

BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —

Dine Out Boston Menu

March 18-23 & 25-30, 2018

1ST COURSE

Fricassee of Escargot

roasted mushrooms, pearl onions,
asparagus, truffle bordelaise

Buttermilk Fried Quail

pickled vegetable jardiniere,
house made hot sauce

2ND COURSE

Serrano Ham Stuffed Rainbow Trout

caramelized cauliflower & maine marble
potato hash, lemon olive oil,
green walnut syrup

Braised Lamb Pasta

lacinato kale, vermont goat cheese,
parsley pinenut salad

3RD COURSE

Vanilla Bean Cheesecake

cranberry compote, lemon zest

Sweet Potato Doughnuts

bulleit bourbon glazed

PRIX-FIXE MENU

\$38 per person * *

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

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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BOSTON

SINCE 2001

DINEOUTBOSTON.COM

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