



# Publick House

## D R I N K M E N U

### Beer

#### BOTTLES & CANS

Sam Adams Boston Lager	7
Sam Adams Wicked 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 Framingham, MA - ABV 5.2%	6.50
Sam Adams Seasonal Boston, MA	6.50
Berkshire Brewing Coffeehouse Porter South Deerfield, MA - ABV 6.2%	6.50
Stella Artois St. Louis, MO - ABV 5.2%	6.50
Bud Light Merrimack, NH - ABV 4.2%	5
Rapscallion Honey Ale Spencer, MA - ABV 4.5%	7.50
Allagash White Portland, ME - ABV 5.2%	7.50
Greater Good Pulp Daddy Imperial NE IPA (13oz) Worcester, MA - ABV 8%	9.50
OPA OPA IPA Southhampton, MA - ABV 6.5%	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.

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

## 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 **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

choice of: 16  
maple-chili glazed  
with chopped pistachios  
or: lemon-pepper glazed

#### Fried Potato & Onion Pierogi

bacon-onion jam & sour cream 13

#### Crab Macaroni Gratin

fresh crab claw meat, 14  
gruyere & white cheddar,  
with buttered crumbs

#### Flatbreads

choice of: 15

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

Napa cabbage slaw & 15  
pickled vegetable remoulade

#### Shrimp Cocktail **GF**

five chilled large shrimp, lemon 16  
& horseradish-cocktail sauce

### Soup, Salads & Quiche

#### 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**

Small 8 | Large 11  
mixed greens, cucumber, tomatoes, carrot, onion  
& house-made maple vinaigrette

#### Caesar Salad

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

#### Spinach Salad **GF**

Small 10 | Large 14  
dried cranberries, candied pecans, crumbled goat cheese  
& balsamic vinaigrette

#### Raspberry Salad **GF**

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

#### Arugula Salad **GF**

Small 10 | Large 14  
bleu cheese, toasted walnuts, dried cherries  
& bleu cheese dressing

#### Vegan Quinoa "Toss" **GF**

16  
spinach, tomatoes, mandarin oranges, peppers, cucumber,  
pine nuts & preserved lemon vinaigrette

#### Individual Quiche Lorraine

16  
bacon, onion & Swiss cheese,  
served with house salad & maple vinaigrette

#### "Make a Complete Meal" additional 12

with a purchase of any sandwich or entrée;  
have your choice of two: side salad, cup of soup or dessert!



# Publick House | LUNCH BILL of FARE

## Sandwiches

Served with fries

substitute: sweet potato fries \$3

house-made potato chips \$3

### \*Ebenezer's Burger 15

half-pound of ground beef, lettuce, tomato & red onion, on a toasted bun, choice of American, Swiss or Cheddar Add Bacon 2

### "Innkeepers" Open-Faced Roasted Turkey 16

white & dark meat, sausage-cornbread stuffing, topped with gravy on cornbread, with whole cranberry sauce

### Roasted Turkey Reuben 16

Thousand Island dressing, apple-cranberry cole slaw & Swiss, on-grilled marble rye

### Smoked Salmon

### Gruyere Grilled Cheese 15

pickled red onion, whole-grain mustard-dijonaise, on grilled marble rye

### "Caprese" Grilled Cheese 15

fresh mozzarella, tomato, basil & balsamic glaze, on grilled sourdough, served with a house salad & maple vinaigrette

### Fried Cod 15

American, lettuce, tomato & red onion, on a toasted bun, with tartar sauce

### "Publick House" Fried

### "Turkey Oyster" Cutlet 15

panko-crust dark meat, arugula, tomato & garlic aioli, on a toasted bun

### Fried Crab Cake 15

lettuce, tomato, red onion & garlic aioli, on a toasted bun

### Chicken Caesar Wrap 15

chilled grilled chicken, romaine, Parmesan & Caesar dressing

## Entrées

### \*12oz Grilled NY Strip 34

roasted tomato-horseradish butter, seasoned steak fries & asparagus

### "Publick House" Pot Roast GF 21

sliced braised eye of round with pot roast gravy, mashed potatoes & green beans

### "Publick House" Meatloaf 22

red wine-mushroom gravy, mashed potatoes & green beans

### Roasted Turkey Dinner 25

white & dark meat, gravy, sausage-cornbread stuffing, mashed potatoes, butternut squash & whole cranberry sauce

### Roasted Half Chicken GF 26

rosemary-garlic jus, mashed potatoes & roasted Brussels sprouts

### Old-Fashioned Chicken Pot Pie 22

carrot, onion, celery, corn & peas, with a freshly baked on pastry crust, side of mashed potatoes & butternut squash, whole cranberry sauce

### Baked Crumbed Scallops 28

orange-basil butter, rice pilaf & green beans

### Crab Macaroni Gratin 26

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

### Pan-Seared Salmon GF 27

Cointreau-mandarin orange sauce, sauté of kale, tomatoes, pine nuts, dried cherries & quinoa

### Fish & Chips 22

battered cod with fries, cole slaw & tartar sauce

### New England Baked Scrod 25

cracker crumb topping, lemon-dill sauce, rice pilaf & green beans

### Vegetarian Grilled Tofu 22

roasted tomato vinaigrette drizzle, seasoned steak fries & roasted Brussels sprouts

### Vegan Quinoa Bowl GF 22

kale, tomatoes, pine nuts, dried cherries, basil, chili flake & a balsamic glaze drizzle

### Vegan Bolognese 22

cauliflower, zucchini, carrots, onion & cannellini beans, slow-stewed in tomato sauce, tossed with macaroni

\*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.