

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

House made French onion dip salt and pepper potato chips.....	8
Rosemary polenta fries parmesean cheese, truffle aioli.....	8
Tater tot poutine	8
crispy tater tots, black pepper brown gravy, melted cheese	

BOARDS

Cheese: Our selection of artisanal handcrafted cheese	17
Charcuterie: Collection of cured meats served with house made accoutrements.....	18

STARTERS

BPH clam chowder	9
smoked bacon, leek, celery, marble potatoes	
Fork tender meatballs	12
house made tomato sauce, parmesean, herbed breadcrumbs	
“Salt and 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 and pepper potato chips	

RAW BAR

Local MA oysters*	3 ea
horseradish, lemon, mignonette	
Chilled shrimp cocktail*	3 ea
BPH horseradish cocktail sauce, lemon	
Cocktail crab claws	4 ea
bloody mary horseradish cocktail sauce	
Tuna crudo*	16
avocado, cucumber, cilantro, sesame seeds	
Chilled seafood platter*	60
6 oysters, 6 shrimp, 6 crab claws, tuna crudo	
<i>Add chilled lobster salad</i>	15

PRIX-FIXE LUNCH

(Monday-Friday 11:30-3:00)

Please select a starter and a main for 18

STARTERS

BPH clam chowder smoked bacon, leek, celery, marble potatoes
Rosemary polenta fries parmesean cheese, truffle aioli
Simple green salad cucumber, tomato, white balsamic vinaigrette
Roasted garlic hummus seasonal vegetable crudite, pressed sourdough bread
Pate de campagne country style pate, mustard, cornichons, warm bread

Onion dip house made French onion dip and chips

MAINS

Shrimp chopped salad apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette
Chicken cobb salad forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing
Grilled Faroe Island salmon* french green lentils, vegetable jardiniere, cumin yogurt sauce
Pulled pork sandwich coriander cole slaw, bread and butter pickles, salt and pepper fries
Grilled natural chicken sandwich basil pesto, mozzarella, vine ripe tomatoes, greens, brioche bun, salt and pepper fries
Lobster mac & cheese lobster, three cheese mornay, herb breadcrumbs
Meatball gratin garganelli pasta, basil tomato sauce, fontina cheese

SALADS

Roasted beet salad	12
prosciutto, fresh hearts 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	12
apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette	
<i>add: all natural chicken 6/ salmon 8/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12</i>	

BUN

<i>(all served with salt and pepper fries)</i>	
Grilled natural chicken sandwich	15
basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun	
BPH burger*	16
ground beef, Vermont white cheddar, apple smoked bacon, red onion slaw	
Steak sandwich*	19
caramelized onion-tomato jam, cambazola cheese, sourdough bread, black pepper aioli	
Chilled lobster roll	19
fresh Maine lobster, bacon, avocado, citrus aioli, coriander	
Hot lobster roll	19
fresh Maine lobster, clarified butter	

BPH CLASSICS

Crab crusted cod	29
slab pancetta, roasted onions, marble potato succotash, tarragon butter	
George’s Bank scallops*	29
braised chickpeas and merguez sausage soffritto, piquillo peppers, caramelized cauliflower	
Hand pulled lamb sugo	27
swiss chard, roasted onions, hazelnuts, rigatelli pasta, rosemary lamb jus, shaved parmesean cheese	
Lobster mac & cheese	25
lobster, three cheese mornay, herb breadcrumbs	
Creamy carnaroli risotto	24
sweet yellow corn, sugar snap peas, serrano ham, truffle fontina cheese	

please inform server of any allergies

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