

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

STARTERS

House Made French Onion Dip	9
salt & pepper potato chips	
Rosemary Polenta Fries	10
parmesan cheese, truffle aioli	
Tater Tot Poutine	11
crispy tater tots, black pepper brown gravy, grand cru cheese blend	
BPH Clam Chowder	9
smoked bacon, leek, celery, marble potatoes	
Fork Tender Meatballs	12
house made tomato sauce, parmesan, herbed breadcrumbs	
Lobster Mac & Cheese lobster, three cheese mornay,	25
herbed breadcrumbs	
Fresh Fruit & Berry Parfait ^{GF}	9
whipped honey yogurt, dried cranberry granola	
Warm Sweet Potato Doughnuts	9
berkshire bourbon glaze	

TOAST

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

RAW BAR

Local MA Oysters ^{GF*}	3 ea
horseradish, lemon, mignonette	
Chilled Shrimp Cocktail ^{GF*}	4 ea
bph horseradish cocktail sauce, lemon	
Tuna Crudo ^{GF*}	16
avocado, cucumber, cilantro, toasted sesame seeds	
Chilled Seafood Platter ^{GF*}	90
6 oysters, 6 shrimp, chilled lobster tail, alaskan king crab leg, tuna crudo	

CLASSICS

(all served with your choice of fruit cup, bostonia baked beans or one breakfast meat: bacon, north country maple sausage)

Pancakes buttermilk or chocolate chips, vermont maple syrup,	17
kerrygold butter	
Bailey's French Toast stuffed nutella, caramelized bananas	18
BPH Breakfast Sandwich vermont cheddar scrambled eggs,	17
lyonnaise potatoes, brioche bun ^{GF}	

BENEDICTS

*(all served with two cage free poached eggs & lyonnaise potatoes)**

Shaved Benton's Virginia Country Ham buttermilk biscuit,	18
red pepper jelly	
Smoked Salmon griddled english muffin, hollandaise,	20
salmon roe, dill	
Old Bay Spiced Crab Cake griddled english muffin,	26
espelette chili pepper hollandaise	

FRITATTAS

(all served with lyonnaise potatoes)

North Country Smoked Bacon broccoli, fontina cheese ^{GF}	17
Trumpet Royale Mushroom swiss chard,	18
vermont creamery goat cheese ^{GF}	
Maine Lobster sundried tomatoes, cabot truffle cheddar cheese ^{GF}	28

SKILLET HASH

Smoked Chicken eggs any style, red and green peppers, chorizo,	18
potato hash*	
Pulled Pork cheddar scrambled eggs, crispy corn tortillas,	19
potatoes, cilantro black beans, scrambled eggs	
Wagyu Corned Beef pearl onions, roasted cauliflower,	24
piquillo peppers, red bliss potatoes, two cage free poached eggs* ^{GF}	

BOARDS

Cheese: our selection of four artisanal handcrafted cheeses, bread,	19
seasonal garnishes ^{GF}	
Charcuterie: truffle salami, coppa, sopressata, country pate,	22
housemade accoutrements, boston brown bread ^{GF}	

SALADS

Spinach & Watercress Salad ^{GF}	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 ^{GF}	14
broccoli, tomato, carrots, apple smoked bacon, white balsamic vinaigrette, feta cheese	

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

BUN

(all served with salt & pepper fries)

The BPH Big Dog	14
all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables	
Naturally Raised Grilled Chicken Breast Sandwich ^{GF}	18
smoked bacon, fig mustard, arugula, fontina cheese, brioche bun	
BPH Burger ^{GF*}	17
grass fed ground beef, caramelized onion tomato jam, smoked gouda cheese, baby spinach, umami mayo, brioche bun	
Classic Hot Lobster Roll ^{GF}	26
warmed maine lobster, butter, sea salt, chives	
Chilled Lobster BLT ^{GF}	28
chilled lobster, citrus aioli, vine ripe tomatoes, peppered bacon, watercress	

please inform server of any allergies

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

^{GF} indicates item can be prepared gluten free