

# BOSTONIA

## PUBLIC HOUSE

— ESTABLISHED 2014 —

### SNACKS

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

### BOARDS

<b>Cheese:</b> our selection of artisanal handcrafted cheese .....	19
<b>Charcuterie:</b> collection of cured meats served with house made accoutrements.....	22

### STARTERS

<b>BPH Clam Chowder</b> .....	9
smoked bacon, leek, celery, marble potatoes	
<b>Fork Tender Meatballs</b> .....	12
house made tomato sauce, parmesan, ed 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	
<b>RAW BAR</b>	
<b>Local MA Oysters*</b> .....	3 ea
horseradish, lemon, mignonette	
<b>Chilled Shrimp Cocktail*</b> .....	3 ea
bph horseradish cocktail sauce, lemon	
<b>Tuna Crudo*</b> .....	16
avocado, cucumber, cilantro, 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*

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

### PRIX-FIXE LUNCH

(Monday-Friday 11:30-3:00)

**Please Select A Starter & A Main For 19**

### STARTERS

<b>BPH Clam Chowder</b> smoked bacon, leek, celery, marble potatoes
<b>Rosemary Polenta Fries</b> parmesan cheese, truffle aioli
<b>Simple Green Salad</b> cucumber, tomato, white balsamic vinaigrette
<b>Roasted Garlic Hummus</b> seasonal vegetable crudite, pressed sourdough bread
<b>Pate De Campagne</b> country style pate, mustard, cornichons, warm bread
<b>Onion Dip</b> house made french onion dip and chips

### MAINS

<b>Shrimp Sweet Gem Lettuce Salad</b> crisp gem lettuce, radish, garlic baguette crisp, parmesan cheese, housemade cesar dressing
<b>Chicken Spinach &amp; Watercress Salad</b> hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette
<b>Grilled Faroe Island Salmon*</b> french green lentils, vegetable jardiniere, cumin yogurt sauce
<b>Pulled Pork Sandwich</b> coriander cole slaw, bread & butter pickles, salt & pepper fries
<b>The BPH Big Dog</b> all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables
<b>Lobster Mac &amp; Cheese</b> lobster, three cheese mornay, herbed breadcrumbs
<b>Steak Sandwich*</b> caramelized onion-tomato jam, gorgonzola cheese, sourdough bread, black pepper aioli

*no substitutions or split plates*

### 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 / seared scallops 12 / steak 10</i>	
<b>BUN</b> <i>(all served with salt &amp; pepper fries)</i>	
<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> .....	18
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> .....	26
warmed maine lobster, butter, sea salt, chives	
<b>Chilled Lobster BLT</b> .....	28
chilled lobster, citrus aioli, vine ripe tomatoes, peppered bacon, watercress	
<b>BPH CLASSICS</b>	
<b>Crab Crusted Cod</b> .....	29
slab pancetta, roasted onions, marble potato succotash, tarragon butter	
<b>George’s Bank Scallops*</b> .....	29
braised chickpeas & merguez sausage soffritto, piquillo peppers, caramelized cauliflower	
<b>Lobster Mac &amp; Cheese</b> .....	25
lobster, three cheese mornay, herbed breadcrumbs	
<b>Creamy Carnaroli Risotto</b> .....	25
sweet yellow corn, seasonal vegetables, serrano ham, truffle fontina cheese	