



Publick House

D R I N K M E N U

Beer

BOTTLES & CANS

Sam Adams Boston Lager	7
Sam Adams Wickéd Hazy Juicy NE IPA 16oz	9.50
Berkshire Brewing Steel Rail 16oz	8
Harpoon IPA	7
Downeast Original Cider	8.50
Founders All Day IPA	6
Guinness 16oz	8
Corona	7
Michelob Ultra	6
Yuengling	6
White Claw Hard Seltzer	6.50

DRAUGHTS

Jack's Abbey House Lager <i>Framingham, MA - ABV 5.2%</i>	6.50
Sam Adams Seasonal <i>Boston, MA</i>	6.50
Berkshire Brewing Coffeehouse Porter <i>South Deerfield, MA - ABV 6.2%</i>	6.50
Stella Artois <i>St. Louis, MO - ABV 5.2%</i>	6.50
Bud Light <i>Merrimack, NH - ABV 4.2%</i>	5
Rapscallion Honey Ale <i>Spencer, MA - ABV 4.5%</i>	7.50
Allagash White <i>Portland, ME - ABV 5.2%</i>	7.50
Greater Good Pulp Daddy Imperial NE IPA (13oz) <i>Worcester, MA - ABV 8%</i>	9.50
OPA OPA IPA <i>Southampton, MA - ABV 6.5%</i>	6.50

Cocktails

The cocktails are named in honor of the Publick House and each of its unique, hand-crafted function rooms and dining rooms built over the last two centuries.

A Toast to "Paige Hall" Skyy Raspberry Vodka, Chambord, Champagne, Fresh Lime	11
Sunrise from the "Pineapple Room" Skyy Pineapple, Don Q Coconut Rum, Orange Juice & a Drop of Grenadine	10
"Ebenezer's" Manhattan Larceny Bourbon, Cinzano Sweet Vermouth, Angostura Bitters	12.50
"Colonel's Corner" Ginger Sidecar Naud VS Cognac, Domaine de Canton Ginger Liqueur, Fresh Lemon, with a Sugared Rim	15
The "Card Room" Straight West Cork Bourbon Cask Irish Whiskey, Unsweetened Iced Tea, Lemon Juice, Powell & Mahoney Peach Bellini, Simple Syrup	10
"The Ballroom" Waltz Garnish Island Gin, Fresh Mint, St. Elder Elderflower Liqueur, Fresh Lime, Simple Syrup, Topped with Soda Water	11
"Tap Room" at Dusk Larceny Bourbon, Amaro dell Etna, St. Elder Blood Orange Liqueur, with an Orange Peel Twist	14
"Publick House" Paloma Lunazul Blanco Tequila, St. Elder Pamplemousse Liqueur, Grapefruit Juice, Fresh Lime, Topped with Soda Water	10
"Barn" Bees Knees Garnish Island Gin, Honey Syrup, Fresh Lemon, Lavender Bitters	11
"Conference Room" Wake Up Tito's Handmade Vodka, Allen's Cold Brew Coffee Brandy, ChocoLat Triple Chocolate Liqueur	12

Please ask your server about our rotating selections and the full descriptions of our draught offerings!

Half Bottles

Pinot Grigio, <i>Zaccagnini</i> , Abruzzo, Italy	30
Sauvignon Blanc, <i>Kim Crawford</i> , Marlborough, New Zealand	25
Pouilly Fuisse, <i>Jean Jacques Vincent "Marie Antoinette"</i> , Burgundy, France	46
Riesling, <i>Hugel</i> , Alsace, France	36
Moscato d'Asti, <i>Vietti</i> , Piedmonte, Italy	26
Pinot Noir, <i>Patz & Hall</i> , Sonoma, CA	52
Bordeaux, <i>Chateau Pichon Biron Les Tourelles Lougueville</i> , Pauillac, France	60
Vino Nobile di Montepulciano, <i>Poliziano</i> , Tuscany, Italy	36
Cabernet Sauvignon, <i>Long Meadow Ranch</i> , Napa, California	50
Brunello di Montalcino DOCG, <i>Camigliano</i> , Tuscany, Italy	50

Champagne & Sparkling Wine

Prosecco, <i>Prima Perla</i> , Italy (Split 187ml)	12	—
Prosecco, <i>Mionetto Prestige Brut</i> , Italy	—	38
Champagne, <i>Nicolas Feuillatte Cuvee Brut</i> , France	—	75
Champagne, <i>Moet & Chandon Imperial Brut</i> , France	—	100

White Wines

Riesling, <i>Stonefruit</i> , Pfalz, Germany	9	32
Moscato, <i>Stella</i> , Italy	9	32
Rose, <i>Wolffer Finca Rose</i> , Mendoza, Argentina	11	40
Pinot Grigio, <i>Casalini</i> , Trentino, Italy	9	32
Sauvignon Blanc, <i>Kono</i> , Marlborough, New Zealand	9	32
Sancerre, <i>Alphonse Mellot</i> , Loire Valley, France	—	66
Chardonnay, <i>Chateau Ste. Michelle</i> , Columbia Valley, Washington	9.50	34
Chardonnay, <i>La Crema</i> , Monterey, California	11.50	42
Chardonnay, <i>Kendall-Jackson Vintner's Reserve</i> , California	10.50	38
Chardonnay, <i>Domaine Christian Moreau Chablis</i> , Burgundy, France	—	76

Red Wines

Pinot Noir, <i>Carmel Road</i> , Monterey, California	10	36
Pinot Noir, <i>Erath</i> , Willamette Valley, Oregon	12.50	46
Malbec, <i>Catena Vista Flores Malbec</i> , Mendoza, Argentina	11	40
Merlot, <i>14 Hands</i> , Washington	9	32
Nebbiolo, <i>Giovanni Rosso</i> , Piedmont, Italy	—	58
Super Tuscan, <i>Guado al Tasso IL Bruciato</i> , Tuscany, Italy	—	66
Zinfandel, <i>Klinker-Brick</i> , Lodi, California	—	45
Cabernet Sauvignon, <i>Coppola Claret</i> , California	11	40
Cabernet Sauvignon, <i>Chateau Ste. Michelle</i> , Columbia Valley, Washington	12	44
Cabernet Sauvignon, <i>Justin</i> , Paso Robles, California	—	58
Cabernet Sauvignon, <i>Stonestreet Monument</i> , Alexander Valley, California	—	88
Cabernet Sauvignon, <i>Scattered Peaks</i> , Napa, California	—	60
Cinsault, <i>Domaine de la Janasse</i> , Cotes du Rhone, France	—	42
Cabernet Sauvignon, <i>Stag's Leap Wine Cellars Artemis</i> , Napa Valley, California	—	110



Publick House

DINNER BILL of FARE

Before placing your order, please inform your server if a person in your party has a food allergy.
All items with **GF** symbol are prepared gluten free.

Appetizers

Fresh Home-Made Potato Chips

plain with ranch dressing 9
or parmesan & truffle salt 11

Fried Bone-In Chicken Wings 16

choice: maple-chili glazed
with chopped pistachios

or: lemon-pepper glazed

Fried Potato & Onion Pierogi 13

bacon-onion jam & sour cream

Crab Macaroni Gratin 14

fresh crab claw meat,
gruyere & white cheddar,
with buttered crumbs

Flatbreads 15

choice of:

smoked salmon, white cheddar,
arugula, pickled onions,
capers & chive-sour cream

or: fresh mozzarella, basil,
prosciutto, arugula & roasted
tomato vinaigrette drizzle

Fried Jumbo Crab Cake 15

Napa cabbage slaw &
pickled vegetable remoulade

Shrimp Cocktail **GF** 16

five chilled large shrimp, lemon
& horseradish-cocktail sauce

Soup & Salads

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

Add to any Salad

Chicken 7 | Shrimp 11 | Salmon 11 | Jumbo Crab Cake 11

"Publick House" Salad **GF** 8

mixed greens, cucumber, tomatoes, carrot, onion
& house-made maple vinaigrette

Caesar Salad 8

romaine greens, shaved Parmesan, croutons
& Caesar dressing

Spinach Salad **GF** 10

dried cranberries, candied pecans, crumbled goat cheese
& balsamic vinaigrette

Raspberry Salad **GF** 10

mixed greens, fresh raspberries, mandarin oranges,
candied pecans & raspberry vinaigrette

Arugula Salad **GF** 10

bleu cheese, toasted walnuts, dried cherries
& bleu cheese dressing

"Make a Complete Meal" additional 12
with a purchase of an entrée;
have your choice of two: side salad, cup of soup or dessert!

Publick House | DINNER BILL of FARE

Entrées

*12oz Grilled NY Strip roasted tomato-horseradish butter, seasoned steak fries & asparagus	34	Crab Macaroni Gratin fresh crab claw meat, gruyere & white cheddar, with buttered crumbs	26
"Publick House" Pot Roast ^{GF} sliced braised eye of round with pot roast gravy, mashed potatoes & green beans	21	New England Baked Scrod cracker crumb topping, lemon-dill sauce, rice pilaf & green beans	25
"Publick House" Meatloaf red wine-mushroom gravy, mashed potatoes & green beans	22	Fish & Chips battered cod with fries, cole slaw & tartar sauce	22
Roasted Turkey Dinner white & dark meat, gravy, sausage-cornbread stuffing, mashed potatoes, butternut squash & whole cranberry sauce	25	Pan-Seared Salmon ^{GF} Cointreau-mandarin orange sauce, sauté of kale, tomatoes, pine nuts, dried cherries & quinoa	27
Roasted Half Chicken ^{GF} rosemary-garlic jus, mashed potatoes & roasted Brussels sprouts	26	Vegetarian Grilled Tofu roasted tomato vinaigrette drizzle, seasoned steak fries & roasted Brussels sprouts	22
Old-Fashioned Chicken Pot Pie carrot, onion, celery, corn & peas, with a freshly baked on pastry crust, side of mashed potatoes & butternut squash, whole cranberry sauce	22	Vegan Bolognese cauliflower, zucchini, carrots, onion & cannellini beans, slow-stewed in tomato sauce, tossed with macaroni	22
Baked Crumbed Scallops orange-basil butter, rice pilaf & green beans	28	Vegan Quinoa Bowl ^{GF} kale, tomatoes, pine nuts, dried cherries, basil, chili flake & a balsamic glaze drizzle	22

**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.*