

# PUBLIC HOUSE HISTORIC INN

## *Lunch Bill of Fare*

### HOUSE COCKTAILS

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

### CHAMPAGNE & SPARKLING WINE

<b>COPPOLA</b> Prosecco, Italy (Split 187ml)	<b>12.50</b>	<b>DEUTZ</b> Champagne, France	<b>90</b>
<b>MIONETTO PRESTIGE BRUT</b> Prosecco, Italy	<b>40</b>	<b>MOET &amp; CHANDON IMPERIAL BRUT</b> Champagne, France	<b>100</b>

### WINE HALF BOTTLES

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

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## WHITE WINES

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

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