

PUBLIC HOUSE HISTORIC INN

Dinner Bill of Fare

HOUSE COCKTAILS

A TOAST TO "PAIGE HALL"	11	"BARN" IN BLOOM	10
Skyy Raspberry vodka, Chambord, sparkling wine, fresh lime		Citadelle Gin, Combiar Liqueur de Violette, lemon juice, simple syrup, soda water	
"EBENEZER'S" MANHATTAN	12.50	THE "CARD ROOM" FIX	14
Larceny bourbon, sweet vermouth, angostura bitters		Larceny bourbon, Aperol, Amaro del'Etna, fresh lemon juice	
"PUBLIC HOUSE" STICKY BUN	13	"TAP ROOM" SQUEEZE	10
St. Elder Natural Espresso Coffee Liqueur, St. Elder Natural Hazelnut Liqueur, Tito's Handmade vodka, RumChata, maple syrup		Lunazul Blanco tequila, St. Elder Natural Pamplemousse liqueur, grapefruit juice, fresh lime & soda water	
SUNRISE FROM THE "PINEAPPLE ROOM"	11	"COLONEL'S CORNER" OLD FASHIONED	13
Skyy Pineapple Vodka, Don Q Coconut Rum, orange juice, a drop of grenadine		Elijah Craig Small Batch Bourbon, maple syrup, angostura & orange bitters	
"THE BALLROOM" SPRITZ	11.50	"CONFERENCE ROOM" PUNCH	9
St. Elder Natural Elderflower Liqueur, Citadelle Gin, white wine, soda water		Don Q Coconut Rum, pineapple juice, orange juice, angostura bitters, grenadine	

CHAMPAGNE & SPARKLING WINE

COPPOLA	12.50	DEUTZ	90
Prosecco, Italy (Split 187ml)		Champagne, France	
MIONETTO PRESTIGE BRUT	40	MOET & CHANDON IMPERIAL BRUT	100
Prosecco, Italy		Champagne, France	

WINE HALF BOTTLES

TIEFENBRUNNER	28	VIETTI	28
Pinot Grigio, Vigneti delle Dolomiti, Italy		Moscato d'Asti, Piedmonte, Italy	
JEAN PABIOT	32	HUGEL	26
Pouilly Fume, Loire Valley, France		Riesling, Alsace, France	
KIM CRAWFORD	25	CAMIGLIANO	50
Sauvignon Blanc, Marlborough, New Zealand		Brunello di Montalcino DOCG, Tuscany, Italy	
JUSTIN	38	POLIZIANO	36
Cabernet Sauvignon, Paso Robles, California		Vino Nobile di Montepulciano, Tuscany, Italy	
CHÂTEAU PICHON BIRON LES TOURELLES LOUNGUEVILLE	60	DOMAINE JESSIAUME	50
Bordeaux, Pauillac, France		Pinot Noir Santenay 1er Cru Les Gravieres Rouge, Burgundy, France	

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WHITE WINES

RELAX	9.50
Riesling, Germany	34
STELLA	9.50
Moscato, Italy	34
CHÂTEAU ROUTAS	11
Rosé, Provence, France	40
CASALINI	9.50
Pinot Grigio, Trentino	34
CROWDED HOUSE	10
Sauvignon Blanc, Marlborough, New Zealand	36
CANTINE SANTA MARIA LA PALMA	10
Vermentino, Sardinia, Italy	36
LA CREMA	12
Chardonnay, Monterey, California	44
KENDALL-JACKSON VINTNER'S RESERVE	10.50
Chardonnay, California	38
ALPHONSE MELLOTT	BTL 80
Sancerre, Loire Valley, France	
DOMAINE CHRISTIAN MOREAU CHABLIS	BTL 78
Chardonnay, Burgundy, France	


**ACCEPT WHAT LIFE OFFERS YOU
AND TRY TO DRINK
FROM EVERY CUP.**

**ALL WINES SHOULD BE TASTED;
SOME SHOULD ONLY BE SIPPED,
BUT WITH OTHERS,
DRINK THE WHOLE BOTTLE.
– PAULO COELHO**


RED WINES


Z. ALEXANDER BROWN	11
Pinot Noir, California	40
VIOLET HILL	13
Pinot Noir, Oregon	50
AU BON CLIMAT	BTL 54
Pinot Noir, Santa Barbara, California	
CATENA VISTA FLORES MALBEC	11.50
Malbec, Mendoza, Argentina	42
NOBLE VINES	9
Merlot, Lodi, California	32
MONSANTO	BTL 60
Chianti Classico Riserva, Tuscany, Italy	
DOMAINE DE LA JANASSE	BTL 48
Cinsault, Côtes du Rhône, France	
KLINKER BRICK	BTL 46
Zinfandel, Lodi, California	
COPPOLA CLARET	11
Cabernet Sauvignon, California	40
BLACK STALLION	14
Cabernet Sauvignon, North Coast, California	56
JORDAN	BTL 88
Cabernet Sauvignon, Sonoma, California	
AUSTIN HOPE	BTL 80
Cabernet Sauvignon, Paso Robles, California	
SCATTERED PEAKS	BTL 60
Cabernet Sauvignon, Napa, California	
STAGS' LEAP	BTL 115
WINE CELLARS ARTEMIS	
Cabernet Sauvignon, Napa, California	
ANTINORI TIGNANELLO	BTL 220
Super Tuscan, Tuscany, Italy	


Salads

“PUBLICCK HOUSE” SALAD 
 mixed greens, cucumbers, tomatoes,
 carrots, onions
 & house-made maple vinaigrette
SMALL 8 ~ LARGE 11

CAESAR SALAD
 romaine greens, shaved Parmesan cheese,
 garlic-herb croutons & Caesar dressing
SMALL 8 ~ LARGE 11

SPINACH SALAD 
 dried cranberries, candied pecans,
 crumbled goat cheese & balsamic vinaigrette
SMALL 10 ~ LARGE 14

RASPBERRY SALAD 
 mixed greens, fresh raspberries,
 mandarin oranges, candied pecans
 & house-made raspberry vinaigrette
SMALL 10 ~ LARGE 14

ARUGULA SALAD 
 strawberries, walnuts, feta cheese
 & orange-mint dressing
SMALL 10 ~ LARGE 14

ADDITIONAL TOPPINGS
CHICKEN 8 ~ ROASTED TOFU 7
SHRIMP 13 ~ SALMON 13 ~ CRAB CAKE 13

Soups

SOUP DU JOUR
CUP 6.50 ~ BOWL 7.50

NEW ENGLAND CLAM CHOWDER
CUP 7 ~ BOWL 8.50

MAKE IT A COMPLETE MEAL
WITH A PURCHASE OF ANY SANDWICH OR ENTREE; HAVE YOUR CHOICE OF TWO:
SMALL SALAD, CUP OF SOUP OR CHOWDER OR DESSERT
ADDITIONAL 12

Appetizers

FLATBREADS OF CHOICE
 roasted red peppers, roasted tomato,
 baby spinach, fresh mozzarella
 & orange-balsamic glaze
or: fresh mozzarella, basil, prosciutto, arugula
 & roasted tomato vinaigrette drizzle
15


FRIED JUMBO CRAB CAKE
 chickpea & fennel collage
 with lemon-horseradish aioli
15

PIMENTO CRAB DIP
 pimento cream cheese, crab meat
 & cheddar cheese with pita chips
 substitute with raw carrot chips
 to be gluten free
15

FRIED BONELESS CHICKEN WINGS
 your choice of maple-chili glaze with pistachio
or: sweet bourbon glazed
18

HOUSE - MADE POTATO CHIPS
 plain with ranch dressing 9
 Parmesan with truffle salt 11

HUMMUS PLATE
 ground chickpeas, lemon, garlic, tahini
 & sundried tomato with feta cheese,
 kalamata olives & pita chips
 substitute with cucumber slices
 to be gluten free
13

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

“PUBLICCK HOUSE”
MACARONI & CHEESE
 broccoli, crispy prosciutto
 white cheddar cheese, cracker crumb topping
15

Entrees

- *12OZ GRILLED NY STRIP**  39
roasted shallot sambuca demi,
garlic confit mashed potatoes
& grilled asparagus
- ROASTED TURKEY DINNER** 27
white & dark meat,
sausage-cornbread stuffing,
mashed potatoes, butternut squash,
gravy & cranberry sauce
- BAKED CRUMBED SCALLOPS** 32
orange-basil butter, rice pilaf
& green beans
- “PUBLIC HOUSE” POT ROAST**  23
burgundy demi glace,
mashed potatoes & green beans
- PAN-SEARED SALMON**  27
leek & sundried tomato butter,
lemon-artichoke risotto & fresh arugula
- MUSHROOM RAVIOLI** 23
roasted tomatoes, baby spinach
roasted garlic-cream sauce
- VEGAN RISOTTO**  23
roasted tomatoes, broccoli, arugula,
toasted walnuts, roasted red peppers
& pomegranate molasses
- FISH & CHIPS** 23
battered cod with fries
- “PUBLIC HOUSE” LOBSTER PIE** 39
succulent lobster meat in
Newburg sauce topped with crumbs,
mashed potatoes & broccoli
- OLD-FASHIONED CHICKEN POT PIE** 23
carrots, onions, celery, corn & peas
a fresh baked on pastry crust,
side of mashed potatoes,
butternut squash & cranberry sauce
- ROASTED HALF CHICKEN**  26
lemon-tarragon sauce,
broccoli & smoky bacon lentils
- NEW ENGLAND BAKED SCROD** 29
cracker crumb topping, lemon-dill sauce,
rice pilaf & green beans
- “PUBLIC HOUSE” MEATLOAF** 24
red wine-mushroom gravy,
mashed potatoes & green beans
- ROASTED TOFU**  22
sweet bourbon glaze,
roasted potatoes & spinach
- VEGAN QUINOA BOWL**  22
chickpeas, arugula, roasted tomatoes,
toasted almonds, fennel, dried cherries
& balsamic reduction
- “PUBLIC HOUSE”
MACARONI & CHEESE** 22
broccoli, crispy prosciutto,
white cheddar cheese
& cracker crumb topping

INQUIRE WITH YOUR SERVER REGARDING GLUTEN-FREE ALTERNATIVES. ADDITIONAL CHARGES MAY APPLY.

* 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