

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### GLUTEN FREE

### 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

### STARTERS

**“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

### 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 on a gluten free bun and with salt & pepper fries)*

**BPH Burger \*** ..... 17  
grass fed ground beef, caramelized onion tomato jam,  
smoked gouda cheese, baby spinach, umami mayo, brioche bun

**Naturally Raised Grilled Chicken Breast Sandwich** ..... 16  
smoked bacon, fig mustard, arugula, fontina cheese, 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

### ENTREES

includes your choice of two sides

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

14 faroe Island salmon, lemon olive oil, balsamic reduction ..... 26

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

14 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

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

*please inform server of any allergies*

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