

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

Monday – Friday 3PM to 5PM

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	

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

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	

BITES

hand cut candied pepper bacon	5
chorizo roasted potatoes	5
kobe beef cheese burger slider*	5
caramelized onion-tomato jam, gorgonzola cheese	

TOAST

Avocado	9
radish, fried chickpeas, lemon evoo, togarashi	
Chicken Rilette	10
roasted mushrooms, grain mustard, pickled shallots, cornichons	
Seared Rare Steak*	11
caramelized onion & sundried tomato jam, blue cheese crumbles, arugula	

please inform server of any allergies

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

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

BUN *(all served with salt and pepper fries)*

The BPH Big Dog	14
all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables	
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	

BPH CLASSICS

Crab Crusted Cod	29
slab pancetta, roasted onions, marble potato succotash, tarragon butter	
Hand Pulled Lamb Sugo	27
swiss chard, roasted onions, hazelnuts, pappardelle pasta, rosemary lamb jus, shaved parmesan cheese	
Lobster Mac & Cheese	25
lobster, three cheese mornay, herb breadcrumbs	
Creamy Carnaroli Risotto	25
sweet yellow corn, seasonal vegetables, serrano ham, truffle fontina cheese	