The Publick House Historic Inn Lunch Bill of Fare

Before placing your order, please inform your server if a person in your party has a food allergy.

All items with 🌾 are prepared gluten free.

Appetizers

Fresh Home-Made Potato Chips
plain with ranch dipping sauce $8; Parmesan & truffle salt $9

Maple-Chili Glazed Chicken Wings $12
fried bone-in wings with toasted pistachios

Jumbo Crab Cake $14
deep-fried, served with broccoli slaw & pesto aioli

“Publick House” Turkey Croquettes $9
sweet-sour cranberry sauce & turkey gravy

Shrimp Cocktail $14 🌾
four chilled large shrimp, lemon & horseradish -cocktail sauce

Soup and Salads

New England Clam Chowder
Cup $6.50  Bowl $7.50

Add to any Salad
Chicken 6  |  Shrimp 10  |  Salmon 10  |  Jumbo Crab Cake 10

“Publick House” Salad 🌾
mixed greens, cucumber, tomatoes, carrot, onion & house-made maple vinaigrette
Small 8  Large 11

Caesar Salad 🌾
romaine greens, shaved Parmesan, croutons & Caesar dressing
Small 8  Large 11

Spinach Salad 🌾
dried cranberries, candied pecans, crumbled goat cheese & balsamic vinaigrette
Small 10  Large 14

Raspberry Salad 🌾
mixed greens, fresh raspberries, mandarin oranges, candied pecans & raspberry vinaigrette
Small 10  Large 14

“Make a Complete Meal” with a purchase of any sandwich or entrée; for an additional $10 you have your choice of two: side salad, cup of soup or dessert!
Entrees

*12oz Grilled Top Sirloin 29
topped with caramelized onion and mushroom demi-glace, mashed potatoes & asparagus

Roasted Turkey Dinner 24
white & dark meat, gravy, sausage-cornbread stuffing, mashed potatoes, green beans & whole cranberries

Yankee Pot Roast 19
pot roast gravy, mashed potatoes & green beans

Grilled Pork Loin Chops 21
harissa marinade, mango chutney, rice pilaf & snap peas

Baked Crumbed Scallops 26
orange basil butter, rice pilaf & green beans

Penne with Pesto 19
red onion, snap peas, toasted pine nuts & shaved Manchego cheese
with Chicken 22 Shrimp 26 Lobster 35

Grilled Salmon 25
maple-chili gaze, roasted potatoes & asparagus

Pan-Seared Swordfish 28
citrus compound butter, rice pilaf & steamed broccolini

Fish and Chips 19
battered cod with French fries, cole slaw & tartar sauce

New England Baked Scrod 24
cracker crumb topping, lemon-dill sauce, rice pilaf & green beans

Sandwiches
All served with French fries, cole slaw & a pickle spear, substitute sweet potato fries for additional $3, or house-made potato chips for $2

*Ebenezer’s Burger 13
half-pound of ground beef, grilled as you like, with lettuce, tomato & onion, on a toasted bun, choice of American, Swiss or Cheddar Add Bacon .75 cents

“Innkeepers” Open-Faced Roasted Turkey 16
white & dark meat, sausage-cornbread stuffing, topped with gravy on cornbread, with whole cranberries

Turkey Reuben 15
sliced fresh roasted turkey, Swiss, apple-cranberry cole slaw & Thousand Island dressing, on grilled marble rye

Carved Turkey 15
chilled sliced fresh roasted turkey, bacon, cheddar, lettuce, tomato, onion & cranberry mayonnaise, on toasted ciabatta

Fried Cod 13
American, lettuce & tomato, on a toasted bun, with tartar sauce

Crab Cake 15
fried crab cake with lettuce, tomato, onion & pesto aioli, on a toasted bun

Grilled Chicken Caesar Wrap 13
chilled grilled chicken, romaine greens, croutons, Parmesan & Caesar dressing
*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. All food is cooked to order as you request.