

LUNCH

Appetizers

APPLEWOOD SMOKED BOURBON BACON DEVILED EGGS \$12

Applewood smoked bourbon bacon, crème fraiche, onion powder, turmeric, bourbon glaze

MEDITERRANEAN VEGETABLE CHIPS \$16

Crispy zucchini, yellow squash, Japanese eggplant, Greek oregano, house-made tzatziki sauce

*AHI TUNA TOSTADA \$18

Sashimi-style Ahi tuna, yuzu kewpie mayonnaise, crispy shallots, scallions, micro cilantro, truffle oil, truffle dust, black sesame cassava crisp

THE BOSTON HOUSE CHEDDAR BACON BISCUITS \$11

Served with hot-honey and whipped bourbon butter

*PETITE LOBSTER ROLLS WITH CAVIAR (2) \$28

Lobster salad, celery, tarragon, garlic aioli, toasted brioche buns, crème fraiche, caviar, cornichons

Served with baby gem truffle chips

*FRESH-SHUCKED EAST COAST OYSTERS \$18/\$35

½ Dozen or 1 Dozen

Served with house-made cocktail sauce and black pepper mignonette

Ask your server for today's selection

CHARCUTERIE BOARD \$25/ CHARCUTERIE TOWER \$38

Curated meats, artisan cheeses, pickled vegetables, dried fruits and nuts, fresh fruit, whole grain mustard, cornichons, Sweet Drop peppers

Served with grilled pita and a warm baguette

*CAVIAR PLATE \$135

Osetra caviar, shaved egg whites and egg yolks, shallots, capers, whole grain mustard, cornichons, buckwheat blinis

Served with two splits of Prosecco

Soups

BOSTON HOUSE CLAM CHOWDER \$11

Clams, mushrooms, corn, celery, onions, herbs, torn croutons

SOUP DU JOUR \$11

Ask your server about today's selection

Salads

THE BOSTON HOUSE SIGNATURE SALAD \$23

Mixed greens, romaine hearts, shredded kale, hearts of palm, red and golden beets, grape tomatoes, spicy Italian sausage, shrimp, Sweet Drop peppers, Parmesan cheese, fresh herbs, torn croutons

Served with house-made sherry-shallot vinaigrette

GARDEN GREEN SALAD \$8 HALF/\$15 FULL

Mixed greens, English cucumbers, grape tomatoes, shaved shallots, red and golden beets, torn croutons

Served with your choice of house-made dressings

BURRATA AND BEETS \$18

Baby arugula, creamy burrata, braised red and yellow beets, toasted sunflower seeds

Served with a toasted baguette

PIA'S SEARCH AND CAESAR \$9 HALF/\$16 FULL

Shaved kale, romaine hearts, Parmesan, torn croutons

Served with house-made Caesar dressing

Add white anchovies \$3

ADD TO ANY SALAD:

shrimp \$8, chicken \$9, steak \$14

LUNCH

Entrees

FENWAY PARK HOT DOG BOARD \$18

Two Kayem Fenway Park Franks, toasted hot dog buns

Dijon mustard, whole-grain mustard, ketchup, pickled red onions

Served with house-made Boston baked beans and house-made potato chips

HEMINGWAY CLUB CRISPY OR GRILLED \$17

Crispy or grilled shrimp, applewood smoked bourbon bacon, vine-ripe tomatoes, baby arugula, key lime calypso sauce

Served on a toasted, buttered hoagie roll with house-made potato chips

GILDED CATCH FISH AND CHIPS \$19

Beer-battered halibut

Served with hand-cut French fries, house-made tzatziki sauce and lemon

*THE BOSTON BURGER \$19

8 oz chuck brisket blend, caramelized red onions, applewood smoke bacon, bleu cheese crumbles, lettuce, cornichons

Served with hand-cut French fries

OPEN-FACE AVOCADO TOAST \$17

Avocado and egg salad, toasted bread, fresh herbs, red onions, vine-ripe tomatoes, avocado, everything bagel seasoning

ASIAGO GNOCCHI \$21

Shallots, shitake mushrooms, baby sweet peas, heavy cream, white wine, Parmesan and Romano cheeses, crispy prosciutto

Served with a warm baguette

CHICKEN PAILLARD -CRISPY OR GRILLED \$21

Thinly pounded chicken breast marinated in extra virgin olive oil, garlic, parsley

Served with a house salad, candied walnuts, mozzarella and a pomegranate glaze

GRILLED ASIAN SHRIMP SKEWERS (2) \$19

Grilled shrimp marinated in Asian sauce, skewered with zucchini, yellow squash, scallions, Japanese eggplant

Served with Jasmine rice

*STEAK FRITES \$25

8 oz grilled hanger steak, house-made fries, chimichurri sauce

OVEN-ROASTED CAULIFLOWER STEAK \$21

Smoked eggplant puree, golden raisins, walnuts, turmeric, shallots, scallion oil

Served with farro and saffron

Sides

HOUSE-MADE BOSTON BAKED BEANS \$8

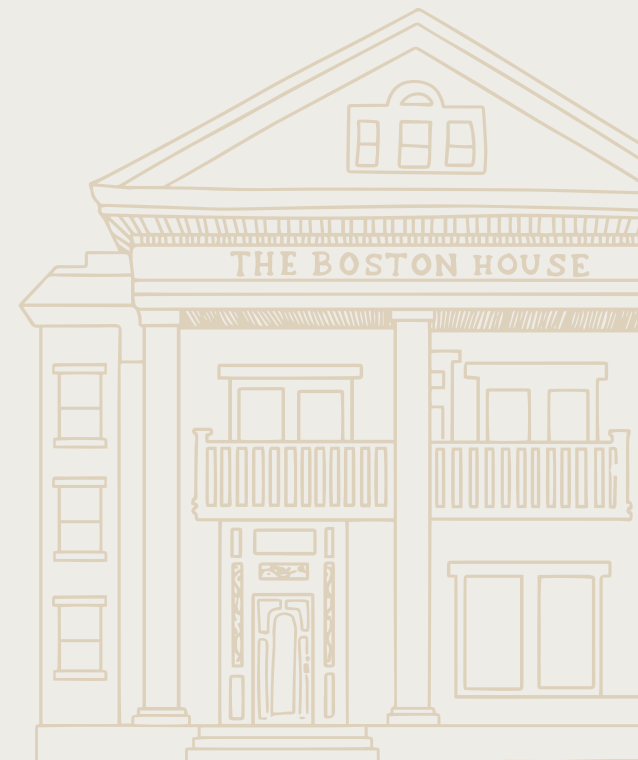
GRILLED VEGETABLE MEDLEY \$9

(zucchini, yellow squash, Japanese eggplant, scallions)

HAND-CUT FRIES \$8

Add truffle, Parmesan and chives \$4

HOUSE-MADE CHIPS \$6



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions prior to ordering. Menu items and selections are seasonal and may vary based on availability. Prices and offerings are subject to change.

DINNER

Appetizers

FIRE ROASTED PURCELL OYSTERS \$24

East coast oysters, garlic herb-butter
Served with pickled radishes, carrots, celery root
mignonette and a warm baguette

***TRUFFLE CAVIAR DEVILED EGGS \$16**

Caviar, crème fraiche, onion powder, turmeric,
truffle dust, truffle oil

TOMATO AND TOAST WITH MANCHEGO CHEESE \$13

Vine-ripe tomatoes, Indian black peppercorn,
Manchego cheese, warm baguette, extra virgin olive oil,
Maldon sea salt

***AHI TUNA TARTARE \$21**

Ahi tuna, English cucumbers, avocado, scallions,
cilantro, Asian sauce, Jasmine rice
Served with black sesame tapioca chips

BOSTON HOUSE CHEDDAR BACON BISCUIT \$11

Served with hot honey and whipped bourbon butter

***PETITE LOBSTER ROLLS WITH CAVIAR (2) \$28**

Lobster salad, celery, tarragon, garlic aioli, toasted
brioche buns, crème fraiche, caviar, cornichons
Served with baby gem truffle potato chips

***FRESH-SHUCKED EAST COAST OYSTERS \$18/\$35**

½ Dozen or 1 Dozen
Served with house-made cocktail sauce
and black pepper mignonette
Ask your server for today's selection

CHARCUTERIE BOARD \$25/ CHARCUTERIE TOWER \$38

Curated meats, artisan cheeses, pickled vegetables,
dried fruits and nuts, fresh fruit, whole grain mustard,
cornichons, Sweet Drop peppers
Served with grilled pita and a warm baguette

***CAVIAR PLATE \$135**

Osetra caviar, shaved egg whites, egg yolks,
shallots, capers, whole grain mustard,
cornichons, buckwheat blinis
Served with two splits of Prosecco

Soups

BOSTON HOUSE CLAM CHOWDER \$11

Clams, mushrooms, corn, celery, onions, herbs,
torn croutons

SOUP DU JOUR \$11

Ask your server about today's selection

Salads

THE BOSTON HOUSE SIGNATURE SALAD \$23

Mixed greens, romaine hearts, shredded kale, hearts
of palm, red and golden beets, grape tomatoes, spicy
Italian sausage, shrimp, Sweet Drop peppers,
Parmesan cheese, fresh herbs, torn croutons
Served with house-made sherry-shallot vinaigrette

PIA'S SEARCH AND CAESAR \$9 HALF/\$16 FULL

Shaved kale, romaine hearts, Parmesan, torn croutons
Served with house-made Caesar dressing
Add white anchovies \$3

BABY GEM LETTUCE AND CRISPY GNOCCHI \$16

Baby gem lettuce, crispy gnocchi, yuzu juice, wasabi
aioli, truffle oil, candied pecans, Parmesan cheese,
crispy leeks, dry miso seasoning

GARDEN GREEN SALAD \$8 HALF/\$15 FULL

Spring mix lettuce blend, English cucumbers, shaved
shallots, red and golden beets, torn croutons
Served with your choice of house-made dressings

ADD TO ANY SALAD: shrimp \$8, chicken \$9, steak \$14

Entrees

CHICKEN UNDER A BRICK \$32

½ Chicken, blistered carrots, garlic mashed
potatoes, au jus

PAN-SEARED FRESH CATCH \$42

Ask your server for today's selection
Oven-roasted spaghetti squash, saffron, sherry sauce,
curry, walnuts, pumpkin seeds, apple

MUSHROOM LASAGNE WITH BECHAMEL SAUCE \$28

Button, cremini, porcini and shitake mushrooms,
mushroom broth, onion, garlic, kale, mascarpone, ricotta,
Parmesan cheese, crispy shallots

MM SEAFOOD GUMBO \$48

Snow crab, shrimp, scallops, mussels, fish, andouille sausage
Served with Jasmine rice

BRAISED SHORT RIBS \$48

Creamy Parmesan polenta, red wine demi-glace,
broccolini

CHESHIRE FARMS BONE-IN PORK CHOP \$38

Cheshire Farms pork chop, house-made
Boston baked beans, braised cabbage

***10 OZ WAGYU SIRLOIN \$45**

Whipped garlic mashed potatoes, grilled vegetables,
compound herb butter, Boston House steak sauce

OVEN-ROASTED CAULIFLOWER STEAK \$25

Smoked eggplant puree, golden raisins, walnuts, turmeric,
shallots, scallion oil
Served with farro and saffron

***22 OZ PORTERHOUSE \$MKT**

Roasted fingerling potatoes, grilled vegetables, pickled
cocktail onions, crispy onions

***ANCHOR AND FLAME \$MKT**

Choice of steak served with today's seafood selection

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DINNER

Sides

HOUSE-MADE BOSTON BAKED BEANS \$8

HAND-CUT FRIES \$8
Add truffle, Parmesan and chives \$4

WHIPPED YUKON GARLIC MASHED POTATOES \$8

**GRILLED VEGETABLE
MEDLEY \$9**
(zucchini, yellow squash,
Japanese eggplant, scallions)

BLISTERED CARROTS \$8 **QUICK-FIRE BROCCOLINI \$9**



BRUNCH

SATURDAY & SUNDAY

Cocktails

TAKING BACK SUNDAY \$15

Humano blanco tequila, beet, aloe, cucumber, lime

BOSTON HOUSE BLOODY MARY \$18

Tito's vodka, housemade Bloody Mary mix, bacon, pepper jack, bleu cheese olive, cornichon

FRIDGE CIGARETTE \$15

Buffalo Trace bourbon, diet cherry Coke, cherry, coffee liqueur, cold brew

MIMOSA FLIGHT \$26

Choice of three flavors, served with our Torta & Berries

MIMOSA \$10

Prosecco, fresh orange juice

BEAT AROUND THE BUSCH \$7

Busch light, Aperol, lemon

Entrees

2 EGGS ANY STYLE \$15

Bacon, sausage (pork or vegetarian), toast

STUFFED FRENCH TOAST \$15

Whipped mascarpone cheese and strawberries

BOSTON HOUSE EGGS BENEDICT \$17

Housemade hollandaise, served with home fries

BISCUITS & GRAVY \$14

Fresh biscuits topped with housemade sausage gravy

SEAFOOD FRITTATA \$18

Scallops, shrimp, and crab, served with home fries and toast

SMOKED SALMON & TOAST \$18

Smoked salmon on toasted baguette

TORTA & BERRIES \$12

Lightly sweetened torta with whipped vanilla mascarpone and fresh berries

Sides

**THICK CUT APPLE-
WOOD-SMOKED BACON \$5**

HOME FRIES \$4

FRUIT SALAD \$4

SILVER DOLLAR PANCAKES \$6

BISCUIT \$4

