



# BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

## Mother's Day

9AM to 3PM



### STARTERS

<b>Local MA Oysters</b> * GF ginger vinegar mignonette, cracked pepper cocktail sauce	half dz 18, dz 30
<b>Chilled Shrimp Cocktail</b> * GF horseradish cocktail sauce, lemon	half dz 18, dz 30
<b>Alaskan Snow Crab Claws</b> GF horseradish cocktail sauce	half dz 18, dz 36
<b>Artisanal Cheese Board</b> GF tasting of four cheeses paired with seasonal garnishes, Boston brown bread	18
<b>Charcuterie Board</b> GF collection of three distinct cured meats & country pate, house made accouterments, pressed bread	18

### THREE COURSES — \$42 PER GUEST

#### FIRST COURSE

**fresh fruit and berry parfait** GF

seasonal berries, honey ricotta, cranberry granola

**chilled English pea soup**

Maine lobster, mint, yuzu crema

**smoked salmon toast**

sourdough toast, dill cream cheese, vine ripe tomatoes, baby arugula, grated egg, capers

**chopped salad** GF

spinach & kale power greens, apple smoked bacon, radish, carrot, cucumber, feta cheese, white balsamic vinaigrette

**Baileys cinnamon French toast**

Vermont maple syrup, Kerrygold Irish butter

**buttermilk pancakes**

choice of: buttermilk or chocolate chip, Vermont maple syrup

#### SECOND COURSE

**lobster frittata** GF

asparagus, sundried tomatoes, Vermont goat cheese, pancetta, lyonnaise potatoes

**short rib biscuit**

house made cheddar biscuit, two soft poached cage free eggs, red pepper jelly, lyonnaise potatoes

**lamb ossobuco benedict** GF

crispy parmesan polenta cake, two soft poached cage free eggs, roasted mushrooms, fava beans, rosemary lamb jus

**chorizo shrimp hash**

roasted red potatoes, scallions, two sunny side up cage free eggs, avocado relish, piquillo pepper sauce

**spring vegetable jardiniere**

morel mushrooms, English peas, sauteed ramps, house made ricotta gnudi, lemon oil

**tempura soft shell crab** GF

Hawaiian heart of palm, crisp ocean vegetable slaw, yuzu vinaigrette

#### THIRD COURSE

**vanilla bean cheesecake**

cranberry compote, limoncello curd

**sweet potato doughnuts**

Bulleit bourbon glaze

**brandy soaked cherry chocolate pudding**

hazelnut praline

**passion fruit sorbet** GF

*please inform server of any allergies*

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