

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### SNACKS

<b>House made French onion dip</b> .....	8
salt & pepper potato chips	
<b>Rosemary polenta fries</b> .....	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>“Salt &amp; pepper” wings</b> .....	13
serrano pepper, celery, blue cheese crumbles	
<b>Maine mussels</b> .....	14
chorizo, leek, piquillo pepper, garlic butter	
<b>Spice rubbed pork ribs</b> .....	14
12 hour duck fat roasted pork ribs, coriander slaw	
<b>Lump crab dip</b> .....	17
house made salt & pepper potato chips	

### RAW BAR

<b>Local MA oysters*</b> .....	3 ea
horseradish, lemon, mignonette	
<b>Chilled shrimp cocktail*</b> .....	3 ea
BPH horseradish cocktail sauce, lemon	
<b>Cocktail crab claws</b> .....	4 ea
bloody mary horseradish cocktail sauce	
<b>Tuna crudo*</b> .....	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 .....	17
<b>Charcuterie:</b> Collection of cured meats served with house made accoutrements.....	18

### SALADS

<b>Roasted beet salad</b> .....	12
prosciutto, fresh hearts 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> .....	12
apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette	
<i>add: all natural chicken 6/ salmon 8/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12</i>	

### BUN

<i>(all served with salt &amp; pepper fries)</i>	
<b>BPH burger*</b> .....	16
prime ground beef, Vermont white cheddar, apple smoked bacon, dijonaise, red onion slaw	
<b>Chilled lobster roll</b> .....	21
fresh Maine lobster meat, bacon, avocado, citrus aioli, coriander	
<b>Hot lobster roll</b> .....	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

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

### ENTREES

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