

SNACKS

Sourdough Buns [v]

evoo, espelette chili, parmesan 4

Hot Dawg

coleslaw, dill pickles, dijonnaise, salt & vinegar potato sticks 7

Salt & Pepper Yucca Fries [gf] [v]

salsa verde 9

* Tuna Crudo Tacos (2 each) [gf]

cucumber, avocado, wasabi crema, sesame 9

Bacon BBQ Brussels

queso blanco, fried garlic, pecorino 10

Grilled Spicy Shrimp [gf]

charred corn succotash, smoked bacon, poblano cream 11

STARTERS

Spicy Garlic Chicken Wings

blue cheese dressing, hot sauce, celery 15

Gnudi [v]

truffle & ricotta dumplings, maitake mushrooms, brown butter, pecorino 13

Moules Frites

mussels in white wine, romesco, cilantro, french fries 15

* Creamy Burrata [v]

ciabatta bread, cherry tomato salad, basil 17

Tzatziki Dip [v]

grilled pita bread, sea salt 13

Guac & Pico [gf] [v]

house made corn tortilla chips, pico de gallo, guacamole 14

Charred Octopus [gf]

grilled lemon vinaigrette, moroccan olives, shaved red onion 17

* Grilled Lamb Lollipops

tzatziki, grilled pita bread, field greens, lemon evoo
half pound 19 / full pound 37 [add: french fries +5]

SALADS

Little Leaf Green Salad [gf]

heirloom tomatoes, smoked bacon, goat cheese, toasted pine nuts, chardonnay vinaigrette 13

* Grilled Beets [gf]

microgreens, cotija cheese, pumpkin seeds, tahini aioli 14

add: chicken +6 | *steak +10 | scallops +12

P Tomato [v]

san marzano tomato sauce, mozzarella & caciocavallo cheese, basil 12

I

Truffle Funghi [v]

hen of the woods, porcini crema, taleggio cheese, arugula, truffle oil 13

Z

Z

Meatball

san marzano tomato sauce, mozzarella, confit garlic, cipollini onions, ricotta cheese, basil 13

A

pizzas are approximately 8"

S

pizza add ons:

+2: fresh mushroom, onion, jalapeño, cherry pepper, green pepper, confit garlic, sliced tomatoes, ricotta cheese, goat cheese

+3: pepperoni, chorizo, bacon, meatball

ENTRÉES

* Publico Burger

Publico sauce, lettuce, vermont cheddar, grilled onions, bacon lardons, french fries 18 [sub: sweet potato fries +1]

Crispy Fish Tacos (3 each)

avocado, jalapeño & red onion salsa, red cabbage, cilantro-lime crema, queso fresco, side of refried beans & brown rice 23

Bolognese

pork & beef ragu, fresh tagliatelle, caciocavallo cheese, truffle 24
[sub: gluten free pasta]

Chicken Asado [gf]

half chicken, braised escarole, yukon potatoes, grilled onions, natural jus 24

* Berkshire Pork Chop [gf]

spanish chorizo, sweet potato hash, brussels sprouts, cipollini onions, demi-glace 26

Quinoa Bowl [gf] [v]

tofu purée, grilled king oyster mushrooms, snap peas, piquillo pepper, crispy kale, bulgarian feta 22

Pan Seared Branzino [gf]

sautéed spinach, lemon butter 30

* Steak Frites (10oz) [gf]

prime striploin, field greens, chimichurri, french fries 29
[sub: sweet potato fries +1]

Seared Scallops [gf]

pork belly, beech mushrooms, broccolini, celery root purée, pomegranate molasses 32

Spice up any dish!

add a side of hot sauce on us
or make it truffle hot sauce for \$1

TAKE ME HOME TONIGHT!

Hot Sauce Bottle (375ml) 16

Truffle Hot Sauce Bottle (375ml) 22

@PUBLICOBOSTON #SAYPUBLICO

[gf] = gluten free | [v] = vegetarian

18% gratuity added to parties of 6 or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. note, some food items prepared may contain nuts or trace amounts of nuts. please alert us with any concerns or allergies.

ADULT LIQUIDS



On Draft:

- Sam Adams Octoberfest [märzen, **MA**, 5.3% abv] 7
- Shipyard Pumpkin [wheat ale, **ME**, 4.5% abv] 7
- Maine Lunch 10oz [ipa, **ME**, 7.8% abv] 8
- Nightshift Whirlpool [pale ale, **MA**, 4.5% abv] 8

Bottles & Cans:

- Bud Light [american lager, **MO**, 4.2% abv] 6
- Michelob Ultra [light lager, **MO**, 4.2% abv] 6
- Corona Light [american lager, **mexico**, 4.1% abv] 7
- Allagash [belgian white, **ME**, 5.2% abv] 7
- White Claw Black Cherry [hard seltzer, **IL**, 5% abv] 7
- Truly Wildberry [hard seltzer, **MA**, 5% abv] 7
- Downeast Original [hard cider, **MA**, 5.1% abv] 8
- Greater Good Pulp Daddy 16oz [NE ipa, **MA**, 8% abv] 12

B E E R

- C** *Build-A-Bear*
lemon, honey syrup
choice of house vodka, gin, rum, or tequila 13
- O** *Man With No Name*
don julio blanco, grapefruit, agave, lime 12
- C** *Pumpkin Spice Martini*
stoli vanilla vodka, house made pumpkin spiced liqueur,
irish cream, cold brew 13
[go big: make it a great pumpkin for 19]
- K** *Sweater SZN*
buffalo trace bourbon, house made chamomile liqueur,
lemon, honey 13
- T** *Espresso Martini*
stoli vanilla vodka, frangelico, irish cream,
coffee liqueur, espresso 13
[go big: make it 'El Jefe' for 19]
- A** *Red Sangria*
house red wine, citrus fruits 12
- I** *Get Busy Livin'*
bombay gin, lemon, simple syrup, raspberries 12
- L** *Sunset Old Fashioned*
bulleit bourbon, honey saffron syrup, bitters, cherries 13
- S** *Quaran-tini*
ketel one botanical, elderflower liqueur, grapefruit 13
- Spiked Cider*
goslings rum, apple cider, ginger beer, lime 12
- Naked on Zoom*
mezcal, aperol, galliano, lime 12
- Jack Talk Thai*
new amsterdam vodka, orgeat, lime, pineapple 12
- Luchador*
bribon silver tequila, simple syrup, ginger beer,
cucumber, mint, lime 12

WINE

6oz. | 9oz. | BOTTLE

Bubbly

- Villa Sandi Il Fresco Prosecco [veneto] 11 | — | 42
- Mionetto Prosecco DOC **magnum 1.5L** [treviso] 65

White

- La Fiera Pinot Grigio [veneto, 2018] 10 | 15 | 38
- The Seeker Sauvignon Blanc [nz, 2016] 10 | 15 | 38
- Martin Ray Chardonnay [sonoma, 2018] 12 | 18 | 46

Rosé

- Vanderpump [côtes de provence, 2018] 12 | 18 | 46
- Vanderpump **magnum 1.5L** 82

Red

- El Origen Reserva Estate Malbec [mendoza, 2017] 10 | 15 | 38
- Boneshaker Zinfandel [lodi, 2017] 12 | 18 | 46
- Etude "Lyric" Pinot Noir [santa barbara, 2018] 13 | 19 | 50
- Van Ruiten Cabernet Sauvignon [lodi, 2016] 13 | 19 | 50

MAY WE INTEREST YOU IN...

A Bottle of Red

- 2015, Meritage, Rodney Strong, Symmetry, California 89
- 2018, Pinot Noir, Belle Glos, Clark & Telephone, Santa Barbara 99
- 2017, Pinot Noir, Elk Cove La Boheme, Willamette Valley 99
- 2017, Pinot Noir, Migration, Sonoma Coast 109
- 2017, Pinot Noir, Paul Hobbs, Russian River 119
- 2015, Cabernet Sauvignon, Merryvale, Napa Valley 109
- 2016, Cabernet Sauvignon, Jordan, Alexander Valley 119
- 2015, Cabernet Sauvignon, Silver Oak, Alexander Valley 159
- 2018, Cabernet Sauvignon, Caymus, Napa Valley 189

A Bottle of White

- 2017, Sauvignon Blanc, Wither Hills "Rarangi", New Zealand 59
- 2019, Sauvignon Blanc, Twomey, Napa Valley 65
- 2019, Pinot Grigio, Santa Margherita, Alto-Adige 65
- 2014, Chardonnay, Argyle "Nuthouse", Willamette Valley 89
- 2019, Chardonnay, Rombauer, Carneros 89

Sparkling

- NV, Moet et Chandon Brut Imperial 150
- 2008, Veuve Clicquot, La Grande Dame, Reims 250
- 2008, Dom Perignon, Epernay 350