

## PLATES

new england clam chowdah	8
<i>please inquire about our soup of the day selection</i>	
hot peppered wings	13
steamed p.e.i mussels*	15
<i>white wine, citrus and garlic</i>	
grilled beer sausage	14
<i>horseradish grain mustard, pretzel bread, braised lentils</i>	
cob bacon tato tots	12
<i>local cob bacon, diced onion, shallots</i>	
maine lobster mac and cheese	15
<i>new england white cheddar, onion, toasted brioche crust</i>	
mixed greens salad	10
<i>lemon vinaigrette</i>	
grilled salmon* or chicken	18
<i>wilted spinach, roasted red peppers, fingerling potatoes, pistachios, goat cheese, balsamic vinaigrette</i>	
pear and roasted beet salad	15
<i>red and golden beets, blue cheese, greens, sweet pecans, lemon vinaigrette</i>	
steak salad*	20
<i>blue cheese, roasted pepitas, caramelized onions, balsamic vinaigrette</i>	
vegetarian options are prepared daily	
<i>please ask your server about our seasonal selection</i>	

## STONE BAKED PIZZA

*classic tomato sauce with four cheeses*

cheese pizza	15
buffalo chicken	17
double pepperoni	18

## MAINS

grilled chicken blt	16
<i>toasted multigrain bread, swiss cheese, mixed greens, dijon-mayonnaise</i>	
new england lobster roll*	19
<i>mixed greens, house made pickles</i>	
tavern cheeseburger*	15
<i>swiss, blue or cheddar cheese, new hampshire black pepper bacon</i>	
shaved corned beef reuben	15
<i>swiss cheese, cabbage kraut and 1000 island, with fries</i>	
grilled ham and cheese	15
<i>tomato soup, crispy onions</i>	
fish and chips*	21
<i>harpoon ipa battered cod, spicy aioli</i>	

*the following entrées are available until 10pm*

braised beef short ribs	30
<i>boneless short ribs, baby vegetables, parsnip puree, crispy onions</i>	
baked scrod*	25
<i>new england red potatoes, garlic spinach</i>	
herb roasted chicken*	26
<i>fingerling potatoes, macumber turnips, roasted carrots, thyme broth</i>	
grilled flat iron steak*	30
<i>blue cheese polenta, mushrooms, garlic jus</i>	

## SWEETS 8

traditional boston cream pie with almonds	
raisin chocolate bread pudding	
pecan pie	
fruit cobbler	

\*All beef and fish selections may be cooked to order per your preference: rare, medium rare, medium, medium well or well done.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. An 18% gratuity will be added to the guest check for parties of six or more. A 5% MA meal tax will be added to your check.

## WHITE WINE

domaine ste. michelle sparkling wine	8	glass
<i>washington state</i>		
canyon road chardonnay	9	
<i>california</i>		
chalone chardonnay	10	
<i>monterey</i>		
canyon road sauvignon blanc	9	
<i>california</i>		
sycamore lane pinot grigio	9	
<i>california</i>		
mac murray pinot gris	12	
<i>russian river</i>		
canyon road white zinfandel	8.5	
<i>california</i>		

## RED WINE

canyon road cabernet sauvignon	9	glass
<i>california</i>		
freemark abbey cabernet sauvignon	14	
<i>napa valley</i>		
canyon road merlot	9	
<i>california</i>		
cellar 8 merlot	11	
<i>california</i>		
a by acacia pinot noir	12	
<i>california</i>		
villa antinori chianti	12	
<i>italy</i>		
rancho zabaco dancing bull zinfandel	11	
<i>dry creek valley, california</i>		
fetzer valley oaks shiraz	10	
<i>california</i>		

# Connolly's

## PUBLIK HOUSE

## DRAFT BEER

guinness	7	pint
black & tan	7	
half & half	7	
stella artois	7	
bass	7	
sam adams boston lager	6.5	
sam adams seasonal 22 oz.	8	
sam adams boston brick red	6.5	
harpoon ipa	6.5	
budweiser	6.5	
coors light	6.5	
harp	7	
blue moon belgian white ale	6.5	
magners irish cider	6.5	

## BOTTLED BEER

miller lite	6.5
bud light	6.5
budweiser	6.5
corona	7
heineken	7
sam adams light	7
heineken light	7
smirnoff ice	6.5
foster's	7
michelob ultra	6.5
odoul's	6