

PUBLIC HOUSE HISTORIC INN

Lunch 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	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 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.

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Handhelds

*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	

SANDWICHES SERVED WITH PICKLES & FRIES

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

Entrees

"PUBLIC 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 (🌱)	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 (🌱)	26
lemon-tarragon sauce, broccoli & smoky bacon lentils	
PAN-SEARED SALMON (🌱)	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	
"PUBLIC HOUSE" POT ROAST (🌱)	23
burgundy demi glace, mashed potatoes & green beans	
"PUBLIC 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 (🌱)	22
chickpeas, arugula, roasted tomatoes, toasted almonds, fennel, dried cherries & balsamic reduction	
ROASTED TOFU (🌱)	22
sweet bourbon glaze, roasted potatoes & spinach	
VEGAN RISOTTO (🌱)	23
roasted tomatoes, toasted walnuts, roasted red peppers, broccoli, arugula & pomegranate molasses	
"PUBLIC HOUSE" MACARONI & CHEESE	22
broccoli, crispy prosciutto, white cheddar cheese & cracker crumb topping	

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