

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**

Fried Bone-In Chicken Wings 12
maple-chili glazed with chopped pistachios
or
brown sugar-soy & ginger glazed with toasted almonds

Mac & Cheese
elbows tossed with cheddar cheese sauce & baked with buttered crumbs
with **Lobster 17** with **Bacon 10**

Roasted Asparagus 12
with crispy prosciutto, pecorino cheese & porcini vinaigrette

Smoked Salmon Flatbread 13
chive-sour cream, white cheddar, pickled onions, capers & arugula

*“Make a Complete Meal” with a purchase of an entrée;
for an additional \$12 you have your choice of two: side salad, cup of soup or dessert!*

Soup & Salads

New England Clam Chowder
Cup **7** Bowl **8.50**


“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 32** 
cracked pepper demi glace,
mashed potatoes & asparagus

Yankee Pot Roast 20 
pot roast gravy,
mashed potatoes & green beans

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

Roasted Half Chicken 25 
rosemary-garlic jus,
mashed potatoes & green beans

Old-Fashioned Chicken Pot Pie 19
roasted chicken, carrot, onion, celery, corn
& peas with a pastry crust

Vegan Tofu Ravioli 20
with sautéed greens, toasted pistachios
& pomegranate-orange reduction

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

Lobster Mac & Cheese 34
elbows tossed with cheddar cheese sauce & baked with buttered crumbs

Pan-Seared Salmon 25 
pomegranate-orange gastrique,
dried cherry-pistachio basmati rice & sautéed arugula

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” 9

Skyy Raspberry Vodka, Chambord, Champagne & Fresh Lime

Sunrise from the “Pineapple Room” 9

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

The “Card Room” Shuffle 9

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

The Juniper “Barn” 9

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 11

Larceny Bourbon, Cinzano Sweet Vermouth & Angostura Bitters

“The Ballroom” 9

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, Cava Hill, Spain		30
Prosecco, Prima Perla, Italy	<i>Split 187ml</i>	10
Prosecco, Mionetto “Il”, Italy		36
Champagne, Nicolas Feuillatte Cuvee Brut		70
Champagne, Duval Leroy Rose		75
Champagne, Dom Perignon		225

White Wines

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

Riesling, Columbia Crest “Two Vines”, Washington	9	32
Moscato, Twisted, Mendoza, Argentina	8	28
Rose, Honoro Vera, D.O. Jumilla, Spain	9	32

Light, crisp and refreshing; easy to drink.

Pinot Grigio, Casalini, Trentino, Italy	9	32
Pinot Grigio, Santa Cristina, Delle Venezie	9.50	34
Pinot Gris, La Crema, Monterey, California		32

Light to medium bodied; inherently aromatic and thirst quenching.

Sauvignon Blanc, Harbor Town, Marlborough, New Zealand	9	32
Sauvignon Blanc, Murphy-Goode “The Fume”, California		32

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

Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington	9	32
Chardonnay, Carmel Road Unoaked, California	9.50	36
Chardonnay, Louis Latour “Pouilly Fuisse”, Burgundy, France		48

Big, luscious, fruit bombs; quintessential California chardonnay.

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

Bottled and Canned Beers

Greater Good Pulp Daddy 16oz	9.50
Toppling Goliath Pseudo Sue 16oz	9.50
Berkshire Brewing Steel Rail 16oz	7.50
Downeast Original Cider	7
Sam Adams Boston Lager and Seasonal	6
Blue Moon Belgian White	6
Guinness 16oz	6.50
White Claw Hard Seltzer	6

Opa Opa Worthog Double IPA 16oz	9.50
Sam Adams Wicked Hazy Juicy NE IPA 16oz	8.50
Berkshire Brewing Coffeehouse Porter 16oz	8
Founders All Day IPA	5.50
Harpoon IPA	6
Stella Artois	6
Michelob Ultra	5.50
Yuengling	5.50

Specialty “Hot” or “Iced” Coffee Drinks 9

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	9.50	34
Pinot Noir, La Crema, Monterey, California	11	40
Pinot Noir, Erath, Willamette Valley, Oregon	11.50	42
Chianti Classico, Antinori “Peppoli”, Tuscany, Italy		48

Medium bodied; provocative in style. Complex.

Malbec, Tilia, Mendoza, Argentina	9	32
Merlot, Drumheller, Washington	9	32
Super Tuscan (Sangiovese/Cabernet), Capezzana, Tuscany, Italy		36
Merlot, Chateau Ste. Michelle “Cold Creek”, Columbia Valley, Washington		48

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

Zinfandel, Motto, California	9	32
Zinfandel, Four Vines “Old Vine” Cuvee, Paso Robles, California		32
Red Blend, Seven Falls, Washington		36

Full bodied and broad shouldered; masterful and masculine.

Cabernet Sauvignon, Avalon, California	9	32
Cabernet Sauvignon, Kendall-Jackson Vintner’s Reserve, California	10.50	40
Cabernet Sauvignon, Red Diamond, California		30
Cabernet Sauvignon, Columbia Crest H3, “Horse Heaven Hills”, Washington		36
Cabernet Sauvignon/Merlot, Chateau Nicot Bordeaux, France		32

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

Malbec, Luigi Bosca, Mendoza, Argentina		42
Cabernet Sauvignon, Stonestreet Monument, Alexander Valley-Sonoma, California		62
Cabernet Sauvignon, Stag’s Leap Wine Cellars Artemis, Napa Valley, California		92