

THE PUBLYK HOUSE

An American Tavern and Steak House

- - IN HISTORIC BENNINGTON - - -

APPETIZERS

WARM BAKED BRIE	\$15.95	SEAFOOD BASKET	18.95
Maple Pecan Drizzle, Crostini		Beer-Battered Shrimp and Hand-Breadea	1
V / GF upon Request		Clam Strips	
STEAMED MUSSELS	18.95	CHICKEN WINGS	16.95
White Wine, Garlic, Tomato, Bacon,		Hot, Mild, Garlic Hot, BBQ or Garlic Pa	rmesan.
Chives, Cream & Crostini ~ GF upon Request		Served with Celery & Blue Cheese	
BUTTERMILK FRIED CALAMARI	16.95	ARTICHOKE & SPINACH DIP	14.95
Chipotle Aioli & Homemade Marinara		Served Warm with Crostini - GF upon Req	uest
SKILLET MEATBALLS	16.95	SKILLET OF LOADED FRIES	16.95
Hosue-Made Marinara and Provolone		Melted Cheddar Cheese, Bacon, Scallion,	
		Jalapeno, Ranch Dressing	
JUMBO SHRIMP COCKTAIL	16.95	WORKE STATE MAKE A SUFFEE	
Zesty Cocktail Sauce, Lemon		HOME STYLE MAC & CHEESE	12.95
JUMBO LUMP CRAB CAKES	18.95	Broiled with Seasoned Bread Crumb Topp Make it an Entree - V	
Chipotle Aioli		Mare it an Entree - V	22.95
SOU	PS &	SALADS	
300	150	SIRMINDS	
SPINACH SALAD	15.95	LOBSTER BISQUE	\$9.95
Roasted Beets & Winter Squash,		Hint of Sherry	
Candied Pecans, Maple Balsamic - V / GF			
-1101-6-01110		COBB SALAD	17.95
ENDLESS SALAD BAR Enterview Buffet of Crosms Salado	17.95	Romaine, Boiled Egg, Smoked Bacon, Tom Onion, Blue Cheese & Balsamic Vinaigret	
Extensive Buffet of Greens, Salads, Dressings and Toppings		Vinargret	
Add the Soup du Jour or Lobster Bisque	24.95	ADD TO ANY SALAD	
1 3		Grilled Chicken	8.95
LEMON CAESAR SALAD	12.95	Grilled Shrimp	11.95
Grated Parmesan, Fresh Lemon,		Grilled Steak, Salmon	12.95
Herbed Croutons, Lemon Caesar Dressing	g	Ahi Tuna	9.95
V / GF upon Request			
Cluton-Fron Das	PAS	TAS able for an additional \$1.50	
Giuten Tree Tus	ia is avaita	ote for an additional \$1.50	
CLASSIC CHICKEN PARMESAN	24.95	CREAMY SHRIMP SCAMPI	26.95
House Made Marinara, Mozzarella, Fett	ucine	Linguine, Garlic Butter, Cream &	
		Chardonnay Sauce	
TRUFFLED MUSHROOM RAVIOLI 25.95		STONE KITCHEN BASTA	
Wild Mushroom Cream Sauce - ∨		STONE KITCHEN PASTA Fottuscing Shingsh Muchrooms de Pogeto	23.95
LOBSTER MAC & CHEESE	\$29.95	Fettuccine, Spinach, Mushrooms & Roaste Tomato in a Gorgonzola Cream Sauce - V	
Cavatappi Pasta, Fresh Mozzarella,			
Brie & Cheddar Cheese, Broiled Bread		Add Grilled Chicken	8.95
Crumb Topping with Lobster		Add Grilled Shrimp Add Grilled Steak or Salmon	11.95
Have it without Lobster - V	22.95	Add Ahi Tuna	12.95
		Tiud Tipt Tuna	9.95

FROM THE HEN HOUSE

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HAWAIIAN CHICKEN	\$24.95	COUNTRY FRIED CHICKEN 24.95
Teriyaki Grilled Pineapple Ring		Pounded Breast in Seasoned Flour with
		Black Pepper Cream Gravy
ROAST TURKEY DINNER	24.95	
Mashed Potatoes, Stuffing, Pan Gravy		STUFFED CHICKEN BREAST 26.95
& Cranberry Sauce		Sun-Dried Tomato, Spinach & Cheese Stuffing
		with Garlic Parmesan Sauce - GF
HERB ROASTED HALF CHICKEN	25.95	
Mashed Potatoes & Pan Gravy		

FROM THE BARNYARD

NEW YORK STRIP \$39.95 Grilled 12 oz Steak with Montréal Seasoning & Crispy Onions - GF upon Request	PUBLYK HOUSE MEATLOAF Layered with Mushroom Gravy, Vermont Cheddar & Mashed Potato
THE BLUE OX 12 oz NY Strip Steak Grilled to Order with Caramelized Onion & Blue Cheese - GF GRILLED TOP SIRLOIN 27.95 / 30.95	GRILLED FILET MEDALLIONS Make it a Surf & Turf Topped with Crab Meat & Lobster Cream Sauce GF upon Request (without Cream Sauce)
8 oz. / 10 oz. cut Cooked to Order - GF GRILLED BONE-IN PORK CHOPS 26.95 Apple Brandy Drizzle - GF	TERIYAKI GLAZED TOP SIRLOIN 32.95 Grilled 10 oz Steak Topped with Grilled Pineapple

FROM THE SEA

PAN SEARED SALMON FILLET	30.95
Pecan Maple Drizzle - GF	
FISHERMAN'S PLATTER	29.95
Fried Cod, Beer-Battered Shrimp	
and Hand-Breaded Clam Strips with	
Tartar & Cocktail Sauce	
	Pecan Maple Drizzle - GF FISHERMAN'S PLATTER Fried Cod, Beer-Battered Shrimp and Hand-Breaded Clam Strips with

All entrees come with Salad Bar, Honey Wheat Loaf of Bread & Whipped Maple Butter

Love our Whipped Maple Butter? Take Some Home! Available in 4 oz and 8 oz jars



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



A BENNINGTON TRADITION

WHERE FINE FOOD, FRIENDS AND COMFORT ARE ALWAYS FOUND

OUR STORY

The Publyk House has been a destination restaurant and Bennington favorite for more than 45 years. Originally, the barn stood not more than a mile away on Rice Lane before it was moved to its existing location. Soon after, it opened as the Publyk House restaurant in 1972, established by a group of local investors who had purchased the historic three-story horse barn. The partners renovated the old barn into a restaurant to serve fine food to hungry travelers from Zechariah's Hill. Serving traditional New England fare in a warm and inviting ambiance, the restaurant opened to rave reviews and has remained a popular haunt for locals. Years later, renovated, expanded and reborn as The Publyk House once again, the red barn still exudes the same warmth and character with barn board paneling, multiple fireplaces and a friendly staff.

With a nod toward the past yet with an eye on the future, owners Steve and Lauren Bryant have captured the essence of The Publyk House charm. Just one step into the lobby and you can feel the warmth of the brick hearth and smell the aroma of honey baked bread. The dinner menu includes some of the old-time favorites—Baked New England Cod, Blue Ox NY Strip, Slow Cooked Prime Rib and Herb Roasted Chicken. Diners are traditionally treated to a bountiful salad bar with a warm freshly baked honey wheat bread loaf, complete with our special whipped maple butter with their meal.

The Bryants are the current owners of this venerable establishment, a flagship property of Church Street Hospitality, their premier collection of Vermont Inns, Restaurants and Celebration Venues. If you enjoy the fare here at the Publyk House, please join us in the summer on the waters of Lake Bomoseen at The Lake House Pub & Grille, or visit our bakery and café, Dorset Bakery, in the village of Dorset.

If you are seeking beautiful wedding options, check out our Old Gray Barn in Rupert, and of course, visit the renowned Dorset Inn and Barrows House Inn in Dorset, VT for exemplary food and lodging.

Watch our Website and Facebook Page for Special Menus and Events

THEPUBLYKHOUSE.COM FACEBOOK.COM/THEPUBLYKHOUSE

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ON THE WAY TO THE MOUNTAINS

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