



BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —

Mother's Day



STARTERS

Local MA Oysters* ^{GF} ginger vinegar mignonette, cracked pepper cocktail sauce	half dz 18, dz 30
Chilled Shrimp Cocktail* ^{GF} horseradish cocktail sauce, lemon	half dz 18, dz 30
Alaskan Snow Crab Claws ^{GF} horseradish cocktail sauce	half dz 18, dz 36
Artisanal Cheese Board ^{GF} tasting of four cheeses paired with seasonal garnishes, Boston brown bread	18
Charcuterie Board ^{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 peas 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

please inform server of any allergies

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