

LUNCH



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 DEVEILED 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

CHARCUTERIE BOARDS

FLAGRAISER BOARD 26

Bresaola, Alps Sweet Soppressata, 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 Soppressata, 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 Soppressata, 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



LUNCH



FRESH 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}

BOSTON CREAM PIE 6

A tall slice of heaven {VEG}

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

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}

SUMMER 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

Marinara base, nut-free pesto, tomatoes, mozzarella & balsamic drizzle {VEG}

{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.

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, cheddar & jack cheeses grilled on brioche toast with side of tomato bisque {VEG}
Add bacon 2 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, cheddar, 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

DINNER



NEW AND SPECIAL

FRIED CALAMARI 11

Banana peppers, pico de gallo and a side of spicy marinara sauce.

WATERMELON GAZPACHO 7 Cup | 11 Bowl

Watermelon, cucumber, tomato, and poblano pepper. Served cold.

BUFFALO CHICKEN SANDWICH 14

Tossed in buffalo sauce with lettuce, tomato, onion, and bacon, topped with house made blue cheese dressing and side of fries.

BBQ RIBS 11 Small plate | 18 Dinner

Slow roasted ribs smothered in Happy Sol BBQ Sauce. Small plate is 2-3 ribs; dinner portion is a half-rack with mashed potatoes and carrots.

LOBSTER ROLL 22

Lobster with mayo, celery, and red onion on a toasted bun, topped with our spicy aioli. Served with fries.

DINNER



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DINNER



CHARCUTERIE BOARDS

FLAGRAISER BOARD 26

Bresaola, Alps Sweet Soppressata, 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 Soppressata, 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 Soppressata, 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

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

{GF} These dishes are prepared Gluten-Free.

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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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DINNER



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

House-made marinara & mozzarella {VEG}

THE ITALIAN 14

House-made marinara, mozzarella, topped with fresh calabrese

CHARCUTERIE PIZZA 15

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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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

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