



LABOR DAY BRUNCH

BOSTONIA PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

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| House Made French Onion Dip | 9 |
| salt & pepper potato chips | |
| Rosemary Polenta Fries | 9 |
| parmesan cheese, truffle aioli | |
| Tater Tot Poutine | 9 |
| crispy tater tots, black pepper brown gravy, melted cheese | |
| Fresh Fruit & Berry Parfait ^{GF} | 8 |
| seasonal berries, honey ricotta, cranberry granola | |
| Warm Sweet Potato Doughnuts | 9 |
| bulleit bourbon glaze | |

STARTERS

| | |
|---|----|
| BPH Clam Chowder | 9 |
| smoked bacon, leek, celery, marble potatoes | |
| Fork Tender Meatballs | 12 |
| house made tomato sauce, parmesan, herbed breadcrumbs | |
| Smoked Salmon Toast | 16 |
| atlantic smoked salmon, vine ripe tomatoes, dill cream cheese, cage free hard egg, capers | |

RAW BAR

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|--|------|
| Local MA Oysters ^{GF*} | 3 ea |
| horseradish, lemon, mignonette | |
| Chilled Shrimp Cocktail ^{GF*} | 4 ea |
| bph horseradish cocktail sauce, lemon | |
| Chilled Seafood Platter* | 90 |
| 6 oysters, 6 shrimp, alaskan king crab leg, tuna crudo, chilled lobster tail with citrus aioli | |

BOARDS

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| Cheese: our selection of artisanal handcrafted cheese ^{GF} | 17 |
| Charcuterie: collection of cured meats served with house made accoutrements ^{GF} | 18 |

SALADS

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| Roasted Beet Salad ^{GF} | 12 |
| prosciutto, hawaiian heart of palm, honey ricotta, banyuls vinaigrette, peppered pistachios | |
| Chopped Salad ^{GF} | 12 |
| apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette | |
| <i>add: all natural chicken 6/ shrimp 10/ lobster 12</i> | |

BUN

(all served with salt & pepper fries)

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|--|----|
| The BPH Big Dog | 14 |
| all beef natural casing hot dog, baked beans, grated cheese, cole slaw, pickled vegetables, sliced jalapeno | |
| BPH Burger* ^{GF} | 17 |
| grass-fed ground beef, caramelized onion-sundried tomato jam, vermont cheddar, smoked bacon, black pepper aioli, brioche bun | |
| Chilled Lobster Roll ^{GF} | 24 |
| fresh maine lobster meat, bacon, avocado, citrus aioli, coriander | |
| Hot Lobster Roll ^{GF} | 24 |
| fresh maine lobster meat, clarified butter | |

please inform server of any allergies

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

^{GF} indicates item can be prepared gluten free

BRUNCH CLASSICS (available from 10-3)

The Benedicts: 2 cage free eggs, griddled English muffin, lemon hollandaise, lyonnaise potatoes

Classic Ham: north country smoked Canadian bacon..... 15

Hash: ^{GF}

Duck Confit: truffled scrambled eggs, avocado..... 19

Lump Crab: 2 sunny-side eggs, chorizo, yellow sweet corn... 22

The Scrambler Breakfast Sandwich ^{GF}

15

cage free eggs, melted cheddar cheese, and your choice of bacon, north country maple sausage or north country ham served with bostonia baked beans or lyonnaise potatoes

Short Rib Biscuit & Gravy..... 21

red wine braised beef short rib, 2 poached cage free eggs, house made cheddar cheese biscuit, roasted red pepper jam, lyonnaise potatoes

Buttermilk Pancakes..... 16

traditional or chocolate chip, vermont maple syrup, kerrygold butter served with your choice of bacon, north country maple sausage or north country ham

Bailey's Cinnamon French Toast..... 16

pullman brioche bread, powdered sugar, kerrygold butter served with your choice of bacon, north country maple sausage or north country ham

Maine Lobster Frittata ^{GF}

26

pancetta, asparagus, brie, cage free eggs, lyonnaise potatoes

Ham & Cheese Strata ^{GF}

17

north country smoked ham, broccoli, piquillo peppers, fontina cheese, cage free eggs, lyonnaise potatoes

Mushroom Frittata ^{GF}

17

spinach, sundried tomatoes, Vermont goat cheese, cage free eggs, lyonnaise potatoes

Lobster Mac & Cheese..... 26

lobster, creamy three cheese mornay, herbed breadcrumbs