

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, Combier Liqueur de Violette, lemon juice, simple syrup, soda water	
"EBENEZER'S" MANHATTAN	12.50	THE "MEADOW" MULE	12
Larceny bourbon, sweet vermouth, angostura bitters		Grainger's deluxe spicy watermelon vodka, ginger beer, splash of lime	
"PUBLIC HOUSE" STICKY BUN	13	"PUBLIC HOUSE" PALOMA	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 PABLOT	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	
UNO MENDOZA	30	POLIZIANO	36
Malbec, Mendoza, Argentina		Vino Nobile di Montepulciano, Tuscany, Italy	
JUSTIN	38	DOMAINE JESSIAUME	50
Cabernet Sauvignon, Paso Robles, California		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
DOMAINE CHRISTIAN MOREAU CHABLIS	BTL 78
Chardonnay, Burgundy, France	
DOMAINE DES GROSSES PIERRES	BTL 80
Sancerre, Loire Valley, 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 WINE CELLARS ARTEMIS	BTL 115
Cabernet Sauvignon, Napa, California	
ANTINORI TIGNANELLO	BTL 220
Super Tuscan, Tuscany, Italy	

Salads

“PUBLICK 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 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 fresh vegetable
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 fresh vegetables
to be gluten free
13

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

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

Entrees

*12OZ GRILLED NY STRIP

roasted shallot-sambuca demi,
garlic confit mashed potatoes
& grilled asparagus

39

ROASTED TURKEY DINNER

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

27

BAKED CRUMBED SCALLOPS

orange-basil butter, rice pilaf
& green beans

32

“PUBLIC HOUSE” POT ROAST

burgundy demi glaze,
mashed potatoes & green beans

23

PAN-SEARED SALMON

leek & sundried tomato butter,
lemon-artichoke risotto & fresh arugula

27

MUSHROOM RAVIOLI

roasted tomatoes, baby spinach
roasted garlic-cream sauce

23

VEGAN RISOTTO

roasted tomatoes, broccoli, arugula,
toasted walnuts, roasted red peppers
& pomegranate molasses

23

FISH & CHIPS

battered cod with fries,
coleslaw & tartar sauce

23

“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”

22

MACARONI & CHEESE

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