

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### SNACKS

<b>House Made French Onion Dip</b> .....	8
salt & pepper potato chips	
<b>Rosemary Polenta Fries</b> .....	8
parmesan cheese, truffle aioli	
<b>Tater Tot Poutine</b> .....	8
crispy tater tots, black pepper brown gravy, melted cheese	

### STARTERS

<b>BPH Clam Chowder</b> .....	9
smoked bacon, leek, celery, marble potatoes	
<b>Fork Tender Meatballs</b> .....	12
house made tomato sauce, parmesan, herbed breadcrumbs	
<b>“Salt &amp; Pepper” Wings</b> .....	13
serrano pepper, celery, blue cheese crumbles	
<b>Maine Mussels</b> .....	14
chorizo, leek, piquillo pepper, garlic butter	
<b>Spice Rubbed Pork Ribs</b> .....	14
12 hour duck fat roasted pork ribs, coriander slaw	
<b>Lump Crab Dip</b> .....	17
house made salt & pepper potato chips	

### RAW BAR

<b>Local MA Oysters*</b> .....	3 ea
horseradish, bph cocktail sauce, lemon, mignonette	
<b>Chilled Shrimp Cocktail*</b> .....	3 ea
bph cocktail sauce, lemon	
<b>Tuna Crudo*</b> .....	16
avocado, cucumber, cilantro, sesame seeds	
<b>Chilled Seafood Platter*</b> .....	90
6 oysters, 6 shrimp, alaskan king crab leg, tuna crudo, chilled lobster tail with citrus aioli	

### BOARDS

<b>Cheese:</b> our selection of artisanal handcrafted cheese .....	17
<b>Charcuterie:</b> collection of cured meats served with house made accoutrements.....	18

### SALADS

<b>Roasted Beet Salad</b> .....	12
prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette,	
<b>Cobb Salad</b> .....	12
north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing	
<b>Chopped Salad</b> .....	12
apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette	

*add: all natural chicken 6/ salmon 9/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12*

### BUN

*(all served with salt & pepper fries)*

<b>BPH Burger*</b> .....	17
grass-fed ground beef, caramelized onion-sundried tomato jam, vermont cheddar, smoked bacon, black pepper aioli, brioche bun	
<b>Chilled Lobster Roll</b> .....	24
fresh maine lobster meat, bacon, avocado, citrus aioli, coriander	
<b>Hot Lobster Roll</b> .....	24
fresh maine lobster meat, clarified butter	

### Sides

bostonia baked beans	6
crispy potato gratin	
sea salt & pepper fries	
old fashioned mac & cheese	
garlic sautéed spinach with lemon oil	
roasted mushrooms with truffle butter	

### PASTA

<b>Creamy Carnaroli Risotto</b> .....	24
yellow sweet corn, seasonal vegetables, serrano ham, truffle fontina cheese	
<b>Hudson Valley Duck Confit</b> .....	26
asparagus, trumpet royale mushrooms, trenette pasta, vermont goat cheese	
<b>Hand Pulled Lamb Sugo</b> .....	27
swiss chard, roasted onions, hazelnuts, rigatelli pasta, mushrooms, rosemary lamb jus, shaved parmesan cheese	
<b>Sautéed Shrimp</b> .....	28
fennel salumi, kale, oven dried tomatoes, lemon tagliatelle pasta, chili flakes	
<b>Lobster Mac &amp; Cheese</b> .....	25
lobster, three cheese mornay, herb breadcrumbs	

### ENTREES

<b>Crab Crusted Cod*</b> .....	29
slab pancetta, roasted onions, marble potato succotash, yellow sweet corn, tarragon butter	
<b>George’s Bank Scallops*</b> .....	32
house made ricotta gnudi, beech mushrooms, parmesan cream, truffle pistou	
<b>Naturally Raised Roasted Chicken Breast and Leg Confit</b> .....	25
baby shiitake mushrooms, farro, french green beans, poultry jus	
<b>Faroe Island Salmon*</b> .....	28
merguez sausage, orzo, caramelized cauliflower, pine nuts, indonesian lemon sabayon	
<b>Berkshire Pork Loin*</b> .....	26
sweet potato mousseline, wilted greens, marcona almond romesco sauce, coriander oil	
<b>Grass Fed Beef Striploin*</b> .....	34
herb potato gratin, garlic spinach, sauce bordelaise	

*please inform server of any allergies*

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