



*An American Tavern and Steak House*

▪ ▪ ▪ HISTORIC BENNINGTON ▪ ▪ ▪

HISTORIC 7A BENNINGTON VERMONT | 802.442.7500 | [THEPUBLYKHOUSE.COM](http://THEPUBLYKHOUSE.COM)

## APPETIZERS

<p>WARM BAKED BRIE <span style="float: right;">16.95</span> <i>Maple-Pecan Drizzle, Crostini</i> – GF ON REQUEST</p> <hr/> <p>STEAMED MUSSELS <span style="float: right;">18.95</span> <i>White Wine, Garlic, Tomato, Bacon, Chives, Cream &amp; Crostini</i> – GF ON REQUEST</p> <hr/> <p>BUTTERMILK FRIED CALAMARI <span style="float: right;">18.95</span> <i>Chipotle Aioli &amp; Homemade Marinara</i></p> <hr/> <p>PULLED PORK LOADED FRIES <span style="float: right;">18.95</span> <i>Melted Cheddar Cheese, Scallion, Jalapeno, Ranch Dressing</i></p> <hr/> <p>JUMBO SHRIMP COCKTAIL <span style="float: right;">17.95</span> <i>Zesty Cocktail Sauce, Lemon</i> – GF</p>	<p>JUMBO LUMP CRAB CAKES <span style="float: right;">18.95</span> <i>Chipotle Aioli</i></p> <hr/> <p>CHICKEN WINGS <span style="float: right;">17.95</span> <i>Hot, Mild, Garlic Hot, BBQ or Garlic Parmesan.</i> <i>Served with Celery &amp; Blue Cheese</i></p> <hr/> <p>WARM SPINACH-ARTICHOKE DIP <span style="float: right;">14.95</span> <i>Served Warm with Crostini</i> – GF ON REQUEST</p> <hr/> <p>BACON WRAPPED SCALLOPS <span style="float: right;">18.95</span> <i>Sweet Thai Chili Sauce</i></p> <hr/> <p>HOUSE SMOKED SLIDERS <span style="float: right;">17.95</span> <i>Pulled Pork or Brisket, Hawaiian Roll, BBQ Sauce</i></p>
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## SOUPS & SALADS

<p>LOBSTER BISQUE <span style="float: right;">9.95</span> <i>Hint of Sherry</i></p> <hr/> <p>COBB SALAD <span style="float: right;">21.95</span> <i>House Smoked Turkey Breast, Romaine, Boiled Egg, Smoked Bacon, Red Onion, Tomato, Croutons, Blue Cheese &amp; Balsamic Vinaigrette</i> – GF ON REQUEST</p> <hr/> <p>LEMON CAESAR SALAD <span style="float: right;">12.95</span> <i>Grated Parmesan, Fresh Lemon, Herbed Croutons, Lemon Caesar Dressing</i> GF ON REQUEST</p> <hr/> <p>SPINACH SALAD <span style="float: right;">13.95</span> <i>Candied Pecans, Mandarins, Dried Cranberry, Maple Balsamic</i></p>	<p>SOUP DE JOUR <span style="float: right;">9.95</span> <i>Chef's Daily Creation</i></p> <hr/> <p>ENDLESS SALAD BAR <span style="float: right;">19.95</span> <i>Extensive Buffet of Fresh Greens, Salads, Veggies, Dressings &amp; Toppings</i>  <i>Add Soup Du Jour or Lobster Bisque</i> <span style="float: right;">29.95</span></p> <hr/> <p><i>Add to any Salad:</i></p> <p><i>Grilled Chicken</i> <span style="float: right;">9.95</span></p> <p><i>Grilled Shrimp</i> <span style="float: right;">12.95</span></p> <p><i>Grilled Steak</i> <span style="float: right;">14.95</span></p> <p><i>Grilled Salmon</i> <span style="float: right;">14.95</span></p> <p><i>House Smoked Beef Brisket</i> <span style="float: right;">12.95</span></p> <p><i>House Smoked Turkey</i> <span style="float: right;">12.95</span></p> <p><i>House Smoked Pulled Pork</i> <span style="float: right;">12.95</span></p>
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## ENTREES

<p>STONE KITCHEN PASTA <span style="float: right;">24.95</span> <i>Fettuccine, Spinach, Mushrooms &amp; Roasted Tomato in a Gorgonzola Cream Sauce</i> – V</p> <hr/> <p>BLACKENED SALMON <span style="float: right;">30.95</span> <i>Gorgonzola Cream Sauce &amp; Diced Tomato</i></p> <hr/> <p>WILD MUSHROOM RAVIOLI <span style="float: right;">26.95</span> <i>Brown Butter Sage Cream Sauce</i></p> <hr/> <p>BROILED TWIN LOBSTER TAILS <span style="float: right;">39.95</span> <i>Fresh Lemon &amp; Drawn Butter</i></p> <hr/> <p>BROILED SEA SCALLOPS <span style="float: right;">35.95</span> <i>Light Bread Crumb, Butter &amp; Lemon</i></p>	<p>HAWAIIAN CHICKEN <span style="float: right;">29.95</span> <i>Two Teriyaki Marinated &amp; Grilled Breasts, Grilled Pineapple</i></p> <hr/> <p>CHICKEN FRANÇAISE <span style="float: right;">27.95</span> <i>White Wine Caper Sauce over Linguine</i></p> <hr/> <p>SHRIMP SCAMPI <span style="float: right;">29.95</span> <i>Classic Scampi Sauce over Linguine</i></p> <hr/> <p>ROAST TURKEY DINNER <span style="float: right;">24.95</span> <i>Mashed Potatoes, Stuffing, Pan Gravy &amp; 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 <i>Prepared to Order</i> – GF	39.95	ADD TO YOUR STEAK <i>Brandy Peppercorn Demi Glace</i>	2.95
TOP SIRLOIN <i>Prepared to Order</i> – GF	27.95 / 8 oz 30.95 / 10 oz	<i>Teryaki Sauce</i>	2.95
GRILLED FILET MEDALLIONS <i>Prepared to Order</i> – GF	36.95	<i>Blue Cheese</i>	2.95
		<i>Sautéed Mushrooms</i>	2.95
		<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>	
STEAK & SCAMPI	40.95	<i>Upgrade to 10 oz Sirloin</i>	2.95
STEAK & BROILED SEA SCALLOPS	42.95	<i>Upgrade to Filet Medallions</i>	7.95
STEAK & CRAB CAKE	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 ~ 27.95 | Select 3 Meats ~ 31.95 | Select 4 Meats 35.95 | Select 5 Meats ~ 39.95

## TAVERN FAVORITES

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

**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 2022</i>	HALF BOTTLE	18
OLEMA <i>Chardonnay California 2022</i>	12	46
CHALK HILL <i>Chardonnay Russian River Valley California 2023</i>	15	58
SILENI <i>Sauvignon Blanc Marlborough New Zealand 2023</i>	13	50
ST CHRISTOPHER <i>Riesling Piesporter Goldtropfchen Kabinett Germany 2023</i>	13	50
DONINI DELLE VENEZIE <i>Pinto Grigio Italy 2023</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 2021</i>	12	46
VIVE ALTA VISTA <i>Malbec Mendoza Argentina 2023</i>	12	46
RAYWOOD <i>Cabernet Sauvignon Central Coast California 2022</i>	13	50
INTERCEPT <i>Cabernet Sauvignon Paso Robles California 2021</i>	16	62
TRIBUTE <i>Pinot Noir Monterey County California 2022</i>	13	50

### 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 2023</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 2023</i>	68

### SEASONAL COCKTAILS

SPICED PEAR PUNCH <i>Pear Nectar, Captain Morgan Spiced Rum, Ginger Beer, Lemon Juice, Dash of Bitters</i>	15
FROSTED BLACKBERRY BOURBON MULE <i>Village Garage Bourbon, Ginger Beer, Fresh Lime Juice, Muddled Blackberries</i>	16
VANILLA FROST COSMO <i>Smirnoff Vanilla Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice</i>	15
POMEGRANATE MARGARITA <i>Don Julio Tequila, Pama Pomegranate Liqueur, Triple Sec, Splash of Sour Mix</i>	15
THE POLAR BEAR <i>Absolut Raspberry Vodka, Blue Curaçao, Sprite, Splash of Lemon Juice</i>	15
PEANUT BUTTER WHITE RUSSIAN <i>Sheep Dog Peanut Butter Whiskey, Kablua Coffee Liqueur, Ketel One Vodka, Cream</i>	16
WINTER SANGRIA <i>Cabernet, Brandy, Grand Marnier, Orange Juice, Maple Syrup</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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