

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

Saturday & Sunday 3PM to 5PM

SNACKS

House made French onion dip ^{GF} 8 salt & pepper potato chips	8
Rosemary polenta fries ^{GF} 8 parmesan cheese, truffle aioli	8
Tater tot poutine 8 crispy tater tots, black pepper brown gravy, melted cheese	8

STARTERS

BPH clam chowder 9 smoked bacon, leek, celery, marble potatoes	9
Fork tender meatballs 12 house made tomato sauce, parmesan, herbed breadcrumbs	12
Maine mussels 14 chorizo, leek, piquillo pepper, garlic butter	14
"Salt and pepper" wings 13 serrano pepper, celery, blue cheese crumbles	13
Spice rubbed pork ribs 14 12 hour duck fat roasted pork ribs, coriander slaw	14

Lump crab dip ^{GF} 17 house made salt & pepper potato chips	17
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RAW BAR

Local MA oysters ^{GF*} 3 ea horseradish, lemon, mignonette	3 ea 30 dz
Chilled shrimp cocktail ^{GF*} 4 ea BPH horseradish cocktail sauce, lemon	4 ea 36 dz
Cocktail crab claws ^{GF} 4 ea BPH horseradish cocktail sauce	4 ea 36 dz
Tuna crudo ^{GF*} 16 avocado, cucumber, cilantro, sesame seeds	16
Chilled seafood platter* 60 6 oysters, 6 shrimp, 6 crab claws, tuna crudo	60
<i>Add chilled lobster salad</i> 15	15

BOARDS

Cheese: Our selection of artisanal handcrafted cheese ^{GF} 17	17
Charcuterie: Collection of cured meats served with house made accoutrements ^{GF} 18	18

SALADS

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

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

BUN

(all served with salt & pepper fries)

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

BITES 5 EA

Hand cut candied pepper bacon

Chorizo roasted potatoes, romesco sauce, Marcona almonds

TOASTS 5 EA

Hummus, piquillo peppers, feta cheese

Speck ham, roasted beet, honey ricotta

Spicy coppa, Vermont goat cheese, pickled grapes

SLIDER 5 EA

Kobe beef cheese burger slider*
caramelized onion-tomato jam, gorgonzola cheese

please inform server of any allergies

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

^{GF} indicates item can be prepared gluten free