

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

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

BOARDS

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

STARTERS

BPH clam chowder smoked bacon, leek, celery, marble potatoes	9
Fork tender meatballs house made tomato sauce, parmesan, herbed breadcrumbs	12
“Salt and pepper” wings serrano pepper, celery, blue cheese crumbles	13
Maine mussels chorizo, leek, piquillo pepper, garlic butter	14
Spice rubbed pork ribs 12 hour duck fat roasted pork ribs, coriander slaw	14
Lump crab dip house made salt and pepper potato chips	17
Local MA oysters*	3 ea
Chilled shrimp cocktail*	3 ea
Cocktail crab claws bloody mary horseradish cocktail sauce	4 ea
Tuna crudo*	16
Chilled seafood platter*	60
<i>Add chilled lobster salad</i>	15

PRIX-FIXE LUNCH

(Monday-Friday 11:30-3:00)

Please select a starter and a main for 18

STARTERS

BPH clam chowder smoked bacon, leek, celery, marble potatoes
Rosemary polenta fries parmesan cheese, truffle aioli
Simple green salad cucumber, tomato, white balsamic vinaigrette
Roasted garlic hummus seasonal vegetable crudite, pressed sourdough bread
Pate de campagne country style pate, mustard, cornichons, warm bread
Onion dip house made French onion dip and chips

MAINS

Shrimp chopped salad apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette
Chicken cobb salad forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing
Grilled Faroe Island salmon* french green lentils, vegetable jardiniere, cumin yogurt sauce
Pulled pork sandwich coriander cole slaw, bread and butter pickles, salt and pepper fries
Grilled natural chicken sandwich basil pesto, mozzarella, vine ripe tomatoes, greens, brioche bun, salt and pepper fries
Lobster mac & cheese lobster, three cheese mornay, herb breadcrumbs
Meatball gratin garganelli pasta, basil tomato sauce, fontina cheese

no substitutions no split plates

please inform server of any allergies

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

SALADS

Roasted beet salad prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, peppered pistachios	12
Cobb salad north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing	12
Chopped salad apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette	12
<i>add: all natural chicken 6/ salmon 8/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12</i>	

BUN

(all served with salt and pepper fries)

Grilled natural chicken sandwich basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun	15
BPH burger*	16
Steak sandwich*	19
Chilled lobster roll fresh Maine lobster, bacon, avocado, citrus aioli, coriander	19
Hot lobster roll fresh Maine lobster, clarified butter	19

BPH CLASSICS

Crab crusted cod slab pancetta, roasted onions, marble potato succotash, tarragon butter	29
George’s Bank scallops*	29
Hand pulled lamb sugo swiss chard, roasted onions, hazelnuts, rigatelli pasta, rosemary lamb jus, shaved parmesan cheese	27
Lobster mac & cheese lobster, three cheese mornay, herb breadcrumbs	25
Creamy carnaroli risotto sweet yellow corn, sugar snap peas, serrano ham, truffle fontina cheese	24