

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

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

BOARDS

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

STARTERS

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| BPH clam chowder smoked bacon, leek, celery, marble potatoes | 9 |
| Fork tender meatballs house made tomato sauce, parmesan, herbed breadcrumbs | 12 |
| “Salt and pepper” wings serrano pepper, celery, blue cheese crumbles | 13 |
| Maine mussels chorizo, leek, piquillo pepper, garlic butter | 14 |
| Spice rubbed pork ribs 12 hour duck fat roasted pork ribs, coriander slaw | 14 |
| Lump crab dip house made salt and pepper potato chips | 17 |
| RAW BAR | |
| Local MA oysters* | 3 ea |
| horseradish, lemon, mignonette | |
| Chilled shrimp cocktail* | 3 ea |
| BPH horseradish cocktail sauce, lemon | |
| Tuna crudo* | 16 |
| avocado, cucumber, cilantro, sesame seeds | |
| Chilled seafood platter* | 60 |
| 9 oysters, 9 shrimp, tuna crudo | |
| <i>Add chilled lobster salad</i> | 15 |

SALADS

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| Roasted beet salad prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, peppered pistachios | 12 |
| Cobb salad north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing | 12 |
| Chopped salad apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette | 12 |
| <i>add: all natural chicken 6/ salmon 8/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12</i> | |

BUN

(all served with salt and pepper fries)

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| Grilled natural chicken sandwich basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun | 15 |
| BPH burger* | 17 |
| grass-fed ground beef, caramelized onion-sundried tomato jam, Vermont cheddar, smoked bacon, black pepper aioli, brioche bun | |
| Steak sandwich* | 19 |
| caramelized onion-tomato jam, cambozola cheese, sourdough bread, black pepper aioli | |
| Chilled lobster roll fresh Maine lobster, bacon, avocado, citrus aioli, coriander | 19 |
| Hot lobster roll fresh Maine lobster, clarified butter | 19 |

BPH CLASSICS

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

PRIX-FIXE LUNCH

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

Please select a starter and a main for 18

STARTERS

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| BPH clam chowder smoked bacon, leek, celery, marble potatoes |
| Rosemary polenta fries parmesan 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 |

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| Onion dip house made French onion dip and chips |
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MAINS

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| 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 |

no substitutions no split plates

please inform server of any allergies

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