

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

**Warmed Poached Shrimp 14**   
with bacon-onion jam, pistachio gremolata & arugula

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

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

## Soup and Salads

**New England Clam Chowder**  
Cup **6.50** Bowl **7.50**


**“Publick House” Salad 8**   
mixed greens, cucumber, tomatoes, carrot, onion & house-made maple vinaigrette

**Caesar Salad 8**  
romaine greens, shaved Parmesan, croutons & Caesar dressing

**Spinach Salad 10**   
dried cranberries, candied pecans, crumbled goat cheese & balsamic vinaigrette


**Raspberry Salad 10**   
mixed greens, fresh raspberries, mandarin oranges, candied pecans & raspberry vinaigrette


## Entrees

**\*12oz Grilled NY Strip 29**   
topped with caramelized onion & mushroom demi-glace,  
mashed potatoes & asparagus

**Roasted Turkey Dinner 24**  
white & dark meat, gravy, sausage-cornbread stuffing,  
mashed potatoes, butternut squash & whole cranberries


**Roasted Half Chicken 25**  
rosemary pan sauce,  
mashed potatoes & green beans

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

**Grilled Cider-Brined Pork Loin Chops 21**   
apple-cinnamon chutney,  
roasted potatoes & broccolini

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

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

**Grilled Salmon 25**   
maple-chili glaze, roasted potatoes & asparagus

**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

*\*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.*

### Specialty Cocktails

#### A Toast to “Paige Hall” 8.50

Skyy Raspberry Vodka, Chambord, Champagne & Fresh Lime

#### Sunrise from the “Pineapple Room” 8.50

Skyy Pineapple, Don Q Coconut Rum, Orange Juice & a drop of Grenadine

#### The “Card Room” Shuffle 8.50

Svedka Citrus Vodka, PAMA Pomegranate, Triple Sec, Cranberry Juice & Fresh Lime

#### The Juniper “Barn” 8.50

Citadelle Gin, St. Elder Elderflower Liqueur, Aperol & Grapefruit Juice

#### The “Conference Room” Ginger Peach 11

Four Roses Bourbon, St. Elder Elderflower Liqueur, Combier Peach, Fresh Lemon Juice & Bitters

#### “Ebenezer’s” Manhattan 10.50

Larceny Bourbon, Cinzano Sweet Vermouth & Angostura Bitters

#### “The Ballroom” 8.50

LunAzul Blanco Tequila, St. Elder Elderflower Liqueur & Fresh Lime

### Champagne & Sparkling Wines

**‘Come quickly, I am tasting the stars!’ —Dom Perignon the moment he discovered Champagne**

Cava, Codorniu, Spain	<i>Split 187ml</i>	<b>8.50</b>	<b>30</b>
Sparkling, Mionetto “Il” Prosecco, Italy			<b>36</b>
Champagne, Nicolas Feuillatte Cuvee Brut			<b>70</b>
Champagne, Duval Leroy Rose			<b>75</b>
Champagne, Dom Perignon			<b>200</b>

### White Wines

#### Light and ever-so slightly sweet; a perfect aperitif.

Riesling, Columbia Crest “Two Vines”, Washington	<b>8.50</b>	<b>32</b>
Moscato, Twisted, Mendoza, Argentina	<b>8.50</b>	<b>32</b>

#### Light, crisp and refreshing; easy to drink.

Pinot Grigio, Casalini, Trentino, Italy	<b>8.50</b>	<b>32</b>
Pinot Grigio, Santa Cristina, Delle Venezie	<b>9</b>	<b>34</b>
Pinot Gris, La Crema, Monterey, California		<b>32</b>

#### Light to medium bodied; inherently aromatic and thirst quenching.

Sauvignon Blanc, Harbor Town, Marlborough, New Zealand	<b>8.50</b>	<b>32</b>
Sauvignon Blanc, Murphy-Goode “The Fume”, California		<b>32</b>

#### Medium to full bodied. Little or no oak aging; clean yet balanced.

Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington	<b>8.50</b>	<b>32</b>
Chardonnay, Carmel Road Unoaked, California	<b>9.50</b>	<b>36</b>
Chardonnay, Louis Latour “Pouilly Fuisse”, Burgundy, France		<b>48</b>

#### Big, luscious, fruit bombs; quintessential California chardonnay.

Chardonnay, Kendall-Jackson Vintner’s Reserve, California	<b>10</b>	<b>38</b>
Chardonnay, Steele, Lake County, California		<b>40</b>
Chardonnay, Jordan, Russian River Valley, California		<b>56</b>

### Bottled and Canned Beers

Greater Good Pulp Daddy 16oz	<b>9.50</b>	Opa Opa Worthog Double IPA 16oz	<b>9.50</b>
Toppling Goliath Pseudo Sue 16oz	<b>9.50</b>	Samuel Adams NE IPA 16oz	<b>8.50</b>
Berkshire Brewing Steel Rail 16oz	<b>7.50</b>	Berkshire Brewing Coffeehouse Porter 16oz	<b>8</b>
Downeast Original Cider	<b>7</b>	Founders All Day IPA	<b>5.50</b>
Samuel Adams Boston Lager and Seasonal	<b>6</b>	Harpoon IPA	<b>6</b>
Blue Moon Belgian White	<b>6</b>	Stella Artois	<b>6</b>
Guinness 16oz	<b>6.50</b>	Murphy’s Irish Stout 16oz	<b>6</b>
Two Roads Roadsmar’s Baby Pumpkin Ale	<b>6</b>	White Claw Hard Seltzer	<b>6</b>
Wachusett Blueberry Ale	<b>6</b>	Mikes Hard Lemonade	<b>6</b>
Michelob Ultra	<b>5.50</b>	Yuengling	<b>5</b>

### Specialty “Hot” or “Iced” Coffee Drinks 8.50

#### Irish Coffee

West Cork Irish Whiskey & Green Crème de Menthe

#### Nutty Irishman

West Cork Irish Whiskey & Frangelico

#### “Publick House” Coffee

O’Mara’s Irish Country Cream, Amaretto Disaronno, Kahlua & Coffee

### Red Wines

#### Light to medium bodied; approachable and easy to drink.

Pinot Noir, Contour, Monterey/Napa/Sonoma, California	<b>9</b>	<b>34</b>
Pinot Noir, La Crema, Monterey, California	<b>11</b>	<b>40</b>
Pinot Noir, Erath, Willamette Valley, Oregon	<b>11.50</b>	<b>42</b>
Chianti Classico, Antinori “Peppoli”, Tuscany, Italy		<b>48</b>

#### Medium bodied; provocative in style. Complex.

Malbec, Tilia, Mendoza, Argentina	<b>8.50</b>	<b>32</b>
Merlot, Drumheller, Washington	<b>8.50</b>	<b>32</b>
Super Tuscan (Sangiovese/Cabernet), Capezzana, Tuscany, Italy		<b>36</b>
Merlot, Chateau Ste. Michelle “Cold Creek”, Columbia Valley, Washington		<b>48</b>

#### Medium to full bodied; racy and red; pepper and spice.

Zinfandel, Motto, California	<b>8.50</b>	<b>32</b>
Shiraz, Oxford Landing, South Australia		<b>28</b>
Zinfandel, Four Vines “Old Vine” Cuvee, Paso Robles, California		<b>32</b>
Red Blend, Seven Falls, Washington		<b>36</b>

#### Full bodied and broad shouldered; masterful and masculine.

Cabernet Sauvignon, Avalon, California	<b>8.50</b>	<b>32</b>
Cabernet Sauvignon, Kendall-Jackson Vintner’s Reserve, California	<b>10.50</b>	<b>40</b>
Cabernet Sauvignon, Red Diamond, California		<b>30</b>
Cabernet Sauvignon, Columbia Crest H3, “Horse Heaven Hills”, Washington		<b>36</b>
Cabernet Sauvignon/Merlot, Chateau Nicot Bordeaux, France		<b>32</b>

#### Rich and deep; full bodied and fruit saturated. Powerful.

Malbec, Luigi Bosca, Mendoza, Argentina		<b>42</b>
Cabernet Sauvignon, Stonestreet Monument, Alexander Valley-Sonoma, California		<b>62</b>
Cabernet Sauvignon, Stag’s Leap Wine Cellars Artemis, Napa Valley, California		<b>84</b>