

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —

### BOARDS

**Cheese Board**..... 17  
our selection of artisanal handcrafted cheese

**Charcuterie**..... 18  
collection of cured meats served with house made accoutrements

### STARTERS

**“Salt & Pepper” Wings**..... 13  
serrano pepper, celery, blue cheese crumbles

**Maine Mussels**..... 14  
chorizo, leek, piquillo pepper, garlic butter

**Spice Rubbed Pork Ribs**..... 14  
12 hour duck fat roasted pork ribs, coriander slaw

**Lump Crab Dip**..... 17  
house made salt & pepper potato chips

### 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\***..... 90  
6 oysters, 6 shrimp, alaskan king crab leg, tuna crudo, chilled lobster tail with citrus aioli

### GLUTEN FREE

### SALADS

**Roasted Beet Salad**..... 12  
prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, peppered pistachios

**Cobb Salad**..... 12  
north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing

**Chopped Salad**..... 12  
apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette

*add: all natural chicken 6/ salmon 8/ steak 10/  
shrimp 10/ diver scallops 12/ lobster 12*

### BUN

*(all served on a gluten free bun and with salt & pepper fries)*

**BPH urger\***..... 17  
grass-fed ground beef, caramelized onion-sundried tomato jam, vermont cheddar, smoked bacon, black pepper aioli

**All Natural Chicken Sandwich**..... 16  
basil pesto, mozzarella cheese, oven dried tomato, seasonal greens

**Chilled Lobster Roll**..... 24  
fresh maine lobster meat, bacon, avocado, citrus aioli, coriander

**Hot Lobster Roll**..... 24  
fresh maine lobster meat, clarified butter

### ENTREES

includes your choice of two sides

pan roasted cod filet, chive butter..... 27

faroe Island salmon, lemon olive oil, balsamic reduction..... 25

george’s Bank scallops, truffle pistou..... 29

sage brined young chicken breast, rosemary poultry nage..... 26

berkshire pork loin, romesco sauce..... 28

grass fed beef strip loin, sauce bordelaise..... 29

### SIDES

6

bostonia baked beans  
vegetable succotash  
crispy potato gratin  
sea salt & pepper fries  
garlic sauteed spinach with lemon oil  
roasted mushrooms with truffle butter

*please inform server of any allergies*

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