

## BRUNCH

Saturday + Sunday  
11:00am-3:00pm



## FRESH FRUIT

### FRESH FRUIT BOWL 7

Assortment of watermelon, honey dew, cantaloupe, pineapple and grapes

### YOGURT BRUNCH BOWL 11

Creamy Greek style yogurt, topped with granola and a fresh fruit medley with blood orange drizzle

### BREAKFAST PARFAIT 6

Strawberry or blueberry yogurt layered with fruit and granola

## OMELETS

All omelets served with a side of homefries.

### \*FOLEY OMELET 14

Jalapeño bacon, tomatoes, avocados, spinach, red onions & cheese

### \*CALI OMELET 13

Spinach, tomatoes and asparagus, topped with avocados & goat cheese

### \*SOUTHWESTERN OMELET 15

Andouille, roasted poblanos, tomatoes, onions, whipped cream cheese and smoked gouda

### \*MEATLOVERS OMELET 15

Bacon, chorizo, ham & cheddar cheese

### \*CHEESE LOVERS OMELET 14

Brie, smoked gouda & maple cheddar

## ADD ONS

### \*SINGLE ANY STYLE EGG 3

### SINGLE FLATCAKE 4

### SMOKED OR JALAPEÑO BACON 4

### HOMEFRIES 5

### FRIED CHICKEN 5

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Before placing your order, please inform your server if a person in your party has a food allergy.

## AMERICAN BRUNCH

### \*BREAKFAST SANDWICH 10

Sunny side up egg, white cheddar, pickled onions, lettuce, aioli with side of homefries  
Add smoked or jalapeño bacon 2

### BANANA FOSTER FRENCH TOAST 12

Toasted brioche topped with candied bananas in our porter sauce, vanilla creme & pecans  
Add smoked or jalapeño bacon 2

### AMERICAN FRESH FLATCAKES 13

Three crispy flatcakes with a medley of fresh sliced fruit and locally sourced maple syrup  
Blueberry Flatcakes 1

### BELGIAN WAFFLE 7

Topped with maple syrup and buttermilk whipped cream  
Choice of freshly sliced banana, strawberry, blueberry or chocolate chips 4  
Add fried chicken 5

### \*MORNING HASH 16

Chopped beef, andouille, shredded potatoes, caramelized onions, lime, herbed yogurt and poached eggs

### \*SCRAMBLE! 14

Cherry tomatoes, spinach, oyster mushrooms, shallots, goat cheese, mixed greens with homefries

### \*OVEN BAKED EGG 14

Maitake mushrooms, baby artichoke, Aleppo pepper over toasted 7-grain bread with homefries

### \*BREAKFAST TACOS 13

Shredded chorizo & potatoes, scrambled eggs, crumbled jalapeño bacon, cilantro and lime crema with homefries

## BRUNCH COCKTAILS

### BREWSTER MARY 8

Our spin on a Bloody Mary, with secret spices and Trekker Trippel Golden Ale

### GOLD 'VILLE 10

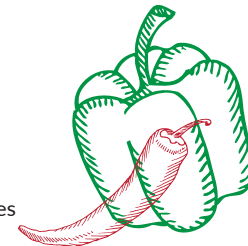
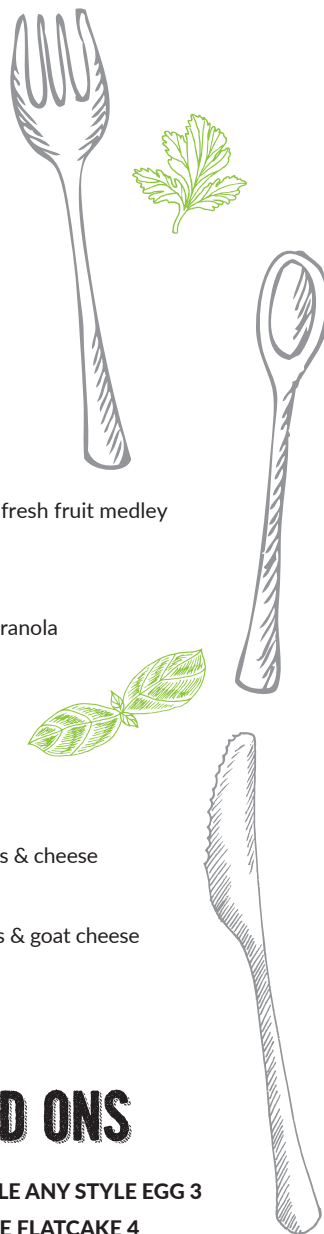
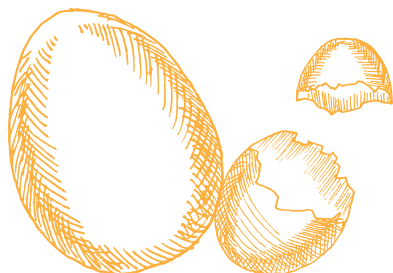
Special spice mix like a Bloody Mary, but no tomato. Spiked with our special high gravity ale

### BRASS MONKEY 9

A perfect morning blend of orange juice, Trekker Trippel and Happy Sol

### SUPERCHARGED 10

Red Bull Tangerine edition with Happy Sol and our high gravity ale



## LUNCH



### SIDE DISHES VEGETABLES

Pasta Salad  
Roasted potato medley  
Hand cut fries  
Small salad  
Mac & Cheese  
Flagraiser battered onion rings  
Garlicky spinach  
Maple glazed carrots  
Asparagus spears  
Housemade coleslaw

All side dishes 4

### SOUP

**CHEDDAR ALE** with our Flagraiser IPA 6/10  
**NEW ENGLAND CLAM CHOWDER** 6/10  
**CHILI and CHIPS** cheddar cheese, sour cream 6/10  
**TOMATO BISQUE** 6/10 {VEG}

### SAVE ROOM FOR DESSERT

**PORTER SQUARE PORTER ICE CREAM** 6  
Honeycomb Creamery small batch, loaded with Malted Milk Balls {VEG}

**SOMERVILLE FLUFFERNUTTER** 5  
Almond butter & fluff on iggy's oatmeal bread {VEG}

**BOSTON CREAM PIE** 6  
A tall slice of heaven {VEG}

{VEG} These dishes are or can be prepared vegetarian.  
{GF} These dishes are prepared Gluten-Free.

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## SMALL PLATES AND SHARING

**HOT BREWERY PRETZEL** 6 Brewhouse sweet and spicy whole grain mustard & beer cheese {VEG}  
Add spicy smoked andouille sausage 4

**DRUNKEN MUSSELS** 12 Fresh mussels steamed in Trekker Trippel Belgian Ale

**AVOCADO WONTONS** 8 Jalapeño, avocado & cheese {VEG}

**SPINACH + ARTICHOKE DIP** 10 Served with tortilla chips, carrots & celery {VEG}

**QUESO DIP** 9 Housemade queso dip, served with chips

**FOUR DEVILED EGGS** 7 Jalapeño bacon topped

**FOLEY STREET TACO** 6 Fish, steak or chicken with apple slaw, avocado, fresh salsa & hopped lime crema

**BACON WRAPPED SCALLOPS** 14 Grilled scallop skewers, cranberry balsamic Happy Sol sauce

**BREWHOUSE WINGS** 11 Rochester Honey Hot with Trekker Trippel, Happy Sol BBQ, Garlic Parmesan or Buffalo Bones or boneless

**BREWHOUSE NACHOS** 11 Cheddar jack, salsa, jalapeños & hopped lime crema {VEG}  
Add Happy Sol BBQ pulled pork 3, chili 2, buffalo chicken 3, guac 1.5

## LUNCH PLATES

**NEW ENGLAND MEATLOAF** 18  
Blend of beef, pork, veal & spicy chorizo, onions. My Better Half cream ale brown gravy,  
served with roasted potato medley & maple glazed carrots

**\*STEAK TIPS** 22  
Porter Square Porter marinated steak tips, roasted potato medley & asparagus

**MAC AND CHEESE** 12  
Extra sharp cheddar & monterey jack, white pepper, cayenne & nutmeg {VEG}  
Add Chorizo, bacon or chicken 4

**BAKED HADDOCK** 21  
Buttery cracker top, roasted potato medley & maple glazed carrots

**CRISPY SKIN SALMON** 22  
Pan seared with Flagraiser IPA, roasted potato medley & garlicky spinach

**FLAGRAISER BATTERED FISH AND CHIPS** 19  
Hand cut fries & housemade coleslaw

**SHRIMP SCAMPI** 20  
Fettuccine, fresh tomato, basil, roasted garlic & Heaven Scent butter sauce



## LUNCH



## BIG SALADS

### AMERICAN FRESH SALAD 9

Greens, cheddar cheese, hard-boiled egg, tomatoes, cukes, carrots, onions & pepitas {GF} {VEG}

### COBB SALAD 12

Romaine, avocado, hard-boiled egg, red onion, corn, tomato, bacon, blue cheese {GF} {VEG}

### CAESAR 10

Romaine, croutons, house caesar & shaved parmesan {VEG}

### SPRING SALAD 14

Spring mix with apples, pears, pecans, dried cranberries and goat cheese {GF} {VEG}

### PASTA SALAD 10

STAFF FAVORITE! Huge portion of housemade rotini over arugula. {VEG}

Dressings: Balsamic, Cascade Honey Hop, Blue Cheese or Grandma's Ranch

Add salmon, chicken, steak or shrimp 5  
Avocado 1, hard-boiled egg 1, bacon 2

## PIZZAS

Pizzas are 12 inches. Dinner for one, a snack for two.

### CHEESE PIZZA 13

Marinara base & mozzarella {VEG}

### THE ITALIAN 14

House-made marinara, mozzarella, topped with fresh calabrese

### CHARCUTERIE PIZZA 15

Marinara base, calabrese, soppressata, prosciutto & mozzarella

### PULLED PORK PIZZA 14

Happy Sol BBQ pulled pork, red onion & mozzarella

### BASIL PESTO 14



## BURGERS WITH HANDCUT FRIES

VEGGIE OR BEEF served with a pickle

### \*AMERICAN FRESH BURGER 14

Grafton smoked maple cheddar, lettuce, tomato & onion

### \*BACON BLUE 14

Bacon, blue cheese, lettuce, tomatoes & onion

### \*CALI BURGER 15

Blackened burger, cheddar, avocado, lettuce, tomato, onion & spicy aioli

### \*CELLARMAN BBQ 16

Grafton smoked maple cheddar, bacon, Happy Sol BBQ sauce, lettuce, tomato & onion rings

Add Egg 2, Bacon 2

## SANDWICHES WITH HANDCUT FRIES

### ALL AMERICAN 14

Sliced meatloaf, caramelized onions, chipotle ketchup on our burger brioche

### AMERICAN FRESH GRILLED CHEESE 12

Gouda and brie grilled on iggy's Multigrain bread & tomato bisque {VEG}  
Add bacon 3 add sliced tomato 1

### PULLED PORK SANDWICH 14

Slow-cooked pulled pork, apple slaw & Happy Sol BBQ sauce served on an iggy's fresh brioche

### WARD STREET TURKEY 12

Sliced roasted turkey, sharp cheddar cheese, jalapeño bacon, Sriracha mayo, greens, tomatoes, & onion on iggy's fresh ciabatta

### FRIED FISH 13

Haddock, cheddar, apple slaw, spicy tartar sauce on an iggy's fresh brioche

### \*STEAK AND CHEESE 14

Seasoned steak, brie, caramelized onions, arugula on iggy's fresh ciabatta

### BLACKENED CHICKEN 13

Bacon, ranch, greens, tomato and onion on iggy's fresh ciabatta

Substitute a different side or small cup of soup \$2

{VEG} These dishes are or can be prepared vegetarian.

{GF} These dishes are prepared Gluten-Free.

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DINNER



## NEW AND SPECIAL

### FRESH HOUSEMADE HUMMUS 7

Served with pita chips.

### CHEDDAR SAUSAGE PUFF 10

Chicken sausage bites wrapped in puff pastry with spicy dipping sauce.

### POUTINE 10

Fries topped with cheddar curds and our Porter Square Porter gravy.

### MEDITERRANEAN BURGER 16

Ground lamb with spinach, tomato, cucumber, feta cheese and a tzatziki sauce. Served with fries or your choice of side.

DINNER



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### FRESH HOUSEMADE HUMMUS 7

Served with pita chips.

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Chicken sausage bites wrapped in puff pastry with spicy dipping sauce.

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DINNER



## CHARCUTERIE BOARDS

### FLAGRAISER BOARD 26

Bresaola, Alps Sweet Soppresata, Imperial Hot Chorizo, La Quercia Prosciutto, Cabot White Sharp Cheddar, Great Hill Blue, Beemster XO 26-month aged Gouda. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini

### PORTER ESCALATOR BOARD 26

Fra'mani Spicy Capicollo, La Quercia Prosciutto, Creminelli Salami Calabrese, Alps Sweet Soppresata, Moses Sleeper Brie, Grafton Smoked Maple Cheddar and Vermont Creamery Cremont. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini

### CHEESE CONNOISSEUR'S BOARD 26

Moses Sleeper Brie, Grafton Smoked Maple Cheddar, Great Hill Blue, Beemster XO 26-month Gouda and Vermont Creamery Cremont. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini. {VEG}

### THE TREKKER BOARD 20

Bresaola, Imperial Hot Chorizo, Alps Sweet Soppresata, Cabot White Sharp Cheddar and Great Hill Blue. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini

### THE HAPPIER SOUL BOARD 20

Fra'mani Spicy Capicollo, La Quercia Prosciutto, Creminelli Salami Calabrese, Grafton Smoked Maple Cheddar and Moses Sleeper Brie. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini

Extra cheese 3

Extra meat 4

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## DINNER



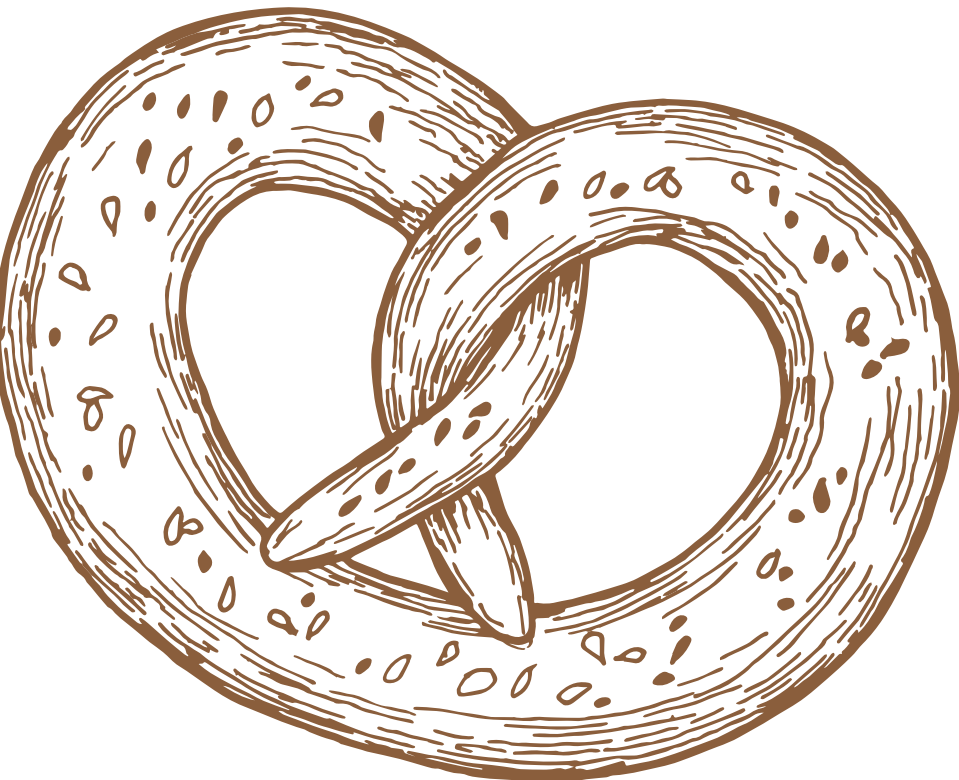
## SOUP

**CHEDDAR ALE** with our Flagraiser IPA 6/10

**NEW ENGLAND CLAM CHOWDER** 6/10

**CHILI and CHIPS** cheddar cheese, sour cream 6/10

**TOMATO BISQUE** 6/10 {VEG}



## SMALL PLATES AND SHARING

### HOT BREWERY PRETZEL 6

Brewhouse sweet and spicy whole grain mustard & beer cheese {VEG}  
Add spicy smoked andouille sausage 4

### \*DRUNKEN MUSSELS 12

Fresh mussels steamed in Trekker Trippel Belgian Ale

### MAPLE BRUSSELS SPROUTS 12

Pan seared with bacon served in a maple chipotle glaze, glazed pecans, dried cranberries & fresh goat cheese

### SPINACH + ARTICHOKE DIP 10

Served with tortilla chips, carrots & celery {VEG}

### QUESO DIP 9

Housemade queso dip, served with chips

### AVOCADO WONTONS 8

Jalapeño, avocado & cheese {VEG}

### \*BACON WRAPPED SCALLOPS 14

Grilled scallop skewers, cranberry balsamic Happy Sol sauce

### FOUR DEVEILED EGGS 7

Jalapeño bacon topped

### FOLEY STREET TACO 6

Fish, steak or chicken with apple slaw, avocado, fresh salsa & hopped lime crema

### BREWHOUSE WINGS 11

Rochester Honey Hot with Trekker Trippel, Happy Sol BBQ, Garlic Parmesan or Buffalo Bones or boneless

### BREWHOUSE NACHOS 11

Warm corn tortilla chips, cheddar jack, salsa, jalapeños & hopped lime crema {veg}  
Add Happy Sol BBQ pulled pork 3, chili 2, buffalo chicken 3, guac 1.5

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## DINNER



### SIDE DISHES VEGETABLES

Pasta Salad  
Roasted potato medley  
Garlic mashed potatoes  
Hand cut fries  
Small salad  
Mac & Cheese  
Flagraiser battered onion rings  
Garlicky spinach  
Maple glazed carrots  
Asparagus spears  
Housemade coleslaw

All side dishes 5



## BIG PLATES

### NEW ENGLAND MEATLOAF 18

Blend of beef, pork, veal & spicy chorizo, onions. My Better Half cream ale brown gravy. Served with garlic mashed potatoes & maple glazed carrots

### MAC AND CHEESE 12

Extra sharp cheddar & monterey jack, white pepper, cayenne & nutmeg {VEG}  
Add Chorizo, bacon or chicken 4

### \*STEAK TIPS 22

Porter Square Porter marinated steak tips, garlic mashed potatoes & asparagus

### PETITE FILET MIGNON 26

Garlic mashed, sautéed spinach, wild mushroom ragout with sherry and bleu cheese

### BAKED HADDOCK 22

Buttery cracker top, roasted potato medley & maple glazed carrots

### CRISPY SKIN SALMON 23

Pan seared with Flagraiser IPA, roasted potato medley & garlicky spinach

### FLAGRAISER BATTERED FISH AND CHIPS 19

Hand cut fries and housemade coleslaw

### SHRIMP SCAMPI 20

Fettuccine, fresh tomato, basil, roasted garlic & heaven scent butter sauce

## SAVE ROOM FOR DESSERT

### PORTER SQUARE PORTER ICE CREAM 6

Honeycomb Creamery small batch, loaded with Malted Milk Balls {VEG}

### SOMERVILLE FLUFFERNUTTER 5

Almond butter & fluff on iggy's oatmeal bread {VEG}

### BOSTON CREAM PIE 6

A tall slice of heaven {VEG}

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### CAESAR 10

Romaine, croutons, house caesar & shaved parmesan {VEG}

### SPRING SALAD 14

Spring mix with apples, pears, pecans, dried cranberries and goat cheese {GF} {VEG}

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House-made marinara & mozzarella {VEG}

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House-made marinara, calabrese, soppressata, prosciutto & mozzarella

### PULLED PORK PIZZA 14

Happy Sol BBQ pulled pork, red onion & mozzarella

### BASIL PESTO 14

House-made marinara, nut-free pesto, tomatoes, mozzarella & balsamic drizzle {VEG}



## BURGERS WITH HANDCUT FRIES

VEGGIE OR BEEF served with a pickle

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Blackened burger, cheddar, avocado, lettuce, tomato, onion & spicy aioli

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