

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014



Happy
Valentine's Day



SNACKS & STARTERS

House Made French Onion Dip	10
salt & pepper potato chips	
Rosemary Polenta Fries	11
parmesan cheese, truffle aioli	
BPH Clam Chowder	9
smoked bacon, leek, celery, marble potatoes	
"Salt & Pepper" Wings	14
serrano pepper, blue cheese ranch	
Maine Mussels	16
chorizo, leek, white wine butter sauce	
Lump Crab Cake	19
jicama & dikon sprout slaw, spicy remoulade	

RAW BAR

Local MA Oysters *	3 ea
horseradish, lemon, mignonette	
Chilled Shrimp Cocktail *	4 ea
bph horseradish cocktail sauce, lemon	
Chilled Seafood Platter*	90
6 oysters, 6 shrimp, chilled lobster tail, alaskan king crab leg, tuna crudo	

BOARDS

Cheese: our selection of four artisanal handcrafted cheeses, bread, seasonal garnishes	17
Charcuterie: our selection of four cured meats, housemade accoutrements, boston brown bread	18

please inform server of any allergies

**consuming raw or undercooked meats, poultry, seafood,*

SALADS

Spinach & Watercress Salad	14
hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette	
Sweet Gem Lettuce Salad	14
crispy gem lettuce, radish, garlic baguette, parmesan cheese, house made ceasar dressing	
<i>add: naturally raised chicken breast 6/ grilled salmon 10 shrimp 9/ lobster 14 / seared scallops 12/ steak 10</i>	

PASTA & ENTREES

Wild Mushroom Risotto	28
yellow sweet corn, seasonal vegetables, serrano ham, truffle fontina cheese	
Lobster & Fresh Truffle Mac & Cheese	30
lobster, three cheese mornay, herbed breadcrumbs	
BPH Burger *	18
grass fed ground beef, caramelized onion tomato jam, smoked gouda cheese, baby spinach, umami mayo, brioche bun	
Crab Crusted Cod *	32
slab pancetta, roasted onions, marble potato succotash, yellow sweet corn, tarragon butter	
Naturally Raised Roasted Chicken Breast	30
confit of fingerling potato, four cheese cream spinach, roasted vegetables	
BPH Bolognese	28
beef, pork & lamb, wild mushroom, creamy pomodoro sauce, wagon wheel rigatoni	
Berkshire Pork Chop	34
chorizo & sweet potato hash, apple-cranberry demi	
Grass Fed Beef Striploin Frites *	34
rosemary-parmesan fries, arugula salad, red demi	
Classic Hot Lobster Roll	25
warmed maine lobster, butter, sea salt, chives	

Prix-Fixe Menu

\$70 per guest

FIRST COURSE

Bubbles Toast
Folktake Brut or Rose

SECOND COURSE

Roasted Beet Salad
arugula & kale mix, pickled onions, spiced walnuts, pomegranate vinaigrette

Citrus Marinated Salmon Belly
beet carpaccio, jalapeno, kumquat, yuzu vinaigrette

Oyster Rockefeller
creamed spinach, pancetta bread crumbs, black garlic aioli

THIRD COURSE

Bistro Steak a la Oscar *
grilled flat iron steak, jumbo lump crab cake, blistered bok choy, olive oil cauliflower mashed, choron sauce

Quinoa Cake
roasted mushroom & eggplant ragout, shaved truffles, reggiano cheese

Pan Seared Lantern Scallops *
grilled figs, edamame purée, spiced curry carrots, fennel pollen butter

FOURTH COURSE

Tiramisu
Cherry Crème Brulée
Chocolate Chip Bread Pudding, Bourbon Sauce