

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

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

STARTERS

BPH clam chowder	9
smoked bacon, leek, celery, marble potatoes	
Fork tender meatballs	12
house made tomato sauce, parmesan, herbed breadcrumbs	
“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, BPH cocktail sauce, lemon, mignonette	
Chilled shrimp cocktail*	3 ea
BPH cocktail sauce, lemon	
Cocktail crab claws	4 ea
BPH 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

BOARDS

Cheese: Our selection of artisanal handcrafted cheese	17
Charcuterie: Collection of cured meats served with house made accoutrements.....	18

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 with salt & pepper fries)

BPH burger* ^{GF}	16
grass-fed ground beef, caramelized onion-sundried tomato jam, Vermont cheddar, smoked bacon, black pepper aioli, brioche bun	
Chilled lobster roll	21
fresh Maine lobster meat, bacon, avocado, citrus aioli, coriander	
Hot lobster roll	21
fresh Maine lobster meat, clarified butter	

Sides

Bostonia baked beans	6
Crispy potato gratin	
Sea salt & pepper fries	
Old fashioned mac & cheese	
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 foodborne illness*

PASTA

Creamy carnaroli risotto	24
yellow sweet corn, sugar snap peas, serrano ham, truffle fontina cheese	
Hudson Valley duck confit	26
asparagus, trumpet royale mushrooms, trenette pasta, Vermont goat cheese	
Hand pulled lamb sugo	27
swiss chard, roasted onions, hazelnuts, rigatelli pasta, mushrooms, rosemary lamb jus, shaved parmesan cheese	
Sautéed shrimp	28
fennel salumi, kale, oven dried tomatoes, lemon tagliatelle pasta, chili flakes	
Lobster mac & cheese	25
lobster, three cheese mornay, herb breadcrumbs	

ENTREES

Crab crusted cod*	29
slab pancetta, roasted onions, marble potato succotash, yellow sweet corn, tarragon butter	
George’s Bank scallops*	32
housemade ricotta gnudi, beech mushrooms, parmesan cream, truffle pistou	
Naturally raised roasted chicken breast and leg confit	25
baby shiitake mushrooms, farro, french green beans, poultry jus	
Faroe Island salmon*	27
merguez sausage, orzo, caramelized cauliflower, pinenuts, Indonesian lemon sabayon	
Berkshire pork loin*	26
sweet potato mousseline, wilted greens, marcona almond romesco sauce, coriander oil	
Grass fed beef striploin*	34
herb potato gratin, garlic spinach, sauce bordelaise	