

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### SNACKS

<b>House Made French Onion Dip</b> .....	8
salt & pepper potato chips	
<b>Rosemary Polenta Fries</b> .....	9
parmesan cheese, truffle aioli	
<b>Tater Tot Poutine</b> .....	9
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, blue cheese ranch	
<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, lemon, mignonette	
<b>Chilled Shrimp Cocktail *</b> .....	4 ea
bph horseradish cocktail sauce, lemon	
<b>Tuna Crudo*</b> .....	16
avocado, cucumber, cilantro, toasted sesame seeds	
<b>Chilled Seafood Platter*</b> .....	90
6 oysters, 6 shrimp, chilled lobster tail, alaskan king crab leg, tuna crudo	

## Saturday & Sunday 3PM to 5PM

### BITES

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

### TOAST

<b>Avocado</b> .....	9
radish, fried chickpeas, lemon evoo, togarashi	
<b>Chicken Rilette</b> .....	10
roasted mushrooms, grain mustard, pickled shallots, cornichons	
<b>Seared Rare Steak*</b> .....	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*

### BOARDS

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

### SALADS

<b>Spinach &amp; Watercress Salad</b> .....	14
hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette	
<b>Sweet Gem Lettuce Salad</b> .....	14
crisp gem lettuce, radish, garlic baguette crisp, parmesan cheese, housemade cesar dressing	
<b>Chopped Salad</b> .....	14
broccoli, tomato, carrots, apple smoked bacon, white balsamic vinaigrette, feta cheese	
<i>add: naturally raised chicken breast 6/ grilled salmon 9 shrimp 10/ lobster 14</i>	

### BUN

*(all served with salt & pepper fries)*

<b>The BPH Big Dog</b> .....	14
all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables	
<b>Naturally Raised Grilled Chicken Breast Sandwich</b> .....	16
smoked bacon, fig mustard, arugula, fontina cheese, brioche bun	
<b>BPH Burger *</b> .....	17
grass fed ground beef, caramelized onion tomato jam, smoked gouda cheese, baby spinach, umami mayo, brioche bun	
<b>Classic Hot Lobster Roll</b> .....	25
warmed maine lobster, butter, sea salt, chives	
<b>Chilled Lobster BLT</b> .....	28
chilled lobster, citrus aioli, vine ripe tomatoes, peppered bacon, watercress	