



Fresh ales and bites, boards and flights.  
Boynton Yards & Assembly Row  
Somerville Massachusetts

## Charcuterie Boards

*Meats and Cheeses on a big cutting board*

### FLAGRAISER BOARD

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

### CHEESE CONNOISSEUR'S BOARD

Moses Sleeper Brie, Grafton Smoked Maple Cheddar, Great Hill Blue, Beemster XO 26-month Gouda and Vermont Creamery Cremont. Includes Glazed Pecans, Taza Chocolate, 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, Taza Chocolate, 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, Taza Chocolate, Jam, Fresh Fruit, Housemade Mustard & Crostini. \$20

## Appetizers

**HOT BREWERY PRETZEL** served with our housemade sweet and spicy whole grain mustard and beer cheese sauce for dipping \$6

**SAUSAGE AND PRETZEL** spicy smoked andouille sausage served with one of our big buttery brewery pretzels and our housemade sweet and spicy whole grain mustard and beer cheese sauce for dipping \$10

**BREWERY TATER TOTS** served with chipotle ketchup {VEG} \$4

**CHIPS + PICO** tortilla chips served with fresh pico de gallo {VEG} \$4

**CHEDDAR ALE SOUP** infused with Flagraiser IPA \$5

**CHILI + CHIPS** traditional bowl of chili garnished with cheddar cheese, sour cream, and served with tortilla chips \$5.50

**MAC AND CHEESE** elbows and rich cheddar {VEG} \$7

**NACHOS** warm corn tortilla chips, cheddar jack, pico de gallo, jalapeños and lime crema {VEG} \$9  
**add chili \$2 or buffalo chicken \$3**

**FOUR DEVILED EGGS** topped with a Sriracha Drizzle {VEG} \$6

**PULLED PORK NACHOS** with warm corn tortilla chips, cheese, pico de gallo, jalapeños, sour cream, and bbq sauce \$12

## BIG Salads

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

**AMERICAN FRESH SALAD** A huge bowl of greens, snap peas, asiago, tomatos, cukes, carrots, onion and pepitas. {GF} {VEG} \$8

### YBOR CITY SALAD

greens, cheddar cheese, hard-boiled egg, tomato, cukes, carrots, onion and pepitas. {GF} {VEG} \$8

### FALL SALAD

greens, tomato, cukes, carrots, onions, apples, glazed pecans, and pepitas. {GF} {VEG} \$8

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

**add chicken to any salad \$2**

## Pizzas

Pizzas are twelve inches. Dinner for one or a snack for two.

**CHEESE PIZZA** red sauce and mozzarella {VEG} \$10

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

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

**AUTUMN MAPLE SQUASH & BLEU PIZZA** maple chipotle bbq base, cheddar cheese, roasted butternut squash, glazed pecans, red onions, pepitas, and topped with blue cheese {VEG} \$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

## Sandwiches

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

### 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

### HAM AND CHEDDAR SANDWICH

ham and melted cheddar, sriracha mayo, and greens, served on iggy's fresh brioche bun \$12

### PULLED PORK SANDWICH

slow-cooked pulled pork, broccoli-kale slaw, and bbq sauce served on a iggy's fresh brioche bun \$12

### HOT SOUTHERN BIRD SANDWICH

thick cut turkey, tomato, jalapeño bacon, cheddar, white bbq sauce served open face on multigrain \$13

## Meals

**CHICKEN PEANUT NOODLE BOWL** grilled chicken, udon noodles, in a housemade peanut sauce with daikon radishes and julienned carrots. Garnished with crushed peanuts and a lime wedge \$14

**GRILLED CHEESE AND SOUP** Grilled cheese taken up a notch with brie and gouda on multigrain served with tomato soup or chili and a pickle \$13

**Add Jalapeño Bacon \$1.5**

**CHICKEN POT PIE WITH SALAD** Buttery puff pastry topped baking dish filled with chicken, peas, and carrots served with american fresh side salad \$13

**THREE PULLED PORK TACOS** warm tortillas, pulled pork, red onion, cheddar, and bbq sauce, served with a side \$13

**THREE FRESH CHICKEN TACOS** warm flour tortillas filled with marinated chicken, cheddar cheese, pico de gallo, and topped with lime crema, served with a side \$13

## Something Sweet

### DECONSTRUCTED FLUFFERNUTTER

Marshmallow Fluff was invented in Somerville. A DIY knife & board with piles of fluff, almond butter & crostini {VEG} \$6

### BELGIAN WAFFLE

With fresh apples and candied pecans, or with lots of chocolate chips. Served with butter, syrup, and whipped cream. {VEG} \$6.5

### CHEESE AND BEER DESSERT

5oz pour of Porter Square Porter with a slice of nutty and earthy Meadow Creek Dairy Grayson semisoft and a slice of Beemster XO 26-month aged Gouda. {VEG} \$13

### CHEESECAKE AND BEER DESSERT

5oz pour of Porter for Paradise with an individual caramel and pecan cheesecake {VEG} \$6.5

{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.