



An American Tavern and Steak House

▪ ▪ ▪ HISTORIC BENNINGTON ▪ ▪ ▪

HISTORIC 7A BENNINGTON VERMONT | 802.442.7500 | THEPUBLYKHOUSE.COM

APPETIZERS

<p>WARM BAKED BRIE 17.95 <i>Blueberry Drizzle, Crostini</i> – GF ON REQUEST</p> <hr/> <p>STEAMED MUSSELS 18.95 <i>White Wine, Garlic, Tomato, Bacon, Chives, Cream & Crostini</i> – GF ON REQUEST</p> <hr/> <p>BUTTERMILK FRIED CALAMARI 18.95 <i>Chipotle Aioli & Homemade Marinara</i></p> <hr/> <p>PULLED PORK LOADED FRIES 18.95 <i>Melted Cheddar Cheese, Scallion, Jalapeno, Ranch Dressing</i></p> <hr/> <p>JUMBO SHRIMP COCKTAIL 17.95 <i>Zesty Cocktail Sauce, Lemon</i> – GF</p>	<p>JUMBO LUMP CRAB CAKES 18.95 <i>Chipotle Aioli</i></p> <hr/> <p>CHICKEN WINGS 17.95 <i>Hot, Mild, Garlic Hot, BBQ or Garlic Parmesan. Served with Celery & Blue Cheese</i></p> <hr/> <p>WARM SPINACH-ARTICHOKE DIP 15.95 <i>Served Warm with Crostini</i> – GF ON REQUEST</p> <hr/> <p>BACON WRAPPED SHRIMP 18.95 <i>Horseradish Sauce</i></p> <hr/> <p>FRIED CLAM STRIPS 18.95 <i>House Breaded, Tartar Sauce, Lemon</i></p>
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SOUPS & SALADS

<p>LOBSTER BISQUE 10.95 <i>Hint of Sherry</i></p> <hr/> <p>COBB SALAD 22.95 <i>House Smoked Turkey Breast, Romaine, Boiled Egg, Smoked Bacon, Red Onion, Tomato, Croutons, Blue Cheese & Balsamic Vinaigrette</i> – GF ON REQUEST</p> <hr/> <p>LEMON CAESAR SALAD 13.95 <i>Grated Parmesan, Fresh Lemon, Herbed Croutons, Lemon Caesar Dressing</i> GF ON REQUEST</p> <hr/> <p>SPINACH SALAD 14.95 <i>Candied Pecans, Mandarins, Dried Cranberry, Maple Balsamic</i></p>	<p>SOUP DE JOUR 9.95 <i>Chef's Daily Creation</i></p> <hr/> <p>ENDLESS SALAD BAR 19.95 <i>Extensive Buffet of Fresh Greens, Salads, Veggies, Dressings & Toppings</i></p> <p><i>Add Soup Du Jour or Lobster Bisque</i> 29.95</p> <hr/> <p><i>Add to any Salad:</i></p> <p><i>Grilled Chicken</i> 9.95</p> <p><i>Grilled Shrimp</i> 12.95</p> <p><i>Grilled Steak</i> 14.95</p> <p><i>Grilled Salmon</i> 14.95</p> <p><i>House Smoked Beef Brisket</i> 12.95</p> <p><i>House Smoked Turkey</i> 12.95</p> <p><i>House Smoked Pulled Pork</i> 12.95</p>
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ENTREES

<p>STONE KITCHEN PASTA 25.95 <i>Fettuccine, Spinach, Mushrooms & Roasted Tomato in a Gorgonzola Cream Sauce</i> – V</p> <hr/> <p>BLACKENED SALMON 31.95 <i>Fresh Mango Salsa</i></p> <hr/> <p>EGGPLANT ROLLATINI 27.95 <i>House Made Marinara, Linguine</i></p> <hr/> <p>CLASSIC LIVER AND ONIONS 27.95 <i>Sautéed Onions, Applewood Smoked Bacon</i></p> <hr/> <p>BROILED SEA SCALLOPS 35.95 <i>Light Bread Crumb, Butter & Lemon</i></p>	<p>HAWAIIAN CHICKEN 29.95 <i>Two Teriyaki Marinated & Grilled Breasts, Grilled Pineapple</i></p> <hr/> <p>BACON WRAPPED CHICKEN 30.95 <i>Spinach, Herb Cream Cheese, Sundried Tomato, Dijon Mustard Sauce</i></p> <hr/> <p>SHRIMP SCAMPI 29.95 <i>Classic Scampi Sauce over Linguine</i></p> <hr/> <p>ROAST TURKEY DINNER 25.95 <i>Mashed Potatoes, Stuffing, Pan Gravy & Cranberry Sauce</i></p>
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All entrees come with Salad Bar, Honey Wheat Loaf of Bread & Whipped Maple Butter

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V ~ denotes Vegetarian Preparation VEG ~ denotes Vegan GF ~ denotes Gluten Free

STEAKS

NEW YORK STRIP	39.95	ADD TO YOUR STEAK	
<i>Prepared to Order – GF</i>		<i>Brandy Peppercorn Demi Glace</i>	2.95
TOP SIRLOIN	27.95 / 8 oz	<i>Teryaki Sauce</i>	2.95
<i>Prepared to Order – GF</i>	30.95 / 10 oz	<i>Blue Cheese</i>	2.95
GRILLED FILET MEDALLIONS	36.95	<i>Sautéed Mushrooms</i>	2.95
<i>Prepared to Order – GF</i>		<i>Sautéed Onions</i>	2.95

LOOK FOR OUR FAMOUS PRIME RIB SPECIAL ON WEEKENDS ~ WHILE IT LASTS!

SURF & TURF COMBOS

STEAK & LOBSTER TAIL	42.95	<i>SERVING SIZE - 8 oz Top Sirloin</i>	
		<i>Upgrade to 10 oz Sirloin</i>	2.95
STEAK & STUFFED SHRIMP	42.95	<i>Upgrade to Filet Medallions</i>	7.95
STEAK & BROILED SEA SCALLOPS	42.95	<i>Upgrade to NY Strip Steak</i>	10.95

HOUSE SMOKED MEATS

SMOKED DAILY ~ WHILE IT LASTS!

Sumptuous Barbecue Platters – Complete with Slaw, Pit Beans, Cornbread, Pickle & BBQ Sauce

BEEF BRISKET	CHEDDAR	TURKEY BREAST
PULLED PORK	JALAPENO SAUSAGE	ST. LOUIS RIBS

Select 2 Meats - 28.95 | Select 3 Meats - 32.95 | Select 4 Meats - 36.95 | Select 5 Meats - 40.95

TAVERN FAVORITES

LOCAL WAGYU BEEF BURGER	27.95	FRIED SEAFOOD PLATTER	32.95
<i>Cabot Sharp Cheddar, Lettuce, Tomato & Onion, French Fries</i>		<i>Clam Strips, Calamari, Cod, French Fries, Coleslaw</i>	
HOUSE MADE BLACK BEAN BURGER	22.95	MEATLOAF	27.95
<i>Provolone, Lettuce, Tomato and Onion, French Fries – VEG</i>		<i>Mushroom Gravy, Vermont Cheddar, Mashed Potato</i>	
CLASSIC FISH & CHIPS	25.95	PUBLYK HOUSE MAC & CHEESE	21.95
<i>Breaded Cod, French Fries, Cole Slaw, Tartar Sauce</i>		<i>Cavatappi, Fresh Mozzarella, Brie, Cheddar, Broiled Bread Crumb Topping</i>	
BAKED NEW ENGLAND COD	29.95	<i>Add Lobster</i>	12.00
<i>Vermont Cheddar, Butter, Seasoned Cracker Crumbs</i>		<i>Add House Smoked Brisket</i>	10.00

VOTED THE REGION'S BEST OVERALL RESTAURANT

BENNINGTON BANNER READERS CHOICE AWARDS 2024

LOVE OUR WHIPPED MAPLE BUTTER? TAKE SOME HOME! AVAILABLE IN 4 OZ AND 8 OZ JARS

WINES, COCKTAILS & BREWS

WINES BY THE GLASS

WHITE & ROSÉ WINES	GLASS / BOTTLE	
ZONIN 1821 <i>Prosecco Cuvee Italy NV</i>	375ML BOTTLE	9
MICHELE CHIARLO <i>Moscato d'Asti Nivole Italy 2023</i>	HALF BOTTLE	18
OLEMA <i>Chardonnay California 2022</i>	12	47
CHALK HILL <i>Chardonnay Russian River Valley California 2023</i>	15	59
SILENI <i>Sauvignon Blanc Marlborough New Zealand 2023</i>	13	51
ST CHRISTOPHER <i>Riesling Piesporter Goldtropfchen Kabinett Germany 2023</i>	13	51
DONINI DELLE VENEZIE <i>Pinto Grigio Italy 2023</i>	12	47
VILLA VIVA WINERY <i>Cotes de Thau Rose France 2023</i>	13	51
RED WINES	GLASS / BOTTLE	
COLUMBIA CREST WINERY <i>Grand Estates Merlot Columbia Valley Washington 2021</i>	12	47
VIVE ALTA VISTA <i>Malbec Mendoza Argentina 2023</i>	12	47
RAYWOOD <i>Cabernet Sauvignon Central Coast California 2022</i>	13	51
INTERCEPT <i>Cabernet Sauvignon Paso Robles California 2021</i>	16	63
TRIBUŦE <i>Pinot Noir Monterey County California 2022</i>	13	51

RESERVE WINES


RESERVE WHITES	BOTTLE
CHARTRON ET TREBUCHET <i>Chablis Burgundy France 2022</i>	58
FOURNIER PERE & FILS <i>Sancerre Grand Cuvee France 2022</i>	60
SILVERADO <i>Sauvignon Blanc Miller Ranch Napa Valley California 2020</i>	58
LOVEBLOCK <i>Sauvignon Blanc Marlborough New Zealand 2021</i>	44
CAKEBREAD <i>Chardonnay Napa Valley California 2023</i>	80
ROMBAUER <i>Chardonnay Carneros California 2022</i>	70
RESERVE REDS	BOTTLE
DECOY LIMITED <i>Red Blend Napa Valley California 2021</i>	70
HEITZ CELLAR <i>Cabernet Sauvignon Napa Valley California 2019</i>	122
GUNDLACH BUNDSCHU <i>Mountain Cuvee Red Sonoma County California 2021</i>	47
BELLE GLOS <i>Pinot Noir Santa Maria Valley California 2022</i>	92
THE FOUR GRACES <i>Pinot Noir Willamette Valley Oregon 2023</i>	70

SEASONAL COCKTAILS

GRAND MIMOSA <i>Prosecco, Orange Juice, Grand Marnier</i>	14.00
PUBLYK HOUSE BLOODY MARY <i>Tito's Vodka, House Made Mary Mix, Celery Make it a Bloody Maria with Tequila</i>	15.00
ESPRESSO MARTINI <i>Three Olives Espresso Vodka, Kablua, Iced Coffee, Cream</i>	16.00
PUBLYK HOUSE SANGRIA <i>Jose Silver Tequila, Cabernet, Lime Juice, Orange Juice, Triple Sec</i>	15.00
BLOOD ORANGE OLD FASHIONED <i>Makers Mark Bourbon, Orange Bitters, Blood Orange Simple Syrup, Muddled Orange, Luxardo Cherry, Splash of Soda Water</i>	16.00
WATERMELON LIMONCELLO PROSECCO <i>Watermelon Vodka, Limoncello, Prosecco</i>	15.00
BLACK EYED SUSAN <i>Tito's Vodka, Maker's Mark Bourbon, Orange Curacao, Orange Juice, Pineapple Juice, Orange</i>	16.00
BLUEBERRY MOJITO <i>Bacardi Rum, Soda Water, Muddled Blueberries, Mint</i>	15.00
DARK AND STORMY MULE <i>Gosling's Dark Rum, Gosling's Ginger Beer, Lime Juice</i>	15.00
RASPBERRY PINA COLADA <i>Malibu Coconut Rum, Raspberry Liqueur, Coconut Cream, Pineapple Juice</i>	16.00
PEACH BOURBON ARNOLD PALMER <i>Village Garage Bourbon, Peach Liqueur, Unsweetened Iced Tea, Lemonade, Simple Syrup</i>	16.00
GIN DAISY <i>Bombay Sapphire Gin, Lemon Juice, Orange Liqueur, Club Soda, Grenadine</i>	16.00

BEERS, ALES & CIDERS

WE CARRY A WIDE RANGE OF PREMIUM BREWS IN BOTTLES, CANS AND ON TAP, SHOWCASING LOCAL DISTILLERIES, BREWERIES AND CIDERIES. ASK TO SEE OUR CURRENT LINEUP


**THE
PUBLYK
HOUSE**

A BENNINGTON TRADITION

WHERE FINE FOOD, FRIENDS AND COMFORT ARE ALWAYS FOUND

*Watch our Website and Facebook Page
for Special Menus and Events*

THEPUBLYKHOUSE.COM
FACEBOOK.COM/THEPUBLYKHOUSE