



An American Tavern and Steak House

• • • HISTORIC BENNINGTON • • •

HISTORIC 7A BENNINGTON VERMONT | 802.442.7500 | THEPUBLYKHOUSE.COM

APPETIZERS

WARM BAKED BRIE <i>Blueberry Preserves, Crostini</i> – GF ON REQUEST	16.95	HAND BREADED CLAM STRIPS <i>Cocktail and Tartar Sauce</i>	18.95
STEAMED MUSSELS <i>White Wine, Garlic, Tomato, Bacon, Chives, Cream & Crostini</i> – GF ON REQUEST	18.95	CHICKEN WINGS <i>Hot, Mild, Garlic Hot, BBQ or Garlic Parmesan.</i> <i>Served with Celery & Blue Cheese</i>	17.95
BUTTERMILK FRIED CALAMARI <i>Chipotle Aioli & Homemade Marinara</i>	18.95	WARM SPINACH-ARTICHOKE DIP <i>Served Warm with Crostini</i> – GF ON REQUEST	14.95
PULLED PORK LOADED FRIES <i>Melted Cheddar Cheese, Scallion, Jalapeno, Ranch Dressing</i>	18.95	BACON WRAPPED SCALLOPS <i>Sweet Thai Chili Sauce</i>	18.95
JUMBO SHRIMP COCKTAIL <i>Zesty Cocktail Sauce, Lemon</i> – GF	17.95	JALAPENO CORN FRITTERS <i>Ranch Dip</i>	14.95
JUMBO LUMP CRAB CAKES <i>Chipotle Aioli</i>	18.95	HOUSE SMOKED BRISKET SLIDERS <i>Hawaiian Roll, Slaw & Bbq Sauce</i>	17.95

SOUPS & SALADS

LOBSTER BISQUE <i>Hint of Sherry</i>	9.95	WEDGE SALAD <i>Iceberg, Bacon, Red Onion, Tomato, Blue Cheese</i> – GF	15.95
CORN CHOWDER <i>Smokey Bacon</i>	9.95	ENDLESS SALAD BAR <i>Extensive Buffet of Fresh Greens, Salads, Veggies, Dressings & Toppings</i>	19.95
COBB SALAD <i>House Smoked Turkey Breast, Romaine, Boiled Egg, Smoked Bacon, Red Onion, Tomato, Croutons, Blue Cheese & Balsamic Vinaigrette</i> – GF ON REQUEST	21.95	<i>Add Soup Du Jour or Lobster Bisque</i>	29.95
LEMON CAESAR SALAD <i>Grated Parmesan, Fresh Lemon, Herbed Croutons, Lemon Caesar Dressing</i> GF ON REQUEST	12.95	<i>Add to any Salad:</i>	
		<i>Grilled Chicken</i>	9.95
		<i>Grilled Shrimp</i>	12.95
		<i>Grilled Steak</i>	14.95
		<i>Grilled Salmon</i>	14.95
		<i>House Smoked Beef Brisket</i>	12.95
		<i>House Smoked Turkey</i>	12.95
		<i>House Smoked Pulled Pork</i>	12.95

ENTREES

STONE KITCHEN PASTA <i>Fettuccine, Spinach, Mushrooms & Roasted Tomato in a Gorgonzola Cream Sauce</i> – V	24.95	HAWAIIAN CHICKEN <i>Two Teriyaki Marinated & Grilled Breasts, Grilled Pineapple</i>	29.95
BLACKENED SALMON <i>Mango Salsa</i> – GF	30.95	CLASSIC CHICKEN PARMESAN <i>House Made Marinara, Mozzarella, Fettucine</i>	26.95
LOBSTER RAVIOLI <i>Fresh Pasta, Lemon Cream Sauce</i>	28.95	SHRIMP SCAMPI <i>Classic Scampi Sauce over Linguine</i>	29.95
BROILED SEA SCALLOPS <i>Light Bread Crumb, Butter & Lemon</i> GF ON REQUEST	35.95	ROAST TURKEY DINNER <i>Mashed Potatoes, Stuffing, Pan Gravy & Cranberry Sauce</i>	24.95

*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*

STEAKS

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

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

SURF & TURF COMBOS

STEAK & LOBSTER TAIL	42.95	SERVING SIZE - 8 oz Top Sirloin	
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STEAK & SCAMPI	40.95	<i>Upgrade to 10 oz Sirloin</i>	2.95
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STEAK & BROILED SEA SCALLOPS	42.95	<i>Upgrade to NY Strip Steak</i>	10.95
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STEAK & CRAB CAKE	42.95		

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
<hr/>	JALAPENO	<hr/>
PULLED PORK	SAUSAGE	ST. LOUIS RIBS
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Select 2 Meats ~ 27.95 | Select 3 Meats ~ 31.95 | Select 4 Meats 35.95 | Select 5 Meats ~ 39.95

TAVERN FAVORITES

LOCAL WAGYU BEEF BURGER	27.95	LOBSTER MAC & CHEESE	32.95
<i>Cabot Sharp Cheddar, Lettuce, Tomato & Onion, French Fries</i>		<i>Cavatappi Pasta, Fresh Mozzarella, Brie & Cheddar Cheese, Broiled Bread Crumb Topping with Lobster</i>	
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HOUSE MADE BLACK BEAN BURGER	22.95	<i>Have it without Lobster – V</i>	22.95
<i>Provolone, Lettuce, Tomato and Onion, French Fries</i>		<hr/>	
PULLED PORK SANDWICH	26.95	BAKED NEW ENGLAND COD	28.95
<i>House Smoked, Cole Slaw, French Fries</i>		<i>Vermont Cheddar, Butter, Seasoned Cracker Crumbs</i>	
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CLASSIC FISH & CHIPS	24.95	MEATLOAF	26.95
<i>Breaded Cod, French Fries, Cole Slaw, Tartar Sauce</i>		<i>Mushroom Gravy, Vermont Cheddar, Mashed Potato</i>	

VOTED THE REGION'S BEST OVERALL RESTAURANT

BENNINGTON BANNER READERS CHOICE AWARDS 2024

V ~ denotes Vegetarian Preparation GF ~ denotes Gluten Free

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

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 2021</i>	HALF BOTTLE	18
OLEMA <i>Chardonnay California 2021</i>	12	46
CHALK HILL <i>Chardonnay Russian River Valley California 2022</i>	15	58
SILENI <i>Sauvignon Blanc Marlborough New Zealand 2023</i>	13	50
ST CHRISTOPHER <i>Riesling Piesporter Goldtropfchen Kabinett Germany 2021</i>	13	50
DONINI DELLE VENEZIE <i>Pinto Grigio Italy 2018</i>	12	46
VILLA VIVA WINERY <i>Cotes de Thau Rose France 2023</i>	13	50
RED WINES	GLASS / BOTTLE	
COLUMBIA CREST WINERY <i>Grand Estates Merlot Columbia Valley Washington 2018</i>	12	46
VIVE ALTA VISTA <i>Malbec Mendoza Argentina 2021</i>	12	46
RAYWOOD <i>Cabernet Sauvignon Central Coast California 2020</i>	13	50
INTERCEPT <i>Cabernet Sauvignon Paso Robles California 2020</i>	16	62
TRIBUTE <i>Pinot Noir Monterey County California 2021</i>	13	50
ROW ELEVEN <i>Pinot Noir Santa Barbara California 2020</i>	16	62

RESERVE WINES

RESERVE WHITES	BOTTLE
CHARTRON ET TREBUCHET <i>Chablis Burgundy France 2022</i>	56
FOURNIER PERE & FILS <i>Sancerre Grand Cuvee France 2022</i>	58
SILVERADO <i>Sauvignon Blanc Miller Ranch Napa Valley California 2020</i>	56
LOVEBLOCK <i>Sauvignon Blanc Marlborough New Zealand 2021</i>	42
CAKEBREAD <i>Chardonnay Napa Valley California 2022</i>	78
ROMBAUER <i>Chardonnay Carneros California 2022</i>	68
RESERVE REDS	BOTTLE
DECOY LIMITED <i>Red Blend Napa Valley California 2021</i>	68
HEITZ CELLAR <i>Cabernet Sauvignon Napa Valley California 2018</i>	120
GUNDLACH BUNDSCHU <i>Mountain Cuvee Red Sonoma County California 2021</i>	45
BELLE GLOS <i>Pinot Noir Santa Maria Valley California 2022</i>	90
THE FOUR GRACES <i>Pinot Noir Willamette Valley Oregon 2022</i>	68


SEASONAL COCKTAILS

RASPBERRY RAPTURE <i>Absolut Peche Vodka, Raspberry Liqueur, Orange Juice, Cranberry Juice, Raspberries</i>	15
WATERMELON MOJITO <i>Bacardi White Rum, Amoretti Watermelon Puree, Muddled Mint, Simple Syrup, Soda Water, Fresh Watermelon</i>	15
SPRING MARGARITA <i>Don Julio Blanco Tequila, St. Elder's Elderflower Liqueur, Grapefruit Juice, Grapefruit</i>	15
BLUEBERRY LEMON DROP <i>Village Garage Vodka, Amoretti Blueberry Puree, Fresh Lemon Juice, Simple Syrup</i>	15
PINEAPPLE LIME MEXICAN MULE <i>Jose Cuervo Silver Tequila, Gosling's Ginger Beer, Muddled Pineapple & Lime, Lime Juice, Fresh Pineapple & Lime Wheel</i>	15
BOURBON SWEET TEA <i>Maker's Mark Bourbon, Honey Simple Syrup, House Made Iced Tea, Lemon Wheel</i>	15
BLACKBERRY OLD FASHIONED <i>Maker's Mark Bourbon, Muddled Blackberry & Orange, Dash of Angostura Orange Bitters, Soda Water</i>	15

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
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