

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

Saturday & Sunday 3PM to 5PM

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	
Maine Mussels	14
chorizo, leek, piquillo pepper, garlic butter	
“Salt & Pepper” Wings	13
serrano pepper, celery, blue cheese crumbles	
Spice Rubbed Pork Ribs	14
12 hour duck fat roasted pork ribs, coriander slaw	
Lump Crab Dip ^{GF}	17
house made salt & pepper potato chips	

RAW BAR

Local MA Oysters ^{GF*}	3 ea
horseradish, lemon, mignonette	
Chilled Shrimp Cocktail ^{GF*}	4 ea
bph horseradish cocktail sauce, lemon	
Tuna Crudo ^{GF*}	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	

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*

^{GF} indicates item can be prepared gluten free

BOARDS

Cheese: our selection of artisanal handcrafted cheese ^{GF}	17
Charcuterie: collection of cured meats served with house made accoutrements ^{GF}	18

SALADS

Roasted Beet Salad ^{GF}	12
prosciutto, Hawaiian heart 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 ^{GF}	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)

The BPH Big Dog	14
all beef natural casing hot dog, baked beans, grated cheese, cole slaw, pickled vegetables, sliced jalapeno	
Grilled Natural Chicken Sandwich ^{GF}	15
basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun	
BPH Burger* ^{GF}	17
grass-fed ground beef, caramelized onion-sundried tomato jam, Vermont cheddar, smoked bacon, black pepper aioli, brioche bun	
Chilled Lobster Roll ^{GF}	24
fresh maine lobster meat, bacon, avocado, citrus aioli, coriander	
Hot Lobster Roll ^{GF}	24
fresh maine lobster meat, clarified butter	