



An American Tavern and Steak House

▪ ▪ ▪ HISTORIC BENNINGTON ▪ ▪ ▪

HISTORIC 7A BENNINGTON VERMONT | 802.442.7500 | THEPUBLYKHOUSE.COM

APPETIZERS

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| <p>WARM BAKED BRIE 16.95 <i>Maple-Pecan 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.</i> <i>Served with Celery & Blue Cheese</i></p> <hr/> <p>WARM SPINACH-ARTICHOKE DIP 14.95 <i>Served Warm with Crostini</i> – GF ON REQUEST</p> <hr/> <p>BACON WRAPPED SCALLOPS 18.95 <i>Sweet Thai Chili Sauce</i></p> <hr/> <p>HOUSE SMOKED SLIDERS 17.95 <i>Pulled Pork or Brisket, Hawaiian Roll, BBQ Sauce</i></p> |
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SOUPS & SALADS

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| <p>LOBSTER BISQUE 9.95 <i>Hint of Sherry</i></p> <hr/> <p>COBB SALAD 21.95 <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 12.95 <i>Grated Parmesan, Fresh Lemon, Herbed Croutons, Lemon Caesar Dressing</i> GF ON REQUEST</p> <hr/> <p>SPINACH SALAD 13.95 <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> <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

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| <p>STONE KITCHEN PASTA 24.95 <i>Fettuccine, Spinach, Mushrooms & Roasted Tomato in a Gorgonzola Cream Sauce</i> – V</p> <hr/> <p>BLACKENED SALMON 30.95 <i>Gorgonzola Cream Sauce & Diced Tomato</i></p> <hr/> <p>WILD MUSHROOM RAVIOLI 26.95 <i>Brown Butter Sage Cream Sauce</i></p> <hr/> <p>BROILED TWIN LOBSTER TAILS 39.95 <i>Fresh Lemon & Drawn Butter</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>CLASSIC CHICKEN PARMESAN 26.95 <i>House Made Marinara, Mozzarella, Fettuccine</i></p> <hr/> <p>SHRIMP SCAMPI 29.95 <i>Classic Scampi Sauce over Linguine</i></p> <hr/> <p>ROAST TURKEY DINNER 24.95 <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

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|-------------------------------|---------------|-------------------------------------|------|
| 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

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|------------------------------|-------|--|-------|
| 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

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| 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

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| LOCAL WAGYU BEEF BURGER | 27.95 | PULLED PORK SANDWICH | 26.95 |
| <i>Cabot Sharp Cheddar, Lettuce, Tomato & Onion, French Fries</i> | | <i>House Smoked, Cole Slaw, French Fries</i> | |
| HOUSE MADE BLACK BEAN BURGER | 22.95 | MEATLOAF | 26.95 |
| <i>Provolone, Lettuce, Tomato and Onion, French Fries – VEG</i> | | <i>Mushroom Gravy, Vermont Cheddar, Mashed Potato</i> | |
| CLASSIC FISH & CHIPS | 24.95 | BRISKET MAC & CHEESE | 31.95 |
| <i>Breaded Cod, French Fries, Cole Slaw, Tartar Sauce</i> | | <i>Cavatappi Pasta, Blended Cheeses, Smoked Brisket, BBQ Sauce Drizzle</i> | |
| BAKED NEW ENGLAND COD | 28.95 | LOBSTER MAC & CHEESE | 32.95 |
| <i>Vermont Cheddar, Butter, Seasoned Cracker Crumbs</i> | | <i>Cavatappi Pasta, Fresh Mozzarella, Brie & Cheddar Cheese, Broiled Bread Crumb Topping with Lobster</i> | |

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 | |
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| 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 |
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| 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

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| RASPBERRY RAPTURE <i>Absolut Peche Vodka, Raspberry Liqueur, Orange Juice, Cranberry Juice, Raspberries</i> | 15 |
| SPICED APPLE GIN FIZZ <i>Bombay Sapphire Gin, Apple Cider, Simple Syrup, Lemon Juice, Club Soda, Cinnamon Stick</i> | 15 |
| PUMPKIN SPICED WHITE RUSSIAN <i>Village Garage Vodka, Kablua Coffee Liqueur, Spiced Pumpkin Puree, Cream, Sprinkle of Cinnamon</i> | 15 |
| APPLE PEAR MARGARITA <i>Don Julio Tequila, Triple Sec, Apple Cider, Pear Nectar, Cinnamon Stick</i> | 15 |
| CARAMEL APPLE PUNCH <i>Smirnoff Kissed Caramel Vodka, Apple Cider, Pinot Grigio, Caramel-Cinnamon Sugared Rim</i> | 15 |
| KENTUCKY MULLED CIDER <i>Makers Mark Bourbon, Hot Mulled Cider, Cinnamon Stick & Star Anise</i> | 15 |
| HIGH FASHION <i>Barr Hill Gin, St. Elder Elderflower Liqueur, Grapefruit Juice, Fee Brothers Rhubarb Bitters, Grapefruit</i> | 16 |
| FORBIDDEN SOUR <i>Village Garage Bourbon, Pomegranate Liqueur, Fresh Lemon Juice, Simple Syrup, Orange Slice & Luxardo Cherry</i> | 16 |
| MAPLE OLD FASHIONED <i>Village Garage Bonfire Whiskey, Maple Syrup, Dash of Orange Bitters, Muddled Orange & Luxardo Cherry</i> | 16 |

BEERS, ALES & CIDERS

WE CARRY A WIDE RANGE OF PREMIUM BREWS
IN BOTTLES, CANS AND ON TAP, SHOWCASING LOCAL
DISTILLERIES, BREWERIES AND CIDERIES.


**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