

PUBLIC HOUSE HISTORIC INN

Lunch Bill of Fare

HOUSE COCKTAILS

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

CHAMPAGNE & SPARKLING WINE

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

WINE HALF BOTTLES

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

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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

“PUBLIC 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

VEGAN QUINOA “TOSS”

chickpeas, fennel, tomatoes, cucumbers,
kalamata olives & balsamic vinaigrette

16

VEGETABLE QUINOA SALAD

roasted red peppers, roasted tomatoes,
roasted cauliflower, toasted pistachios, arugula
& champagne vinaigrette

16

INDIVIDUAL QUICHE LORRAINE

bacon, onions & Swiss cheese,
served with house salad
& house-made maple vinaigrette

16

INDIVIDUAL SPINACH & BROCCOLI QUICHE

baby spinach, broccoli & cheddar cheese
served with house salad
& house-made maple vinaigrette

16

ADDITIONAL TOPPINGS

CHICKEN 8 ~ ROASTED TOFU 7

SHRIMP 13 ~ SALMON 13 ~ CRAB CAKE 13



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 pistachios
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

“PUBLIC HOUSE” MACARONI & CHEESE

broccoli, crispy prosciutto, white cheddar cheese
cracker crumb topping

15

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

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.

Handhelds

Entrees

- *EBENEZER'S BURGER** 16
half-pound of ground beef, lettuce, tomato & red onion, on a toasted bun, choice of American, Swiss or Cheddar
- "INNKEEPERS" OPEN-FACED ROASTED TURKEY** 16
white & dark meat, sausage-cornbread stuffing, topped with gravy on cornbread
- FRIED CRAB CAKE** 18
lettuce, tomato, red onion & lemon-horseradish aioli on a toasted bun
- FRIED COD** 18
American cheese, lettuce, tomato & red onion, on a toasted bun
- TURKEY CIABATTA SANDWICH** 16
deli turkey meat, cheddar cheese, arugula & tomato, balsamic-fig spread on a ciabatta roll
- SMOKED SALMON & HAVARTI GRILLED CHEESE** 17
dill havarti cheese, pickled onion, sliced tomato & champagne mustard on grilled marble rye
- PULLED PORK TACO** 17
braised pulled pork, spicy cabbage slaw, house-made barbecue sauce & cojitio cheese on flour tortillas
- CHICKEN CAESAR WRAP** 15
chilled grilled chicken, romaine greens, Parmesan cheese & Caesar dressing
- "CAPRESE" GRILLED CHEESE** 15
fresh mozzarella, tomato, basil & balsamic glaze on grilled sourdough served with a side house salad & house-made maple vinaigrette
- TUNA MELT** 15
tuna salad with celery & red onion, tomato, Swiss cheese & arugula on grilled sourdough
- ROASTED TURKEY REUBEN** 16
Swiss cheese, apple-cranberry coleslaw & Thousand Island dressing on grilled marble rye

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

SANDWICHES SERVED WITH PICKLES & FRIES

substitute house-made potato chips 3
or sweet potato fries 3 or side salad 3

INQUIRE WITH YOUR SERVER REGARDING GLUTEN-FREE OPTIONS. 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