnaise potatoes	
<b>Rock shrimp &amp; grits</b> <sup>GF</sup> .....	22
rock shrimp, stone ground parmesan grits, wilted kale, tasso ham, lemon-thyme pan gravy	
<b>Mushroom frittata</b> <sup>GF</sup> .....	17
spinach, sundried tomatoes, Vermont goat cheese, cage free eggs, lyonnaise potatoes	
<b>Lobster mac &amp; cheese</b> .....	25
lobster, creamy three cheese mornay, herbed breadcrumbs	

### BOARDS

<b>Cheese:</b> Our selection of artisanal handcrafted cheese <sup>GF</sup> .....	17
<b>Charcuterie:</b> Collection of cured meats served with house made accoutrements <sup>GF</sup> .....	18

### SALADS

<b>Roasted beet salad</b> <sup>GF</sup> .....	12
prosciutto, Hawaiian heart of palm, honey ricotta, banyuls vinaigrette, peppered pistachios	
<b>Chopped salad</b> <sup>GF</sup> .....	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 with salt & pepper fries)*

<b>The BPH Big Dog</b> .....	14
all beef natural casing dog, baked beans, grated cheese, cole slaw, pickled vegetables, sliced jalapeno	
<b>Grilled natural chicken sandwich</b> <sup>GF</sup> .....	15
basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun	
<b>BPH burger*</b> <sup>GF</sup> .....	17
grass-fed ground beef, caramelized onion - sundried tomato jam, Vermont cheddar, smoked bacon, black pepper aioli, brioche bun	
<b>Chilled lobster roll</b> <sup>GF</sup> .....	21
fresh Maine lobster meat, bacon, avocado, citrus aioli, coriander	
<b>Hot lobster roll</b> <sup>GF</sup> .....	21
fresh Maine lobster meat, clarified butter	

*please inform server of any allergies*

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

*GF indicates item can be prepared gluten free*