

- S** Salt & Pepper Yucca Fries [v]
salsa verde 9
- N** Truffle Parmesan Arancini
truffle mayo 8
- A** Street Corn [gf]
black pepper aioli, cotija, chili dust, cilantro 9
- C** Shishito Peppers
sesame seeds, togarashi 10
- K** Meatball Sliders (2 each)
buffalo mozzarella, parmesan, marinara 9
- S** Bacon BBQ Brussels
queso blanco, fried garlic, pecorino 10

SHAREABLES

- Spicy Garlic Chicken Wings**
blue cheese dressing, hot sauce, celery 15
- Gnudi** [v]
truffle & ricotta dumplings, maitake mushrooms, brown butter, pecorino 13
- * **Creamy Burrata** [v]
country bread, cherry tomato salad, basil 15
- * **Tuna Tartare** [gf]
cucumber, avocado, sesame vinaigrette, spicy kewpie mayo, seaweed salad, togarashi russet chips 16
- Charred Octopus** [gf]
grilled lemon vinaigrette, moroccan olives, shaved red onion 17
- Tzatziki Dip** [v]
grilled pita bread, sea salt 13
- Guac & Pico** [gf] [v]
house made corn tortilla chips, pico de gallo, guacamole 14

THE BOARD ROOM

no substitutions. served with pressed bread and accoutrements 24

Cheeses

- * **tumbleweed cheddar**
semi-hard fruity
- * **st. stephen triple cream**
soft, buttery, earthy
- * **toma celena**
nutty & rich

Meats

- * **hot coppa**
spicy salami
- * **prosciutto di parma**
aged 20 months
- * **saucisson sec**
french style garlic salami

- 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** Lobster
maine lobster, lobster bisque sauce, grilled corn, fontina, ricotta 21
- 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: mushroom, onion, jalapeño, cherry pepper, green pepper, confit garlic, sliced tomato, ricotta cheese, goat cheese
 - +3: pepperoni, chorizo, bacon, meatball

RAW BAR

- * **"Sweet Blue" Oysters (half dozen)** [gf]
pei canada, briny, full meat, sweet finish 18
- * **Shrimp Cocktail** [gf]
cocktail sauce, horseradish, lemon 3 each
- * **Hackleback Sturgeon Caviar (1oz)**
sweet & buttery, served with toast points 75
- * **Seafood Tower**
12 oysters, 6 shrimp cocktail, tuna tartare, crab meat cocktail, seaweed salad 75

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
- Caesar**
romaine lettuce, black pepper croutons, pecorino romano, caesar dressing 12
- Caprese** [gf] [v]
burrata, vine ripe tomatoes, imported evoo, aged balsamic, fresh basil 14
- add:** grilled chicken +6 | *steak +11 | *salmon +11 | shrimp +12

ENTRÉES

- * **The Burger**
PubliCo sauce, vermont cheddar, grilled onions, bacon lardons, shredded lettuce, french fries 18
- PubliCo Hot Chicken Sandwich**
crispy chicken, PubliCo hot sauce, blue cheese aioli, dill pickles, shredded lettuce, french fries 17 [make it truffle hot! +1]
- Crispy Fish Tacos (3 each)**
seasonal white fish, guacamole, red onion & cilantro slaw, salsa verde, side of brown rice pilaf & refried beans 23
- Bolognese**
fresh tagliatelle, pork & beef ragu, caciocavallo cheese, truffle 24
[sub: gluten free pasta +1]
- * **Grilled Salmon** [gf]
black rice, roasted asparagus, citrus fennel salad 25
- Chicken Asado** [gf]
half chicken, braised escarole, yukon potatoes, grilled onions, natural jus 24
- Burrito Bowl** [gf] [v]
brown rice, black bean puree, guacamole, pico de gallo, shredded cheese, cilantro 16
- * **Grilled Lamb Lollipops**
tzatziki, grilled pita bread, field greens, lemon evoo
half pound 21 / full pound 39 [add: french fries +5]
- * **Steak Frites (10oz)** [gf]
prime striploin, field greens, chimichurri, french fries 29

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

#SAYPUBLICO

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

18% gratuity added to parties of 6 or more

@PUBLICOBOSTON

ADULT LIQUIDS

- C** *Man With No Name*
don julio blanco, grapefruit, agave, lime 13
- O** *Turn Me Up*
tito's vodka, housemade beet syrup, pineapple, mint, lime 13
- C** *Orange Rhymes with What?*
jack daniels, burnt orange syrup, lemon, dried orange 13
- K** *U Berry Cute*
salcombe gin, blueberry, lemon, bitters, saffron, cardamom 13
- T** *Let's Smash*
jameson, mint, lemon, simple syrup 13
- A** *It's Not Me, It's You*
salcombe rose gin, st. germain, raspberry, lemon, prosecco 13
- S** *If You Like Pina Colada's*
white rum, dark rum, pineapple, coconut 13
- I** *Pink Lady*
white zinfandel, raspberry vodka, bacardi limon, watermelon, peach 13
- L** *Pineapple Express*
vodka, orgeat, pineapple, lemon, mint 13
- S** *Espresso Martini*
stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso 14
[go big: make it 'El Jefe' for 19]
- L** *Luchador*
bribon silver tequila, muddled cucumber & mint, simple syrup, ginger beer, lime 13
- Q** *Quaran-tini*
ketel one botanicals grapefruit & rose, elderflower liqueur, grapefruit 13
- R** *Red Sangria*
house red wine, citrus fruits 13

On Draft:

- Sam Adams Seasonal [MA] 7
Sam Adams Wicked Hazy [ipa, MA, 6.8% abv] 8
Elysian Space Dust 10oz [ipa, WA, 8.2% 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
Cisco Grey Lady [witbier, MA, 4.5% abv] 7
Sam Adams Wicked Easy [lager, MA, 4.7% abv] 7
Corona Light [american lager, mexico, 4.1% abv] 7
Bud Light Black Cherry [hard seltzer, MO, 5% abv] 7
Bantam "Buzzwig" [hard cider, MA, 5.5% abv] 8
Greater Good Pulp Daddy 16oz [NE ipa, MA, 8% abv] 13

B E E R

SHARED COCKTAILS

French Press Cocktails | serves 2-3 people

Im-PRESS-ive Mojito

ketel cucumber & mint, soda water, infused with more cucumber and mint 42

Under PRESS-ure

ghost tequila, watermelon juice, pressed with fresh watermelon & jalapeño 42

Large Format Cocktails | serves 4-6 people

Purple Haze

vodka, prosecco, blackberry simple, lemon 80

East Coast Mai Tai

white rum, dark rum, triple sec, orgeat, orange juice, pineapple, lime 80

WINE

Bubbles, Bubbles, Everywhere

	6oz.	9oz.	BOTTLE
Prosecco, Mionetto DOC [treviso]	11	—	42
Prosecco, Mionetto DOC magnum 1.5L			65
Champagne, Moet et Chandon Brut Imperial [eprenay, NV, WS 90pts]			125
Champagne, Veuve Clicquot, La Grande Dame [reims, 2008, WS 95pts]			200
Champagne, Dom Perignon [eprenay, 2008, WS 98pts]			300

A Bottle of White

	6oz.	9oz.	BOTTLE
Pinot Grigio, La Fiera [veneto, 2019]	11	16	42
Pinot Grigio, Santa Margherita [alto-adige, 2019]			60
Sauvignon Blanc, The Seeker [new zealand, 2019]	11	16	42
Sauvignon Blanc, Southern Right [south africa, 2020, WS 90pts]	12	18	46
Sauvignon Blanc, Twomey by Silver Oak [napa valley, 2019, WS 92pts]			55
Chardonnay, J.Loehr Riverstone [monterey, 2018, WE 90pts]	11	16	42
Chardonnay, Valrav'n [sonoma, 2019, WE 91pts]	12	18	46
Chardonnay, Argyle "Nuthouse" [willamette valley, 2014, WS 92pts]			60
Chardonnay, Rombauer [carneros, 2019, JS 90pts]			75
Riesling, Von Kesselstatt [germany 2018, WE 91 pts]	12	18	46

A Bottle of Red

	6oz.	9oz.	BOTTLE
Pinot Noir, MacMurray Ranch [central coast, 2017, WE 90pts]	12	18	46
Pinot Noir, Boen [russian river, 2018, WS 91pts]	14	21	54
Pinot Noir, Migration [sonoma coast, 2017, WE 90pts]			69
Pinot Noir, Belle Glos Clark & Telephone [santa barbara, 2018, WE 94pts]			79
Pinot Noir, Elk Cove La Boheme [willamette valley, 2017, RP 93pts]			79
Pinot Noir, Paul Hobbs [russian river, 2017, RP 93pts]			89
Malbec, El Origen Reserva Estate [mendoza, 2017, JS 93pts]	11	16	42
Cabernet Sauvignon, Katherine Goldschmidt [alexander valley, 2018, WE 91pts]	13	19	50
Cabernet Sauvignon, Substance [columbia valley, 2018, JS 93pts]	13	19	50
Cabernet Sauvignon, Merryvale [napa valley, 2015, WE 91pts]			79
Cabernet Sauvignon, Jordan [alexander valley, 2016, WE 93pts]			89
Cabernet Sauvignon, Caymus [napa valley, 2018, WE 93pts]			119
Cabernet Sauvignon, Silver Oak [napa valley, 2015, WE 93pts]			159
Blend, Locations by Dave Phinney "CA" [CA, RP 91pts]	13	19	50
Blend, Rodney Strong Symmetry [CA, 2015, WE 90pts]			69

Perhaps a Bottle of Rosé Instead...

	6oz.	9oz.	BOTTLE
Rosé, Cote Mas [languedoc, 2020, WE 90pts]	11	16	42
Rosé, Miraval [côtes de provence, 2018, RP 90pts]	13	19	50

WINE RATINGS: WS-WINE SPECTATOR WE-WINE ENTHUSIAST RP-ROBERT PARKER JS-JAMES SUCKLING