

SNACKS

Pane [v]

sourdough bread, parmesan, confit garlic spread 3

Salt & Pepper Yucca Fries [gf] [v]

salsa verde 9

Bacon BBQ Brussels

queso blanco, fried garlic, pecorino 10

Chicharrones [gf]

crispy pork belly, sea salt, lime 9

STARTERS

New England Clam Chowder

house cured pork belly, leeks, yukon potato, fines herbes 11

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

* Tuna Tartare [gf]

cucumber, avocado, sesame vinaigrette, spicy kewpie mayo, seaweed salad, togarashi russet chips 16

* Creamy Burrata [v]

country bread, cherry tomato salad, basil 15

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)

guacamole, red onion & cilantro slaw, salsa verde, side of brown rice pilaf & refried beans 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

* Grilled Pork Chop [gf]

berkshire pork, honey glazed yams, collard greens, roasted pork belly, bourbon apple jam 26

Quinoa Bowl [gf] [v]

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

Branzino 'n Fries [gf]

whole roasted branzino, sautéed spinach, grilled lemon, french fries 32

* Steak Frites (10oz) [gf]

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

Sea Scallop Paella (serves 2 people) [gf]

bomba rice, saffron, confit chicken thighs, spanish chorizo, mussels, octopus, english peas 49 [allow 30 minutes]

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



- C** *Eat, Drink & Cranberry*
buffalo trace bourbon, spiced cranberry syrup, lemon 13
- O** *Man With No Name*
don julio blanco, grapefruit, agave, lime 12
- C** *Sunset Old Fashioned*
bulleit bourbon, honey saffron syrup, angostura bitters, muddled cherries 13
- K** *Espresso Martini*
stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso 13
[go big: make it 'El Jefe' for 19]
- T** *Spa Water*
ketel one botanicals cucumber & mint, rosemary simple syrup, splash soda 13
- A** *You Sound Like You're From London*
salcombe rosé sainte marie gin, blackberry liqueur, lemon, soda 13
- I** *Red Sangria*
house red wine, citrus fruits 12
- L** *Luchador*
bribon silver tequila, muddled cucumber & mint, simple syrup, ginger beer, lime 12
- S** *Turn Me Up*
tito's vodka, housemade beet syrup, pineapple, mint, lime 13
- Q** *Quaran-tini*
ketel one botanicals grapefruit & rose, elderflower liqueur, grapefruit 13
- G** *Get Busy Livin'*
salcombe gin, lemon, simple syrup, raspberries 12
- S** *Spiked Cider*
goslings rum, apple cider, ginger beer, lime 12
- J** *Jack Talk Thai*
new amsterdam vodka, orgeat, lime, pineapple 12

On Draft:

- Sam Adams Winter Lager [bock, **MA**, 5.6% abv] 7
Maine Lunch 10oz [ipa, **ME**, 7.8% abv] 8
Nightshift Whirlpool [pale ale, **MA**, 4.5% abv] 8

B E E R

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
Truly Blueberry [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

WINE

Bubbly

	6oz.	9oz.	BOTTLE
Mionetto Prosecco DOC [treviso]	11	—	42
Mionetto Prosecco DOC magnum 1.5L			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
Locations by Dave Phinney "CA" Red Blend [CA]	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