

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

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| 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

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|---|----|
| 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

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| Local MA Oysters* | 3 ea |
| horseradish, bph cocktail sauce, lemon, mignonette | |
| Chilled Shrimp Cocktail* | 3 ea |
| bph cocktail sauce, lemon | |
| Tuna Crudo* | 16 |
| avocado, cucumber, cilantro, sesame seeds | |
| Chilled Seafood Platter* | 90 |
| 6 oysters, 6 shrimp, alaskan king crab leg, tuna crudo, chilled lobster tail with citrus aioli | |

BOARDS

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|---|----|
| Cheese: our selection of artisanal handcrafted cheese | 17 |
| Charcuterie: collection of cured meats served with house made accoutrements..... | 18 |

SALADS

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| Roasted Beet Salad | 12 |
| prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, | |
| 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 9/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12

BUN

(all served with salt & pepper fries)

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|--|----|
| BPH Burger* | 17 |
| grass-fed ground beef, caramelized onion-sundried tomato jam, vermont cheddar, smoked bacon, black pepper aioli, brioche bun | |
| Chilled Lobster Roll | 24 |
| fresh maine lobster meat, bacon, avocado, citrus aioli, coriander | |
| Hot Lobster Roll | 24 |
| fresh maine lobster meat, clarified butter | |

Sides

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|---------------------------------------|---|
| 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 | |

PASTA

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|---|----|
| Creamy Carnaroli Risotto | 24 |
| yellow sweet corn, seasonal vegetables, 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

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| Crab Crusted Cod* | 29 |
| slab pancetta, roasted onions, marble potato succotash, yellow sweet corn, tarragon butter | |
| George’s Bank Scallops* | 32 |
| house made 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* | 28 |
| merguez sausage, orzo, caramelized cauliflower, pine nuts, 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 | |

please inform server of any allergies

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