

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### STARTERS

<b>House Made French Onion Dip</b> .....	8
salt & pepper potato chips	
<b>Rosemary Polenta Fries</b> .....	9
parmesan cheese, truffle aioli	
<b>Tater Tot Poutine</b> .....	9
crispy tater tots, black pepper brown gravy, grand cru cheese blend	
<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>Fresh Fruit &amp; Berry Parfait</b> <sup>GF</sup> .....	9
whipped honey yogurt, dried cranberry granola	
<b>Warm Sweet Potato Doughnuts</b> .....	9
berkshire bourbon glaze	

### TOAST

<b>Avocado</b> .....	9
radish, fried chickpeas, lemon evoo, togarashi	
<b>Chicken Rillette</b> .....	10
roasted mushrooms, grain mustard, pickled shallots, cornichons	
<b>Seared Rare Steak*</b> .....	11
caramelized onion & sundried tomato jam, blue cheese crumbles, arugula	

### RAW BAR

<b>Local MA Oysters</b> <sup>GF*</sup> .....	3 ea 30 dz
horseradish, lemon, mignonette	
<b>Chilled Shrimp Cocktail</b> <sup>GF*</sup> .....	4 ea 36 dz
bph horseradish cocktail sauce, lemon	
<b>Tuna Crudo</b> <sup>GF*</sup> .....	16
avocado, cucumber, cilantro, toasted sesame seeds	
<b>Chilled Seafood Platter</b> <sup>GF*</sup> .....	90
6 oysters, 6 shrimp, chilled lobster tail, alaskan king crab leg, tuna crudo	

### BOARDS

<b>Cheese:</b> our selection of four artisanal handcrafted cheeses, bread, seasonal garnishes <sup>GF</sup> .....	17
<b>Charcuterie:</b> truffle salami, coppa, sopressata, country pate, housemade accoutrements, boston brown bread <sup>GF</sup> .....	18

### SALADS

<b>Spinach &amp; Watercress Salad</b> <sup>GF</sup> .....	14
hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette	
<b>Sweet Gem Lettuce Salad</b> .....	14
crisp gem lettuce, radish, garlic baguette crisp, parmesan cheese, housemade cesar dressing	
<b>Chopped Salad</b> <sup>GF</sup> .....	14
broccoli, tomato, carrots, apple smoked bacon, white balsamic vinaigrette, feta cheese	
<i>add: naturally raised chicken breast 6/ grilled salmon 9 shrimp 10/ lobster 14</i>	

### BUN

<i>(all served with salt &amp; pepper fries)</i>	
<b>The BPH Big Dog</b> .....	14
all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables	
<b>Naturally Raised Grilled Chicken Breast Sandwich</b> <sup>GF</sup> .....	16
smoked bacon, fig mustard, arugula, fontina cheese, brioche bun	
<b>BPH Burger</b> <sup>GF*</sup> .....	17
grass fed ground beef, caramelized onion tomato jam, smoked gouda cheese, baby spinach, umami mayo, brioche bun	
<b>Classic Hot Lobster Roll</b> <sup>GF</sup> .....	25
warmed maine lobster, butter, sea salt, chives	
<b>Chilled Lobster BLT</b> <sup>GF</sup> .....	28
chilled lobster, citrus aioli, vine ripe tomatoes, peppered bacon, watercress	

### CLASSIC'S

*(all served with your choice of fruit cup or one breakfast meat:  
bacon, north country maple sausage)*

<b>Pancakes</b> buttermilk or chocolate chips, vermont maple syrup, kerrygold butter	16
<b>Bailey's French Toast</b> vermont maple syrup, kerrygold butter	16
<b>BPH Breakfast Sandwich</b> vermont cheddar scrambled eggs, lyonnaise potatoes, brioche bun <sup>GF</sup>	16
<b>Lobster Mac &amp; Cheese</b> lobster, three cheese mornay, herb breadcrumbs	25

### BENEDICT'S

*(all served with two cage free poached eggs & lyonnaise potatoes)\**

<b>Shaved Benton's Virginia Country Ham</b> buttermilk biscuit, red pepper jelly	17
<b>Smoked Salmon</b> griddled english muffin, hollandaise, salmon roe, dill	19
<b>Old Bay Spiced Crab Cake</b> griddled english muffin, espelette chili pepper hollandaise	26

### FRITATTA'S

*(all served with lyonnaise potatoes)*

<b>North Country Smoked Bacon</b> broccoli, fontina cheese <sup>GF</sup>	16
<b>Trumpet Royale Mushroom</b> swiss chard, vermont creamery goat cheese <sup>GF</sup>	17
<b>Maine Lobster</b> sundried tomatoes, cabot truffle cheddar cheese <sup>GF</sup>	28

### SKILLET HASH

*(all served with two cage free poached eggs)\**

<b>Shredded Chicken</b> caramelized brussels sprouts, pearl barley, mushrooms, scallions	17
<b>Pulled Pork</b> cheddar scrambled eggs, crispy corn tortillas, potatoes, cilantro black beans	18
<b>Wagyu Corned Beef</b> pearl onions, roasted cauliflower, piquillo peppers, red bliss potatoes <sup>GF</sup>	24