

BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —

Dine Out Boston Menu

August 6-11 & 13-18

1ST COURSE

Crispy Pork Ribs

coriander, togarashi, sesame

Brown Butter Truffle Gnudi

roasted mushrooms, baby zucchini
coddled egg, lemon oil

2ND COURSE

Creekstone Farms Naturally Raised Beef Cheeks

black garlic eggplant
sumac shaved fennel and radish slaw
pomegranate molasses

Grilled Nova Scotia Swordfish

heirloom tomato panzanella salad
yellow sweet corn, feta cheese
calamansi lemon & anchovy butter

3RD COURSE

Vanilla Bean Cheesecake

limoncello curd, cranberry compote

Griottine Cherry Chocolate Pudding

hazelnut praline & feuilletine granola
chocolate pearls, mini macaroon

PRIX-FIXE MENU

\$38 per person **

** Prices are per person and
exclude beverages, tax and gratuities

No Substitutions

please inform server of any allergies

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

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DINE OUT

BOSTON

SINCE 2001

DINEOUTBOSTON.COM

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