

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

Saturday & Sunday 3PM to 5PM

### 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

### 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>Maine mussels</b> ..... 14	chorizo, leek, piquillo pepper, garlic butter
<b>"Salt and pepper" wings</b> ..... 13	serrano pepper, celery, blue cheese crumbles
<b>Spice rubbed pork ribs</b> ..... 14	12 hour duck fat roasted pork ribs, coriander slaw

<b>Lump crab dip</b> <sup>GF</sup> ..... 17	house made salt & pepper potato chips
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### 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>Chilled seafood platter*</b> ..... 60	6 oysters, 6 shrimp, 6 crab claws, tuna crudo	
<i>Add chilled lobster salad</i> ..... 15		

### 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>Cobb salad</b> ..... 12	north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing
<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 hot 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

### 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*

<sup>GF</sup> indicates item can be prepared gluten free