

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

Monday – Friday 3PM to 5PM

### SNACKS

<b>House made French onion dip</b> .....	8
salt and 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	

### BOARDS

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

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

### SALADS

<b>Roasted beet salad</b> .....	12
prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, peppered pistachios	
<b>Cobb salad</b> .....	12
north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing	
<b>Chopped salad</b> .....	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 *(all served with salt and pepper fries)*

<b>Grilled natural chicken sandwich</b> .....	15
basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun	
<b>BPH burger*</b> .....	17
grass-fed ground beef, caramelized onion-sundried tomato jam, Vermont cheddar, smoked bacon, black pepper aioli, brioche bun	
<b>Pulled pork sandwich</b> .....	15
coriander cole slaw, bread and butter pickles, salt and 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>Chilled lobster roll</b> .....	24
fresh Maine lobster, bacon, avocado, citrus aioli, coriander	
<b>Hot lobster roll</b> .....	24
fresh Maine lobster, clarified butter	
<b>BPH CLASSICS</b>	

<b>Crab crusted cod</b> .....	29
slab pancetta, roasted onions, marble potato succotash, tarragon butter	
<b>Hand pulled lamb sugo</b> .....	27
swiss chard, roasted onions, hazelnuts, rigatelli pasta, rosemary lamb jus, shaved parmesan cheese	
<b>Lobster mac &amp; cheese</b> .....	25
lobster, three cheese mornay, herb breadcrumbs	
<b>Creamy carnaroli risotto</b> .....	24
sweet yellow corn, sugar snap peas, serrano ham, truffle fontina cheese	

### BITES 5 EA

Hand cut candied pepper bacon

Chorizo roasted potatoes, romesco sauce, Marcona almonds

### TOASTS 5 EA

Hummus, piquillo peppers, feta cheese

Speck ham, roasted beet, honey ricotta

Spicy coppa, Vermont goat cheese, pickled grapes

### SLIDER 5 EA

Kobe beef cheese burger slider\*  
caramelized onion-tomato jam, gorgonzola cheese

*please inform server of any allergies*

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