



Specialty Cocktails

Seven Dollars

Sparkling Raspberry

Skyy raspberry infusion, sprite and splash of sour mix

Passionate Tea

*Skyy passion fruit infusion,
unsweetened iced tea, sprite*

Sweet and Sour Tea

*Skyy raspberry infusion,
unsweetened iced tea, sour mix*

Summerade

*Pama pomegranate liqueur,
lemonade, sprite*

Island of Passion

*Skyy passion fruit infusion, orange juice,
pineapple juice, grenadine*

Specialty Martinis

Seven Dollars and Seventy-Five Cents

The Sturbridge Fair

*Absolut mandrin and Skyy raspberry vodkas,
shaken with pineapple juice, orange juice and fresh lime*

Madame Carlotta of New York

*Skyy raspberry vodka, Chambord
and a tease of cranberry*

Deep Blue Breeze

*Skyy vodka, Malibu, Blue Curacao,
pineapple juice*

Tavern Keeper's Wife Cosmopolitan

*Absolut citron vodka, triple sec,
cranberry juice and fresh lime*

Passion and Desire

*Skyy passion fruit and citrus infusion,
Chambord, sour mix*

***“Make a Complete Meal” with a purchase of any Entrée;
For an additional \$8 you may have your choice of two:
side salad, a cup of soup or dessert***

Are you looking for a place to cater a special event? Did you know that we have 10 Function Rooms that we cater Private Social and Corporate Events in? They are; from largest to smallest; Paige Hall, Crafts Hall, The Ballroom, The Barn, Pineapple Room, Pumpkin Room, Colonel's Corner, Card Room, The Library and Conference Room. We cater private parties from 2 people up to 200. We also have 23 Inn Rooms and 92 Motor Lodge Rooms to accommodate overnight stays.



Appetizers

Grilled Portabella Mushroom
drizzled with aged balsamic reduction
Eight Dollars

Lobster Ravioli
three stuffed ravioli, julienne vegetables,
sundried tomatoes and Alfredo sauce
Fourteen Dollars

Classic Mini Chicken Cordon Bleu
five deep-fried breaded bites,
stuffed with chicken, ham and Swiss cheese
Seven Dollars

Warm Stuffed Portabella
chorizo sausage stuffing,
melted Parmesan, red pepper aioli
Ten Dollars

Shrimp Cocktail
five jumbo shrimp, lemon, cocktail sauce,
horseradish cream sauce drizzle
Thirteen Dollars

Butternut Squash Ravioli
three stuffed ravioli, julienne vegetables,
and amaretto cream sauce
Ten Dollars

Fried Crab Cakes
twin crab cakes
served with spicy remoulade
Twelve Dollars

Soups

Soup du Jour
Six Dollars

French Onion
Six Dollars and Fifty Cents

New England Clam Chowder
Six Dollars and Fifty Cents

Salads

Spinach Salad
caramelized onions, cherry tomatoes, chopped bacon,
cheddar and Monterey Jack cheese, balsamic vinaigrette
Seven Dollars

Iceberg Wedge
chopped bacon, sundried tomatoes and Thousand Island dressing
Six Dollars

Publick "House" Salad
mixed greens, tomatoes, cucumbers, carrots, onions and choice of dressing
Five Dollars

Caesar Salad
romaine greens, shaved Parmesan, house-made croutons, Caesar dressing
Six Dollars



Public House Classics

New England Baked Scrod

*cracker crumb topping and lemon sauce, rice pilaf and butternut squash
Twenty-One Dollars*

Fish and Chips

*lightly battered haddock with French fries, cole slaw and tartar sauce
Sixteen Dollars*

Roasted Turkey Dinner

*white and dark meat, gravy, sausage-cornbread stuffing,
old-fashioned mashed potatoes, butternut squash and cranberry sauce
Nineteen Dollars*

Public House Thanksgiving Dinner

*choice of soup or Publick "House" salad
deep dish apple pie with ice cream or Indian pudding with ice cream, and coffee or tea
Twenty-Nine Dollars*

Public House Lobster Pie

*Maine lobster in Newburg sauce topped with buttered crumbs,
old-fashioned mashed potatoes and butternut squash
Thirty-Two Dollars*

Old-Fashioned Chicken Pot Pie

*roasted chicken, carrots, onions, celery, corn and peas with a pastry crust
Sixteen Dollars*

Yankee Pot Roast

*pot roast gravy, old-fashioned mashed potatoes and butternut squash
Seventeen Dollars*

Shepherds Pie

*ground beef, corn and gravy baked with old-fashioned mashed potato crust
Sixteen Dollars*

****Roast Prime Rib of Beef***

*horseradish cream, au jus, old-fashioned mashed potatoes and butternut squash
Offered Thursday through Sunday
Twenty-Eight Dollars*

New England Roasted Duck

*half a roasted duck topped with cranberry demi-glace,
over sausage-cornbread stuffing, butternut squash
Twenty-Five Dollars*



Public House Specialty Fare

Chicken Quinn

*sautéed chicken breast topped with lobster meat, asparagus and hollandaise sauce,
old-fashioned mashed potatoes
Twenty-Eight Dollars*

Oven-Roasted Salmon

*tomato coulis and basil pesto, potato gnocchi and asparagus
Twenty Dollars*

Veal Tortelloni and Filet Mignon

*eight ounce filet over veal tortelloni and sautéed spinach in a bleu cheese Alfredo
Thirty Dollars*

****Pork Chop or Steak Frites***

topped with caramelized onion demi glace, served over sweet potato fries

Eight Ounce Filet Mignon *Twenty-Eight Dollars*

Twelve Ounce Sirloin *Twenty-Five Dollars*

Twelve Ounce Center Cut Pork Chop *Twenty-Two Dollars*

Stuffed Chicken Breast

*chorizo sausage stuffing, topped with salsa fresca, over Cajun fingerling potatoes
Twenty-One Dollars*

****Marinated Hanger Steak***

over vegetable Israeli cous cous

Twenty Dollars

Barbequed Shrimp

wrapped in bacon with barbeque sauce, served over pineapple infused rice

Twenty-Three Dollars

Lobster Ravioli

five stuffed ravioli, julienne vegetables, sundried tomatoes and Alfredo sauce

Twenty-One Dollars

Fettuccini Alfredo

fettuccini tossed with a creamy Alfredo sauce

Fifteen Dollars

with Chicken *Nineteen Dollars* ***with Shrimp*** *Twenty-Two Dollars*

Butternut Squash Ravioli

five stuffed ravioli, julienne vegetables and amaretto cream sauce

Eighteen Dollars

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness, especially if you have certain medical conditions. All food is cooked to order as you request.*