

PUBLIC KITCHEN

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SCROLL DOWN FOR MENU!

APPETIZERS

FRIED PICKLES 10
spicy aioli

MUSSELS PROVENCAL 14
garlic, shallots, tomato, herbs, chili, wine, butter, bread

DUO OF CAKES 21
lobster cake, crab cake, fried green tomatoes, red pepper coulis, sweet corn & tomato salsa

SEAFOOD TOWER 26
lobster, crab, tuna, topiko, avocado, cherry tomatoes, crispy wontons, lots of sauces

TUNA POKE * 19
crispy wontons, tuna poke, bean sprout slaw, jalapeño, sriracha aioli & soy aioli

NACHOS 14
sharp cheddar, queso, pico de gallo, black beans, shredded iceberg, jalapeños, sour cream
• CHICKEN +3 • SHORT RIB +5

SWEET CHILI GARLIC SHRIMP 15
golden fried, sriracha aioli

WINGS OR TENDERS 14
buffalo, maple chipotle, sweet chili garlic, korean B.B.Q, spicy peanut butter & jelly
{blue cheese or ranch with carrot + celery sticks}

BAKED BURRATA 13
san marzano tomatoes, garlic confit, basil, grilled bread

BUFFALO CAULIFLOWER 14
buttermilk fried cauliflower tossed in buffalo sauce, blue cheese dressing with carrot and celery sticks

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**Homemade caesar dressing is made with raw eggs.
*These items are cooked to order or contain raw ingredients



PIZZA

GLUTEN FREE CAULIFLOWER CRUST IS AVAILABLE

MARGHERITA 13
san marzano tomatoes, fresh mozzarella, basil

BUFFALO CHICKEN 14
marinara, ranch, blue cheese crumble and bacon

MEATBALL & RICOTTA 14
house made meatballs, ricotta, mozzarella, basil, crushed chilis

OINK OINK 14
pulled pork, bbq sauce, sharp cheddar, crispy onion rings, cole slaw

TACOS

TWO TACOS SERVED ON CORN TORTILLA WITH FRIES

• **SHORT RIB TACOS 18**
asian slaw, cheddar, sriracha aioli

• **FISH TACOS 17**
corn tortilla, flamin hot cheeto crusted, smashed avocado, radicchio slaw, roasted corn relish, crema, cilantro

SALAD

ADD A PROTEIN TO YOUR SALAD
+TENDERS 7 + GRILLED CHICKEN 7 +SHRIMP 8
+STEAK 9 +SALMON 12

CAESAR 9**

romaine, croutons, traditional caesar dressing, shaved parm

MIXED GREENS 9

craisins, goat cheese, candied pecans, cherry tomatoes, carrots

STRAWBERRY FETA SALAD 14

local strawberries, sliced prosciutto, feta, arugula, pistachios, pesto, avocado oil

COBB 13

romaine dressed in ranch with avocado, tomato, red onions, bacon, hardboiled egg

ROASTED BEET & CITRUS SALAD 13

gold & red beets, heirloom tomatoes, whipped ricotta, fresh citrus, baby arugula, pistachio vinaigrette

GORGONZOLA STEAK SALAD 21

field greens, grilled marinated steak, figs, grape tomatoes, gorgonzola, red onions, balsamic vinaigrette

BOSTON GEM 14

boston bibb lettuce, bacon, grape tomatoes, radish, red onion, smoked blue cheese dressing

SOUTH WESTERN BBQ CHICKEN SALAD 18

romaine, grilled chicken, tortilla strips, corn, black beans, pico, chipotle-ranch dressing

MORE STUFF

PUBLIC BURGER * 18

brioche roll, garlic aioli, lettuce, tomato, pickled red onions, aged cheddar, and applewood smoked bacon with fries

SPICY PEANUT BUTTER BURGER * 19

onion roll, grilled 8oz burger, aged cheddar, smooth house peanut butter, bacon, avocado, shredded cabbage, kimchi sauce with fries

PORTABELLO BURGER 18

brioche roll, grilled marinated portobello, goat cheese pesto, asparagus, roasted red pepper, heirloom tomato, roasted onion, arugula & balsamic reduction with fries

BANH MI SHORT RIB 19

brioche roll, asian slaw, cucumber, pickled red onions, sriracha aioli with fries

SHORT RIB & MOZZ STICK GRILLED CHEESE 19

sliced brioche, slow braised short rib, huge mozzarella sticks, roasted tomatoes with fries

THE LOBSTER ROLL M.P

10oz fresh lobster, mayo or butter, served with lettuce on a brioche roll with fries and coleslaw

CRISPY CHICKEN SANDWICH 18

brioche roll, american cheese, lettuce, tomato, pepperoncini aioli with fries

SWORDFISH BLT 22

brioche roll, lightly blackened swordfish, roasted garlic mayo, bacon, lettuce, tomato, onion, avocado with fries

FISH SANDWICH 18

brioche roll, fried haddock, tartar, lettuce, tomato, pickled red onion with fries

DINNER

CAULIFLOWER FRIED RICE

blistered shishitos, crispy 'cauliflower rice',
julienne veggies, kimchi, sunny side egg

• SWORDFISH 27 • SALMON 25 • LAMB 36 • STEAK TIPS 24

TUNA POKE BOWL 26

pineapple fried rice, edamame, gingered squash
& zucchini, spicy seaweed salad,
fresno chilis, crispy wontons, sweet soy,
sriracha aioli

SALMON 28

couscous, peas, corn, charred asparagus, crab,
avocado relish, red pepper coulis

SWORDFISH 28

orange chili glaze, general gau lobster, sesame
charred asparagus, charred grape tomatoes,
mashed potato, basil beurre blanc

NEW ENGLAND FISH-N-CHIPS 22

fries, coleslaw, tartar sauce, lemon

CLASSIC BAKED HADDOCK 23

buttery ritz cracker crust,
asparagus, lemon basil butter

LAMB LOLLIPOPS 32

balsamic glazed, boursin mashed potatoes,
pearl onions & english peas, brussel sprouts,
goat cheese pesto, veal demi

STEAK TIPS 23

marinated steak tips, mashed potatoes,
grilled asparagus, demi glaze

THAI LETTUCE WRAPS

boston bib lettuce, bean sprouts, carrot onion slaw,
avocado, crushed peanuts, peanut sauce,
kimchi sauce, duck sauce

• CHICKEN 24 • STEAK TIPS 25 • SWORDFISH 27 • TOFU 23

ASIAN SHORT RIB 26

glazed short rib, asian slaw,
vegetable fried rice

DUCK DUCK DUCK 27

crispy breast, foie risotto, duck fat brussels,
asparagus, rosemary demi, blueberry gastrique

POT OF GOLD 19

our version of mac and cheese topped with
buttered ritz cracker crumb

• LOBSTER +18 • BACON & PEAS +3 • SHORT RIB +6

KID'S MENU

* INCLUDES AN ICE CREAM CUP *

KIDS PIZZA 10

MAC & CHEESE 9

HOT DOG 10

with french fries

CHICKEN TENDERS 10

with french fries

HAMBURGER* 11

with french fries

CHEESEBURGER* 12

with french fries

FISH STICKS 12

with french fries

SIDES

• **APPLES 3** • **BROCCOLI 4**

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GLUTEN FREE

OUR FRIES ARE GF

APPETIZERS

Nachos (no Short Rib)
SCG Shrimp (grilled)
Mussels (no Bread)
Baked Buratta (no bread)
Wings - Spicy Peanut Butter Jelly
Plain Wings
Fries
Fried Pickles (with cornstarch)
Seafood Tower (No Chips)

FLATBREADS

(CAULIFLOWER GF CRUST)

Margherita (with GF Crust)
Buffalo Chicken FB (Grilled chicken / GF Crust)
Oink Oink (with GF Crust)

TACOS

Fish Tacos (Broiled Fish)
Steak Tacos

SALADS

Beet & Citrus Salad
Caesar Salad (no croutons)
Cobb
Steak Salad
Mixed Greens
Strawberry Feta Salad
Boston Gem

MORE STUFF

Public Burger (GF Bun)
Spicy Peanut Butter Burger (GF Bun)
Portabello Burger (GF Bun)
Surf & Turf Burger (GF Bun)
Swordfish BLT (GF Bun)
Fish Sandwich (Broiled/GF Bun)
Lobster Roll (GF Bun)

DINNER

Cauliflower Fried Rice (no breaded tofu)
Steak Tips
Baked Haddock (no crumbs)
Duck Duck Duck
Tuna Poke Bowl (no wontons)
Lettuce Wraps
Salmon - (No Couscous)
Swordfish (with grilled lobster)
Lamb Lollipops

KIDS:

Hot dog (no bun)
Fish Sticks (broiled)
Tenders (grilled)
Burgers (no bun)

COCKTAILS

DRINK LOCAL

3-9-7

Well Stocked Vodka, Pomegranate,
Fresh Lime, Hibiscus Simple
11

APPLE CIDER SANGRIA

White Wine, Caramel, Cider
11

BROCKMAN BLUES

Brockman Gin, Elderflower,
Blueberry, Fresh Lime
11

NO VACANCY

Cold River Blueberry Vodka,
Lemon, Basil
10

PUMPKIN PIE

Vanilla Vodka, Butterscotch,
Fulton's Pumpkin
12

DRINK CLASSIC

WARRIOR

Elijah Craig, Elderflower, House Made
Grenadine, Lemon
12

SMOKIN' APPLE

Mezcal, Orange Liqueur, Cider,
Smoked Sea Salt Rim
12

MAPLE SMOKED OLD FASHIONED

Maple Bark, Flag Hill Bourbon,
Orange Maple Syrup,
Black Walnut Bitters
13

EL DIABLO

House infused Tequila, Fresh Lime,
Habanero Bitters
12

HONEY PUMPKIN WHISKEY SMASH

Regimental Whiskey,
Honey Pumpkin, Mint, Nutmeg
11

BUCKET OF BUBBLY

6 Cans Prosecco,
Sparkling Rose, or mixed
35

Add Flight of Flavors
Elderflower-Peach-Raspberry
Pomegranate-Orange
10

DESIGNATED DRIVER

Coke - Diet Coke - Gingerale
- Tonic - Club Soda
Lemonade
Unsweetened Iced Tea
Arnold Palmer
Shirley Temple
Roy Rogers
2.00

Pellegrino
Liquid Death Mountain Water
3.50

GingerBeer
3.00

Pomegranate Ginger Fizz
Lavender Lemonade
Rosemary Grapefruit Tonic
5.50

MULES

Moscow
London
Irish
Kentucky
Mexican
Cape Cod
10

VODKA

Well Stocked, Gloucester MA
Bully Boy, Boston MA
Green Mountain, Morristown VT
(Lemon-Orange)
Cold River Blueberry, Freeport ME

GIN

Well Stocked, Gloucester MA
Berkshire Mountain Greylock, Sheffield MA
Dry Line, Cape Cod
Benham's, Sonoma CA
Malfy Gin, Italy

RUM

Tall Ship Appledore, Dover NH
Rumson's Spiced, Salem MA
Rumhaven Coconut, Hayward CA

BOURBON

Bully Boy, Boston MA
Flag Hill, Lee NH
King's County Peated, Brooklyn NY
Silo Maple, Windsor VT
Wyoming Whiskey, Kirby WY

RYE

Flag Hill, Lee NH
Hillrock Double Cask, Hudson NY
Ryan & Wood, Gloucester MA
Whistle Pig, Shoreham VT

WHISKEY

Bernheim Small Batch, Kentucky
Fearless Wheat, Fingerlakes Region NY
Sons of Liberty Apple, S. Kingston RI
Teeling Small Batch Irish, Ireland

MORE STUFF

Barrow's Intense Ginger, Brooklyn NY
Metcalf's Maple Cream, W. Marlboro VT
Chase Elderflower, Hereford England
Choco-lat, Somerville MA
Clear Creek Pear Liqueur, Portland OR
Flag Hill Blueberry Cordial, Lee NH
Flag Hill Raspberry Cordial, Lee NH
Liquid Riot Fernet Michaud, Portland ME
Verte + Rogue Absinthe, Honeyoye Falls NY
Tamworth Blue Lion Chicory, Tamworth NH

*& Yes, we have
your classics too....*

WINE



RED

GLASS & BOTTLE



PINOT NOIR, Rickshaw, CA.....	8.....	28
PINOT NOIR, Mac Murray, CA.....	11.....	36
MALBEC, Bodegas Salentein, Arg.....	7.....	25
CABERNET SAUVIGNON, Skyfall, Washington.....	8.....	28
CABERNET SAUVIGNON, Louis M. Martini, Napa.....	10.....	32
RED BLEND, Cabernet/Syrah, Charles & Charles, WA..	8.....	28
SANGIOVESE / MERLOT, (Super Tuscan), Mezzei, Ita.	8.....	28
RED BLEND, Abstract Red, Orin Swift, CA	50	
RED SANGRIA.....	8	

WHITE

GLASS & BOTTLE



PINOT GRIGIO, Cavazza, Italy.....	7.....	25
SAUVIGNON BLANC, Prophecy, New Zealand.....	8.....	28
CHARDONNAY, Parducci, Mendocino, CA.....	8.....	28
CHARDONNAY, Decoy by Duckhorn, CA.....	10.....	32
RIESLING, Kung Fu Girl, Washington.....	8.....	28
ROSÉ, Bieler Pere & Fils, Provence, France.....	8.....	28
PROSECCO, La Marca, Veneto, Italy	split 9.....	30
SANCERRE, La Moussiere, Alphonse Mellot, Fr....	375ml.....	26



BEER

BOTTLES

ROBUST PORTER 6 Founders Brewing Co, Grand Rapids MI, 6.5%
BUDWEISER 4
BUD LIGHT 4
MILLER HIGH LIFE 4
MICHELOB ULTRA 4
STELLA 5
SAM SEASONAL 5
AMSTEL LIGHT 5
CORONA 5
CORONA LIGHT 5
COORS LIGHT 4
MILLER LITE 4
ALLAGASH WHITE 6
BLUE MOON 6
OMISSION PALE ALE (GF) 6

CANS

BOOMSAUCE 16oz / 8 Lord Hobo, Woburn, DIPA MA 7.8%
HOUSE LAGER 16oz / 5 Jack's Abby, Framingham MA, 5.2%
DELIRIUM TREMENS 16oz / 10 Brouwerij Huyghe, East Flanders, Belgium, Belgian Pale Ale 8.5%
BLOOD ORANGE WHEAT 16oz / 6 Jack's Abby, Framingham MA, 4%
SANTILLI 16oz / 8 Night Shift, Everett MA, American IPA 6%
HANG TIME 16oz / 8 Remant Brewing, Somerville MA, NEIPA 6.5%
DERIVATIVE PALE ALE ROTATING HOPS 16oz / 8 Proclamtion, Warwick, RI, 6%
DOGS & BOATS 16oz / 9 Beer'd Brewing, Stoughton, CT, DIPA 9.1%
GUINNESS 16oz / 6 Dublin, Ireland, Stout - Irish Dry 4.2%

DOWNEAST CIDER (GF) 12oz / 6
Orginal Blend, Boston MA, 5.1%

DISTRICT DRY CIDER (GF) 12oz / 6
ANXO Cidery, Washington D.C, 6.9%

**STRAWBERRY RHUBARB
CIDER 12oz / 10**
Embark Craft Ciderworks,
Williamson NY, 5.3%
(Gluten Reduced)

**PARTY JAM
ROTATING FRUIT SOUR 16oz / 9**
Hermit Thrush Brewery, Brattleboro, VT,
5.9%

**1. Burley Oak Pineapple Pear J.R.E.A.M.**12oz Draft **\$8.00**Sour - Fruited / 4.8% ABV / 6 IBU / Berlin, MD
Sour ale with lactose conditioned on pineapple and pear.**2. Idle Hands Craft Ales Blanche de Grâce**16oz Draft **\$8.00**Wheat Beer - Witbier / 4.9% ABV / 18 IBU / Malden, MA
Our interpretation of the classic Belgian Wit is brewed with citrus peel, coriander and a secret spice. Savor the smooth, bread-like backbone with a crisp, refreshing finish. For best results,...**3. Deciduous Restorative Balance**12oz Draft **\$8.00**IPA - Imperial / 8.5% ABV / Newmarket, NH
Double India Pale Ale hopped w/ Citra, Galaxy and Rakau, in collaboration w/ Equilibrium Brewery.**4. Weyerbacher Imperial Pumpkin Ale**12oz Draft **\$8.00**Pumpkin / 8% ABV / 21 IBU / Easton, PA
"Dangerously Drinkable" is a term that could be used to describe most of Weyerbacher Brewing Company's beers, but especially our fan favorite fall offering: "Imperial Pumpkin Ale." At 8%...**5. New Park Blender: Black & Blue**12oz Draft **\$8.00**Sour - Fruited Berliner Weisse / 5% ABV / West Hartford, CT
Blender Black and Blue is a Berliner Weisse hopped with Mosaic and conditioned on massive amounts of blackberries, black currants, and blueberries. Big flavors of mixed berry cobbler and tart...**6. Aeronaut Hop Hop & Away**16oz Draft **\$8.00**IPA - Session / 4.6% ABV / 40 IBU / Somerville, MA
Light & hazy, juicy India Session Ale, infused with cold-steeped hops for delicious citrus flavor and aroma with slight bitterness. 2016 Great International Beer Festival Gold Medal, Pale Ales. 2019...**7. Small Change A Little Rain**16oz Draft **\$8.00**Pale Ale - American / 4.9% ABV / Somerville, MA
Simple and full of character, we brew our dry-hopped pale ale with pale and Munich malt, a touch of wheat, and warrior, cascade, and mosaic hops.**8. Tilted Barn Farm To Fest**16oz Draft **\$8.00**

Märzen / 5.7% ABV / Exeter, RI

**9. Proclamation Ale Phantasm**16oz Draft **\$8.00**IPA - New England / 5.3% ABV / Warwick, RI
IPA with Phantasm (Dried Sauvignon Blanc grape skins from New Zealand)**10. Finback Faded Dreams**16oz Draft **\$8.00**

IPA - New England / 7% ABV / Queens, NY

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YOU'LL NEVER MISS OUT ON YOUR FAVORITE BEER AGAIN



PUBLIC KITCHEN

Shelf Beer

The Rare Barrel
Sunrise, Sunburn, Sunset, Repeat,
Strawberry/Pineapple Golden Sour,
7.9%.... \$31 / 750ml

Barewolf Brewing
Sins of Our Foeders
Mixed Culture Dark Sour Ale
6.9%.....\$21 / 22oz

Kent Falls Brewing Company
Scarcely More Articulate
Belgian Saison
5.6%.....\$24 / 750ml

The Two Metre Tall Company Pty Ltd
Sour Cherry Ale
American Wild Ale
6.4%.... \$33 / 750ml

Springdale Beer Co.
Maple Barrel-Aged Brigadeiro
Imperial Oatmeal Stout
8.5%\$18/16.9oz

Honest Weight Artisan Beers
Recurring Theme, Young and Old
Oak Barrel Aged Grisettes
5%.....\$15 / 500ml

Une Année
Le Seul V
Kiwi Fruited, American Wild Ale
6.5%.....\$20 / 750ml

Crooked Stave
L'BRETT D'APRICOT
Golden Sour Ale Aged in Oak Barrels
with Colorado Apricots
6%.....\$17 / 12.7oz

Libertine Brewing Co.,
Central Coast Saison
Farmhouse Ale
6% \$16 /750ml bottle

Brouwerij Brasserie De Ranke
Cuvee De Ranke
American Wild Ale
7%....\$23 / 750ml

Bellwoods Brewery
Farmageddon
American Wild Ale
7.2%...../ 750ml

Upright Brewing Co., Collaboration
with Ruse Brewing
Eastern Sounds
Farmhouse Ale - Saison
6.5% \$16 /375ml

Kent Falls Brewing Company
Collaboration with
Casa Agria Specialty Ales
In Medias Res
Farmhouse Ale - Saison
5.4%.....\$23 / 750ml