

# 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	
<b>Hazelnut Nutella Toast</b> .....	9
panini pressed nutella spread, banana, roasted hazelnuts, orange fluff	
<b>Fresh Fruit &amp; Berry Parfait</b> <sup>GF</sup> .....	8
seasonal berries, honey ricotta, cranberry granola	
<b>Warm Sweet Potato Doughnuts</b> .....	9
bulleit bourbon glaze	

### 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>Smoked Salmon Toast</b> .....	15
atlantic smoked salmon, vine ripe tomatoes, dill cream cheese, cage free hard egg, capers	
<b>Lump Crab Dip</b> <sup>GF</sup> .....	17
house made salt & pepper potato chips	

### 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>Chilled Seafood Platter*</b> .....	90
6 oysters, 6 shrimp, alaskan king crab leg, tuna crudo, chilled lobster tail with citrus aioli	

### 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>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 9/ 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> .....	24
fresh maine lobster meat, bacon, avocado, citrus aioli, coriander	
<b>Hot Lobster Roll</b> <sup>GF</sup> .....	24
fresh maine lobster meat, clarified butter	

*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

### BRUNCH CLASSICS (available from 10-3)

**The Benedicts:** 2 cage free eggs, griddled English muffin, lemon hollandaise, lyonnaise potatoes

<b>Classic Ham:</b> north country smoked Canadian bacon.....	15
<b>Lobster:</b> butter basted fresh lobster.....	25
<b>Hash:</b> <sup>GF</sup>	
<b>Duck Confit:</b> truffled scrambled eggs, avocado.....	19
<b>Lump Crab:</b> 2 sunny-side eggs, chorizo, yellow sweet corn...	22

<b>The Scrambler Breakfast Sandwich</b> <sup>GF</sup> .....	14
cage free eggs, melted cheddar cheese, and your choice of bacon, north country maple sausage or north country ham served with bostonia baked beans or lyonnaise potatoes	

<b>Short Rib Biscuit &amp; Gravy</b> .....	19
red wine braised beef short rib, 2 poached cage free eggs, house made cheddar cheese biscuit, roasted red pepper jam, lyonnaise potatoes	

<b>Buttermilk Pancakes</b> .....	16
traditional or chocolate chip, vermont maple syrup, kerrygold butter served with your choice of bacon, north country maple sausage or north country ham	

<b>Bailey's Cinnamon French Toast</b> .....	16
pullman brioche bread, powdered sugar, kerrygold butter served with your choice of bacon, north country maple sausage or north country ham	

<b>Maine Lobster Frittata</b> <sup>GF</sup> .....	25
pancetta, asparagus, brie, cage free eggs, lyonnaise potatoes	

<b>Ham &amp; Cheese Strata</b> <sup>GF</sup> .....	17
north country smoked ham, broccoli, piquillo peppers, fontina cheese, cage free eggs, lyonnaise potatoes	

<b>Rock Shrimp &amp; Grits</b> .....	22
rock shrimp, stone ground parmesan grits, wilted kale, tasso ham, lemon-thyme pan gravy	

<b>Mushroom Frittata</b> <sup>GF</sup> .....	17
spinach, sundried tomatoes, Vermont goat cheese, cage free eggs, lyonnaise potatoes	

<b>Lobster Mac &amp; Cheese</b> .....	25
lobster, creamy three cheese mornay, herbed breadcrumbs	