

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

TAKE OUT MENU

STARTERS

House Made French Onion Dip	9
salt & pepper potato chips	
BPH Clam Chowder	10
smoked bacon, leek, celery, marble potatoes	
Fork Tender Meatballs	14
house made tomato sauce, parmesan, herbed breadcrumbs	
"Salt & Pepper" Wings ^{GF}	15
serrano pepper, blue cheese ranch	

SALADS & BOWLS

Chopped Salad ^{GF}	12
acadia salad green, cucumber, tomato, shaved onions, feta cheese, white balsamic vinaigrette	
Chickpea Bowl ^{GF}	14
spinach, chickpeas, pecans, dried cranberry, goat cheese	
Rice Bowl ^{GF}	14
jasmine rice, black beans, guacamole, sour cream, cilantro, tomatoes, grated cheese	

add: naturally raised chicken breast 7/ shrimp 10/ lobster 16

BUN *(all served with salt & pepper chips)*

BPH Burger* ^{GF}	16
grass fed ground beef, lettuce, tomato, shishito pepper aioli, cheddar cheese, brioche bun	
Beyond Vegetable Burger ^{GF}	16
shaved red onion, vine ripe tomatoes, cucumber, spinach, guacamole, brioche bun	
Grilled Chicken Sandwich ^{GF}	16
country ham, gruyere cheese, lettuce, vine ripe tomato, honey mustard, brioche bun	
Classic Hot Lobster Roll	26
warmed maine lobster, butter, sea salt, chives	

FLATBREADS

BBQ Chicken	16
provolone cheese, caramelized onions, bbq chicken, corn, serrano pepper	
Spinach and Artichoke	16
grilled eggplant, mozzarella, tomatoes	

ENTREES

Fish & Crispy Chips	18
beer battered cod, old bay fries, dill tarter sauce, lemon	
Half Rack BBQ Ribs	21
old fashioned mac & cheese with herb bread crumbs	

*^{GF} designates can be prepared gluten free
please inform us of any allergies*

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