

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

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	
Hazelnut Nutella Toast	9
panini pressed nutella spread, banana, roasted hazelnuts, orange fluff	
Fresh Fruit & Berry Parfait ^{GF}	8
seasonal berries, honey ricotta, cranberry granola	
Warm Sweet Potato Doughnuts	9
bulleit bourbon glaze	

STARTERS

BPH Clam Chowder	9
smoked bacon, leek, celery, marble potatoes	
Fork Tender Meatballs	12
house made tomato sauce, parmesan, herbed breadcrumbs	
Smoked Salmon Toast	15
atlantic smoked salmon, vine ripe tomatoes, dill cream cheese, cage free hard egg, capers	
Lump Crab Dip ^{GF}	17
house made salt & pepper potato chips	

RAW BAR

Local MA Oysters ^{GF*}	3 ea
horseradish, lemon, mignonette	30 dz
Chilled Shrimp Cocktail ^{GF*}	4 ea
bph horseradish cocktail sauce, lemon	36 dz
Chilled Seafood Platter*	90
6 oysters, 6 shrimp, alaskan king crab leg, tuna crudo, chilled lobster tail with citrus aioli	

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	
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	

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

BRUNCH CLASSICS (available from 10-3)

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

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

The Scrambler Breakfast Sandwich ^{GF}	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	

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

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

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

Maine Lobster Frittata ^{GF}	25
pancetta, asparagus, brie, cage free eggs, lyonnaise potatoes	

Ham & Cheese Strata ^{GF}	17
north country smoked ham, broccoli, piquillo peppers, fontina cheese, cage free eggs, lyonnaise potatoes	

Rock Shrimp & Grits	22
rock shrimp, stone ground parmesan grits, wilted kale, tasso ham, lemon-thyme pan gravy	

Mushroom Frittata ^{GF}	17
spinach, sundried tomatoes, Vermont goat cheese, cage free eggs, lyonnaise potatoes	

Lobster Mac & Cheese	25
lobster, creamy three cheese mornay, herbed breadcrumbs	