



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

SAUSAGE AND PRETZEL spicy smoked andouille sausage with a big buttery salted brewery pretzel, housemade sweet and spicy whole grain mustard + beer cheese dipping sauce \$10

BUFFALO TENDERS served with blue cheese for dipping \$7

BREWERY TATER TOTS chipotle ketchup {VEG} \$4

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

IMPERIAL POUTINE tater tots, blue cheese, caramelized onions, and housemade gravy \$11

CHEDDAR ALE SOUP infused with our Flagraiser IPA \$5

CHILI + CHIPS cheddar cheese, sour cream \$5.50

SPINACH + ARTICHOKE DIP tortilla chips {VEG} {GF} \$7

FOUR DEVILED EGGS jalapeño bacon topped spicy mustard deviled eggs \$6

BREWHOUSE NACHOS warm corn tortilla chips, cheddar jack, salsa, jalapeños and lime crema {VEG} \$9
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 \$12

CHEF IAN'S SPECIALS FOURTH WEEK OF JULY

BUFFALO CHICKEN PO' BOY SANDWICH

Buffalo Chicken with Lettuce, Tomatoes, and Pickles served on Ciabatta \$9

SPICY CHICKEN PIZZA

Spicy Chicken, Pesto Base, Bacon, and Mozzarella \$10

GAZPACHO

Served with Tortilla Chips \$6

CHARCUTERIE BOARDS

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

FLAGRAISER BOARD

Bresola, Alps Sweet Sopressata, 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 Sopressata, 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

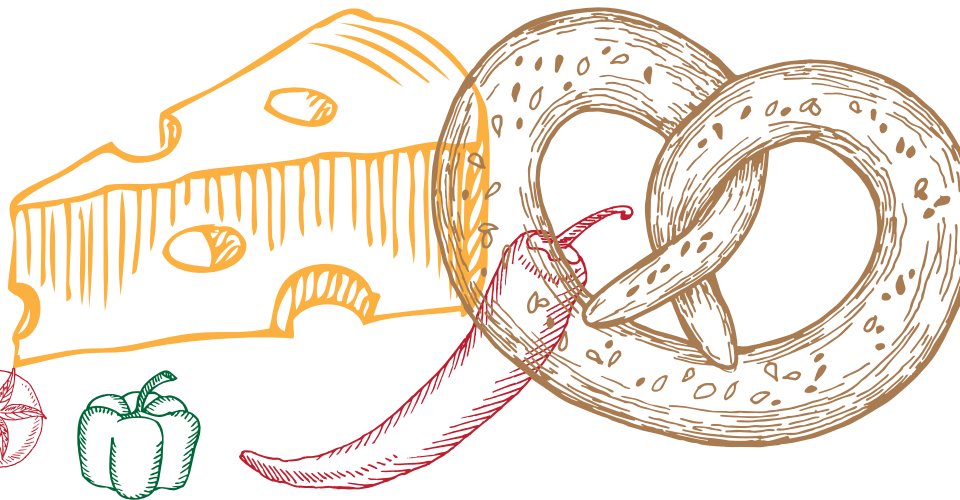
Moses Sleeper Brie, Grafton Smoked Maple Cheddar, Great Hill Blue, Beamster XO 26-month Gouda and Vermont Creamery Cremont. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini. {VEG} \$26

THE TREKKER BOARD

Bresola, Imperial Hot Chorizo, Alps Sweet Sopressata, 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



{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} \$10

THE ITALIAN marinara base, mozzarella, topped with fresh calabrese \$13

PULLED PORK PIZZA sweet and spicy pork, BBQ sauce, mozzarella, onion \$13

BUFFALO CHICKEN PIZZA housemade buffalo sauce base, chicken, roasted red peppers, blue cheese crumbles finished with blue cheese dressing \$13

LIQUID COURAGE COMEDY PIZZA ham, maple chipotle bbq sauce, cheddar \$13

BASIL PESTO nut-free pesto, tomatoes, mozzarella, with a balsamic drizzle {VEG} \$13



MEALS

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

FRENCH DIP sliced roast beef, mozzarella, baby arugula, served on iggy's fresh ciabatta, served with au jus and your choice of side. \$13

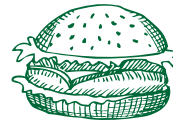
MAC AND CHEESE elbows and rich cheddar {VEG} \$7
Add bacon \$1 or chicken \$2

BUFFALO MAC AND CHEESE mac and cheese, blue cheese, and buffalo sauce topped with panko breadcrumbs \$8
Add chicken \$2

TWO PULLED PORK TACOS warm flour tortillas, pulled pork, red onion, cheddar, and BBQ sauce served with dirty rice or your choice of side \$13

TWO CHICKEN TACOS warm flour tortillas filled with marinated pulled chicken, cheddar cheese, fresh salsa and topped with lime crema served with dirty rice or your choice of side \$13

SANDWICHES



WITH CHOICE OF: Mac and cheese, tots, soup, dirty rice or salad.

STEAK AND CHEESE shaved steak, caramelized onions, melted mozzarella served on iggy's fresh ciabatta \$13

PASTRAMI AND SWISS fresh pastrami, swiss, and our homemade brewery mustard served on iggy's fresh sliced multigrain \$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

PULLED PORK SANDWICH slow-cooked pulled pork, caramelized onions, and BBQ sauce served on a iggy's fresh brioche bun \$12

BIG SALADS

AMERICAN FRESH SALAD greens, cheddar cheese, hard-boiled egg, tomato, cukes, carrots, onion and pepitas. {GF} {VEG} \$9

ARUGULA AND SPINACH SALAD ham, blue cheese, baby arugula, fresh spinach, glazed pecans and tomato \$9

SUMMER SALAD spinach, cukes, pears, peaches, cheddar cheese, and glazed pecans {VEG} \$8

VEGGIE QUICHE artichoke, spinach and peppers with side salad {VEG} \$10

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

MAKE THE WHOLE BREWERY SMELL LOVELY BELGIAN WAFFLE Plain or chocolate chip waffle topped with fresh sliced banana and peach, maple syrup, butter and candied pecans {VEG} \$6

