

PUBLIC KITCHEN

PLEASE MAINTAIN SOCIAL DISTANCING WHILE DINING

90 MINUTE DINING LIMIT PLEASE

We ask that you limit your stay to 90 minutes per Massachusetts guidelines.
We'd like to give as many people as possible an opportunity to dine with us
under current Covid-19 regulations

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SCROLL DOWN FOR MENU!

APPETIZERS

SPICY SICILIAN SEAFOOD SOUP 6/8

fish, shrimp, clams, celery, carrots, onions, potatoes, light cream broth, chilis, lemon, grilled bread

MUSSELS PROVENCAL 12

garlic, shallots, tomato, herbs, chili, wine, butter, bread

NACHOS 12

sharp cheddar, queso, pico de gallo, black beans, shredded iceberg, jalapeños, sour cream

• CHICKEN +3 • SHORT RIB +5

LOADED TOTS 14

glazed pork belly, jalapeño, cheddar fondue, pickles, sour cream, scallions

SWEET CHILI GARLIC SHRIMP 13

golden fried, sriracha aioli

WINGS OR TENDERS 12

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

FRIED PICKLES 9

spicy aioli

TUNA POKE * 16

crispy wontons, tuna poke, bean sprout slaw, jalapeño, sriracha aioli & soy aioli

BAKED BURRATA 11

san marzano tomatoes, garlic confit, basil, grilled bread

BUFFALO CAULIFLOWER 12

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



FLATBREAD PIZZA

GLUTEN FREE CAULIFLOWER CRUST IS AVAILABLE

MARGHERITA 12

san marzano tomatoes, fresh mozzarella, basil

FUNGUS AMONGUS 13

mushroom duxelle, gruyere, caramelized wild mushrooms, applewood smoked bacon, truffle, sunny egg

BUFFALO CHICKEN 13

marinara, ranch, blue cheese crumble and bacon

BAKED POTATO 13

creamy mashed, crispy bacon, sharp cheddar, shoestring crispy potatoes, sour cream, chives

CINCO DE MAYO 13

ground beef, refried beans, cheddar, lettuce, pico, crispy tortilla, sour cream, jalapeños, cilantro

THREE WAY 14

thinly sliced roast beef, american & cheddar cheese, caramelized onions, mayo, james river bbq sauce, chives

TACOS

TWO TACOS SERVED ON CORN TORTILLA WITH FRIES

• SHORT RIB 15

asian slaw, cheddar, sriracha aioli

• FISH TACOS 15

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 +SCALLOPS 18

CAESAR 8**

romaine, croutons, traditional caesar dressing, shaved parm

MIXED GREENS 8

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

STRAWBERRY FETA SALAD 14

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

COBB 12

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

ROASTED BEET & CITRUS SALAD 12

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

GORGONZOLA STEAK SALAD 19

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

BURRATA SALAD 14

grilled peaches, panzanella, heirloom tomatoes, arugula, pine nuts, balsamic reduction

SOUTH WESTERN BBQ CHICKEN SALAD 16

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

MORE STUFF

PUBLIC BURGER * 16

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

SPICY PEANUT BUTTER BURGER * 17

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

POUTINE BURGER * (MESSY) 17

brioche roll, aged cheddar, bacon, caramelized onions, pickled onions, beef gravy, scallions

PORTABELLO BURGER 16

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 17

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

SHORT RIB & MOZZ STICK GRILLED CHEESE 18

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 16

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

SWORDFISH BLT 20

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

FISH SANDWICH 15

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 26 • SALMON 24 • SCALLOPS 34 • STEAK TIPS 23

TUNA POKE BOWL 26

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

U-10 SCALLOPS 30

seared jumbo scallops, local lobster, smashed
peas, mushroom medley, asparagus,
mushroom jus, lemon butter

SALMON 25

miso marinade, soba noodle salad, charred bok
choy, yuzu marmalade, crispy wontons, tobiko,
kimchi dashi broth

SWORDFISH 26

blackened sword, orzo, feta, heirloom
tomatoes, charred squash and zucchini,
toasted pine nuts, citron blanc, basil vinaigrette

NEW ENGLAND FISH-N-CHIPS 19

fries, coleslaw, tartar sauce, lemon

CLASSIC BAKED HADDOCK 22

buttery ritz cracker crust,
asparagus, lemon basil butter

STEAK TIPS 22

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

ASIAN SHORT RIB 24

glazed short rib, asian slaw,
vegetable fried rice

VEGAN BEET WELLINGTON 21

roasted beet, puff pastry, mushroom duxelle,
charred asparagus, mushroom medley,
mushroom jus

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 26 • SCALLOPS 30 • TOFU 23

DUCK DUCK DUCK 26

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

POT OF GOLD 18

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

• LOBSTER +15 • BACON & PEAS +3 • SHORT RIB +5

KID'S MENU

* INCLUDES AN ICE CREAM CUP *

KIDS PIZZA 8

MAC & CHEESE 8

HOT DOG 8

with french fries

CHICKEN TENDERS 8

with french fries

HAMBURGER* 9

with french fries

CHEESEBURGER* 10

with french fries

FISH STICKS 9

with french fries

SIDES

• **APPLES 3** • **BROCCOLI 4**

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GLUTEN FREE

OUR FRIES ARE GF

APPETIZERS

Spicy Sicilian Seafood Soup
Loaded Tots
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)
Tuna Poke (no wontons)

FLATBREADS

(CAULIFLOWER GF CRUST)

Margherita (with GF Crust)
Fungus Amongus (with GF Crust)
Baked Potato (with GF Crust)
Buffalo Chicken FB (Grilled chicken / GF Crust)
Cinco De Mayo (with GF Crust)
Threeway (with GF Crust)

TACOS

Fish Tacos (Broiled Fish)

SALADS

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

MORE STUFF

Public Burger (GF Bun)
Spicy Peanut Butter Burger (GF Bun)
Portabello Burger (GF Bun)
Poutine Burger (GF Bun)
Crispy Chicken (Grilled & 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)
U-10 Scallops
Lettuce Wraps

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

SMOKE SHOW

Mezcal, Grapefruit, Lime, Rosemary
12

BROCKMAN BLUES

Brockman Gin, Elderflower,
Blueberry, Fresh Lime
11

NO VACANCY

Cold River Blueberry Vodka,
Lemon, Basil
10

DRINK CLASSIC

WARRIOR

Elijah Craig, Elderflower, House Made
Grenadine, Lemon
12

GIN & JUICE

Empress 1908, Pineapple, Lime,
Passion Fruit
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

BAD & BOUJEE

Rum Haven Coconut, Diplomatico,
Orgeat, Pineapple, Lime
12

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. Tilted Barn Sunrise Over Sea (Raspberry)**12oz Draft **\$8.00**Sour - Fruited Gose / 5% ABV / Exeter, RI
Raspberry Gose with Newport Sea Salt**2. Bent Water Endless Rays**16oz Draft **\$8.00**

Wheat Beer - Witbier / 4.5% ABV / Lynn, MA

This hazy, sun-soaked take on a classic Belgian style white ale is easy-drinking with notes of lemon peel and spice. It's ideal for sipping in the rays anytime.

**3. Deciduous Bigs**12oz Draft **\$8.00**

IPA - Imperial / 8.4% ABV / Newmarket, NH

Double India Pale w/ a blend of American & Australian hops.

**4. Schilling Beer Landbier**16oz Draft **\$8.00**

Lager - Euro Pale / 4.2% ABV / Littleton, NH

Agrarian-style lager of Franconian origin brewed with spelt—and for the first time in North America, by Schilling's brewers—with nearly extinct strain of lager yeast just revived from the cellars of...

**5. Night Shift Cape Codder Weisse**12oz Draft **\$8.00**

Sour - Fruited Berliner Weisse / 4.8% ABV / Everett, MA

Mixed fermentation sour ale with cranberries and orange peel.

**6. Proclamation Ale Middle Tooth**16oz Draft **\$8.00**

IPA - New England / 7.5% ABV / Warwick, RI

Collaboration with Beer on Earth. Kveik IPA with Juniper Berries. Soft and subtly sweet with slightly herbaceous tangerine notes.

**7. Barewolf Cash Rules Everything Around Me**16oz Draft **\$8.00**

Pale Ale - American / 5.7% ABV / Amesbury, MA

**8. Burley Oak J.R.E.A.M. - Blackberry Mango**12oz Draft **\$8.00**

Sour - Other / 4.8% ABV / 6 IBU / Berlin, MD

Sour ale with lactose conditioned on Blackberry and Mangos.

**9. Beer'd Bowery**16oz Draft **\$8.00**

IPA - New England / 6.7% ABV / Stonington, CT

In the late 1800s, the five points of New York were teeming with vice and poverty. Considered safer to drink than water, beer was essential to life. At the same...

**10. Remnant Clip Art - OG**16oz Draft **\$8.00**

IPA - New England / 7% ABV / Somerville, MA

Our Original IPA. This is a hop-rotating series, and the first batch featured MI-grown Centennial and Mosaic on the dry-hop.

**SUBSCRIBE TO US ON UNTAPPD
YOU'LL NEVER MISS OUT ON YOUR FAVORITE BEER AGAIN****PUBLIC KITCHEN**

Shelf Beer

Plan Bee Farm Brewery
Precious
Apricot Sour
5%.....\$16 / 12.7 oz

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

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

Bellwoods Brewery
Grandma's Boy 2018
American Wild Ale,
5.8%.....\$20 / 500ml

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

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

Kent Falls Brewing Company
Tiny House
Belgian Saison
4%\$22 / 750ml

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

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

Prairie Artisan Ales
Pirate Bomb!
American Imperial Stout
15% \$17/12oz

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

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