



**FRESH ALES AND BITES, BOARDS AND FLIGHTS**  
Boynton Yards & Assembly Row  
Somerville Massachusetts

## APPETIZERS AND SHARING

**HOT BREWERY PRETZEL** housemade sweet and spicy whole grain mustard & beer cheese sauce for dipping \$6  
add smoked andouille sausage \$4

**BREWHOUSE TENDERS** buffalo or bbq tenders served with blue cheese or ranch for dipping \$9

**BREWERY TATER TOTS** chipotle ketchup {VEG} \$6

**AMERICAN FRESH POUTINE** tater tots, housemade gravy, and cheese curds, garnished with scallions \$9

**SPICY POUTINE** tater tots, jalapeño bacon, cheese curds, sriracha, and housemade gravy \$10

**CHEDDAR ALE SOUP** infused with our Flagraiser IPA  
cup \$5 bowl \$8

**CHILI + CHIPS** cheddar cheese, sour cream  
cup \$6 bowl \$10

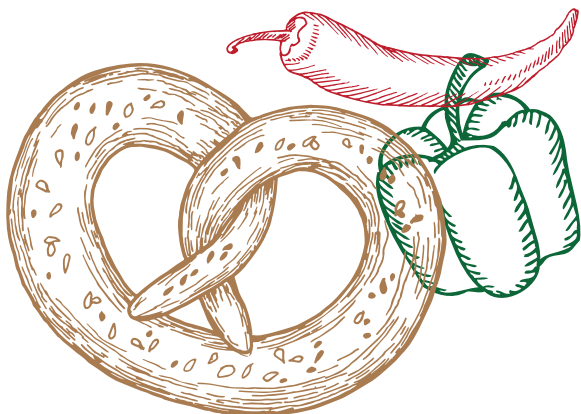
**BUFFALO CHICKEN DIP** served with chips \$8

**HOUSE QUESO** housemade queso dip, served with chips \$8  
add chorizo \$1.50

**SPINACH + ARTICHOKE DIP** tortilla chips {VEG} {GF} \$9

**BREWHOUSE NACHOS** warm corn tortilla chips, cheddar jack, salsa, jalapeños and lime crema {VEG} \$11  
add chili \$2 or buffalo chicken \$3 or guac \$1.50

**PULLED PORK NACHOS** warm corn tortilla chips, cheese, salsa, jalapeños, sour cream, bbq sauce \$13  
add guac \$1.50



## CHARCUTERIE BOARDS

Any board: add an extra cheese \$3 extra meat \$4

### FLAGRAISER BOARD

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

### PORTER ESCALATOR BOARD

Fra'mani Spicy Capicollo, La Quercia Prosciutto, Creminelli Salami Calabrese, Alps Sweet Soppressata, Moses Sleeper Brie, Grafton Smoked Maple Cheddar and Vermont Creamery Cremont. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini. \$26

### CHEESE CONNOISSEUR'S BOARD

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

### THE TREKKER BOARD

Bresola, Imperial Hot Chorizo, Alps Sweet Soppressata, Cabot White Sharp Cheddar and Great Hill Blue. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini. \$20

### THE HAPPIER SOUL BOARD

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. \$20

## CHEF'S SPECIALS

### BUFFALO POUTINE

Tater tots with cheddar curds, jalapeño bacon, buffalo and ranch, topped with blue cheese crumbles \$11

### TURKEY & FIG WRAP

Sliced turkey with a fig spread, goat cheese, arugula, tomato and our house mustard served on a whole wheat wrap with your choice of side \$12

### THE "BIG KAHUNA" PIZZA

Ranch base topped with mozzarella, pineapple, and jalapeno bacon \$14



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

\*Consuming raw or undercooked foods may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

OUR KITCHEN IS VERY SMALL. DURING PEAK TIMES THE WAIT MAY BE 45 MINUTES OR MORE.

# PIZZAS

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

**CHEESE PIZZA** marinara base & mozzarella {VEG} \$11

**THE ITALIAN** marinara base, mozzarella, topped with fresh calabrese \$14

**PULLED PORK PIZZA** sweet and spicy pork, BBQ sauce, mozzarella, onion \$14

**BASIL PESTO** nut-free pesto, tomatoes, mozzarella, with a balsamic drizzle {VEG} \$14



# MEALS

**SOUTHWEST CHICKEN BOWL** dirty rice, corn, black beans, red onion, and enchilada sauce topped with Sriracha BBQ pulled chicken, shredded cheddar, and avocado \$13

**MAC AND CHEESE** elbows and rich cheddar \$8  
[Add buffalo and blue cheese \\$1](#) [Add jalapeño bacon \\$1](#) [Add chicken \\$2](#)

**CHICKEN TACOS** two warm flour tortillas, jack cheddar, salsa, lime crema and chicken served with dirty rice or your choice of side \$13

**CHICKEN QUESADILLA** chicken and cheese on a flour tortilla served with a side of sour cream and salsa \$11  
[Add Guac on top \\$1.50](#)

## SANDWICHES

[WITH CHOICE OF: Mac and cheese, tots, soup, dirty rice or salad.](#)

**CHICKEN BURRITO** whole wheat tortilla, pulled chicken thigh, with dirty rice, jack cheddar, salsa, and Sriracha lime crema \$12

**PULLED PORK SANDWICH** slow-cooked pulled pork, apple/pear slaw, and BBQ sauce served on an iggy's fresh brioche bun \$13

**WARD STREET TURKEY** sliced roasted turkey, sharp cheddar cheese, jalapeño bacon, sriracha mayo, greens, tomato and onion on fresh iggy's ciabatta \$12

**CAPRESE SANDWICH** mozzarella, tomato, pesto and balsamic on iggy's ciabatta {VEG} \$12

# BIG SALADS

**AMERICAN FRESH SALAD** greens, croutons, cheddar cheese, tomato, cukes, carrots, onion and pepitas. {VEG} \$10

**ARUGULA AND SPINACH SALAD** turkey, blue cheese, baby arugula, fresh spinach, glazed pecans, croutons and tomato \$12

**SUMMER SALAD** spinach, pineapple, cucumber, carrots and avocado, with a sweet chili dressing. {VEG} \$11

Choice of dressing: Balsamic, Blue Cheese or Grandma's Ranch

[Add chicken \\$2](#) or [avocado \\$1](#) to any salad

## SOMETHING SWEET

**FLUFFERNUTTER SANDWICH** Marshmallow Fluff was invented in Somerville! A nostalgic fluffernutter sandwich with almond butter and fluff on iggy's oatmeal bread cut and served on a small board {VEG} \$5

**BELGIAN WAFFLE** fresh waffles, served with butter, syrup and apples {VEG} \$6.50

**PORTER SQUARE PORTER ICE CREAM**  
In partnership with Honeycomb Creamery, enjoy this delicious ice cream made with our Porter Square Porter and loaded with Malted Milk Balls {VEG} \$6.00

