

# BOSTONIA

## PUBLIC HOUSE

ESTABLISHED 2014

### SNACKS

<b>House Made French Onion Dip</b> .....	9
salt & pepper potato chips	
<b>Rosemary Polenta Fries</b> .....	10
parmesan cheese, truffle aioli	
<b>Tater Tot Poutine</b> .....	10
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	

*please inform server of any allergies*

### BOARDS

<b>Cheese:</b> our selection of four artisanal handcrafted cheeses, bread, seasonal garnishes .....	19
<b>Charcuterie:</b> selection of artisanal cured meats, housemade accoutrements, boston brown bread .....	22

### 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	

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

### BUN

<i>(all served with salt &amp; pepper fries)</i>	
<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> .....	26
warmed maine lobster, butter, sea salt, chives	
<b>Chilled Lobster BLT</b> .....	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

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

### ENTREES

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