

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

House Made French Onion Dip	8
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	

STARTERS

BPH Clam Chowder	9
smoked bacon, leek, celery, marble potatoes	
Fork Tender Meatballs	12
house made tomato sauce, parmesan, herbed breadcrumbs	
“Salt & Pepper” Wings	13
serrano pepper, blue cheese ranch	
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 *	4 ea
bph horseradish cocktail sauce, lemon	
Tuna Crudo*	16
avocado, cucumber, cilantro, toasted sesame seeds	
Chilled Seafood Platter*	90
6 oysters, 6 shrimp, chilled lobster tail, alaskan king crab leg, tuna crudo	

please inform server of any allergies

BOARDS

Cheese: our selection of four artisanal handcrafted cheeses, bread, seasonal garnishes	17
Charcuterie: truffle salami, coppa, sopressata, country pate, housemade accoutrements, boston brown bread	18

SALADS

Spinach & Watercress Salad	14
hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette	
Sweet Gem Lettuce Salad	14
crisp gem lettuce, radish, garlic baguette crisp, parmesan cheese, housemade cesar dressing	
Chopped Salad	14
broccoli, tomato, carrots, apple smoked bacon, white balsamic vinaigrette, feta cheese	

*add: naturally raised chicken breast 6/ grilled salmon 10
shrimp 9/ lobster 14 / seared scallops 12 / steak 10*

BUN

(all served with salt & pepper fries)

BPH Burger *	17
grass fed ground beef, caramelized onion tomato jam, smoked gouda cheese, baby spinach, umami mayo, brioche bun	
Classic Hot Lobster Roll	25
warmed maine lobster, butter, sea salt, chives	
Chilled Lobster BLT	28
chilled lobster, citrus aioli, vine ripe tomatoes, peppered bacon, watercress	

SIDES

bostonia baked beans	
crispy potato gratin	
old fashioned mac & cheese	
garlic sauteed spinach with lemon oil	
caramelized brussels sprouts, crispy pancetta	

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

PASTA

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

ENTREES

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