

The Publick House

April "Classics Week" Menu

The Publick House is excited to bring to you "Publick House Classics". We have researched menu items as far back as the 1930's. Though we can't bring them all back all the time, one week each month we'll rotate some old memorable favorites. This has been a fun project for Chef Ken and Director of Food and Beverage James, to find classic foods and grogs. We hope to see you every month. If you have any old Publick House memorabilia bring it in and share as we'd love to see it.

Appetizers

Cranberry Orange Shrub: for 60 years the Publick House had a line of chilled juice cocktails (no alcohol). April's New England classic beverage is a blend of cranberry and orange juices, apple-cider vinegar, and sparkling cider. This is a great cleanser, and the addition of orange juice boosts your immune system.

French Onion Soup: dating back to France around 1861, it is the national soup of France. This was found on the Publick House menu in the late 1970's until 2014. It was a popular choice for many years but due to a drop-off in sales it was removed. We have brought it back to life for "Classics Weeks" and it will probably be a regular offering in the rotation for these special weeks.

Stuffed Clams: commonly known as "Stuffies", no one knows who invented them. This New England classic can be found on the Publick House menus dating back to the 60's. Traditionally it is prepared by steaming a Quahog clam, chopping the meat, and adding it to a mixture of herbs, butter, and ritz cracker crumbs, then baked in the shell.

Entrée's

Lobster Pie: a Publick House classic we have found on menus dating back to the 1930's until 2020. Unfortunately, the volatility in the lobster market hasn't lent itself to staying on the menu. Fresh lobster meat cooked in Newburg sauce and topped with crumbs has always been a favorite. Another item that will be a regular classic week rotation.

Crab-Stuffed Shrimp: first created in 1921 at the Freeman and Harris Café in Shreveport, Louisiana. This was found on our menu in 1946 and has been served on and off through the years and sometimes found on our "Chef's Daily Specials". This has classically been a favorite amongst many people. The Publick House's version is more of a New England twist with a crab and ritz cracker stuffing.

Filet Mignon: a filet of beef with sauce Bearnaise known as a French classic evolved into a world classic dish. Thought to have been accidentally created by chef Jean-Louis-Francois Collinet in 1836. The sauce is derived from a classic Hollandaise sauce with the addition of shallot, tarragon, and white vinegar. Versatile on many foods, but this buttery sauce pairs divinely with a filet of beef.

Dessert

Crème Brulée: the first printed recipe was found in Le Cuisinier Royal et Bourgeois by chef Francois Massialot in 1691. He may have only been the first to print it as the countries of France, England, and Spain all claim its origin. The sweet cream and egg custard with burnt sugar is called crème brulée in France. The English call it "Burnt Cream" and claim to have first served it at Trinity College in 1630 where they would burn the school's logo on top. The Catalan's of Spain named it "Crema Catalana" and is known as "Cream de Sant Josep" when served on Saint Joseph's Day, March 19th. This rich dessert is one of Chef Ken's personal favorites. When asked what the one food would be he'd want if ever stuck on an island, he always says crème brulée!

Ken & James are excited to bring back old favorites and hopefully bring you back to fond memories of "Family and Friends" at the Publick House. As we are just the torch bearers of carrying on the traditions of the Publick House and sending it forward for another 250 years. Thank you & enjoy!