



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

Welcome!

August is one of our favorite months of the year. While we munch on peaches, gouda, and prosciutto thoughts of fall beers and their brewing schedules are underway. If you are free on Friday August 26th, we HIGHLY RECOMMEND you get tickets for the Massachusetts Brewer's Guild's 2016 Festival. Held outdoors at the Seaport World Trade Center it's one of our favorite festivals of the year.
<http://www.massbrewersguild.com/>

Cheers!
Jeff, Caitlin & the whole crew

Special Indulgences

PIMENTO CHEESE PLATE

spicy traditional southern pub style cheese spread.
Served with three biscuits. {VEG} \$8

BANANA PUDDING TART

Old-fashioned banana pudding, whipped cream, with graham cracker crust {VEG} \$4

DECONSTRUCTED FLUFFERNUTTER

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

BELIGIAN WAFFLE

Fresh banana and peaches, whipped cream, syrup and butter. {VEG} \$6.5

CHEESECAKE & HAPPY SOL

5oz pour of Happy Sol Blood Orange Hef paired with mango & guava cheesecake {VEG} \$6.5

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, 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. \$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

THE SUMMER BIKE PICNIC BOARD

La Quercia Prosciutto, Beamster XO 26 month Gouda, housemade dilly beans, hot dill spears, peaches, candied pecans. Includes Glazed Pecans, Jam, Fresh Fruit, Housemade Mustard & Crostini. \$20

CHEESE AND BEER DESSERT

5oz pour of Porter for Paradise with a slice of Grafton Smoked Maple Cheddar and a slice of Beamster XO 26-month aged Gouda. \$12

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

CHEDDAR ALE SOUP infused with Flagraiser IPA \$5

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

FOUR DEVEILED EGGS topped with diced jalapeño bacon \$6

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

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

CUBAN PIZZA ham, pulled pork, cheddar, and mustard sauce, finished with chopped pickles! \$14

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

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

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

{GF} These dishes are prepared Gluten-Free.

{VEGAN} These dishes are VEGAN.

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.

Sandwiches

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

PIMENTO AND HAM SANDWICH

ham, pimento cheese spread, greens, tomato, and onion on fresh iggy's ciabatta \$12

WARD STREET TURKEY

sliced roasted turkey, jalapeño bacon, sriracha mayo, greens, tomato, and onion on fresh iggy's ciabatta \$12

CITRUS CHICKEN SALAD SANDWICH

roasted chicken breast, onion, celery, scallion, greens, tomato, citrus aioli served on an iggy's fresh brioche bun \$12

CAPRESE SANDWICH

mozzarella, tomato, pesto and balsamic on ciabatta {VEG} \$12

PULLED PORK SANDWICH

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

THREE PULLED PORK TACOS

warm tortillas, pulled pork, red onion, cheddar, bbq sauce \$13

HOT SOUTHERN BIRD SANDWICH

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

BREAKFAST FOR DINNER WAFFLE

hard boiled egg, jalapeño bacon, whipped cream, syrup and butter \$10

BIG Salads

AMERICAN FRESH SALAD A huge bowl of greens, snap peas, asiago, tomatoes, cukes, carrots, onion and pepitas. Balsamic dressing or Grandma's ranch. {GF} {VEG} \$8

YBOR CITY SALAD

grilled chicken breast, greens, cheddar cheese, hard-boiled egg, tomato, cukes, carrots, onion and pepitas. Southern Goddess creamy herb dressing. {GF} \$10

MACON COUNTY PEACH SALAD

grilled chicken breast, greens, tomato, cukes, carrots, onions, peaches, glazed pecans, and pepitas. Balsamic dressing. {VEG} {GF} \$10

VEGGIE QUICHE artichoke, spinach, and peppers with side salad Balsamic dressing or Grandma's ranch. {VEG} \$10

Weekly Events:

Monday

Taproom Trivia 7:30p

Tuesday

Beer Garden Trivia 7:30p

Sunday

Liquid Courage Comedy Club 9p

Save the date:

Sunday August 7th 2-5p

French Macaron Pop Up with Boston Bonbon in the Beer Garden

***Sunday August 14th 10a**

Tempo Cycling Class in the Beer Garden

Sunday August 21st 11a

Happy Soles Running Club Fun Run 5k at the Beer Garden

Wednesday August 24th 10a

Tots @ 10 family friendly event and concert in the Beer Garden

***Friday August 26th 6p**

7th Annual Mass Brewer's Fest at the Seaport World Trade Center; tickets available

***Tuesday August 30th 7p**

Plant Nite in the Taproom

Sunday September 4th 11a

Happy Soles Running Club Fun Run 5k at the Beer Garden

***Sunday September 11th 10a**

Tempo Cycling Class in the Beer Garden

Wednesday September 14th 7p

Happy Soles Running Club Fun Run 5k at the Taproom

***Saturday September 24th 1p**

Massachusetts Cheese Festival at the Armory; tickets available

***Tuesday September 27th 7p**

DIY Spent Grain Dog Treat Class

***Wednesday September 28th 6:30p**

DIY Spent Grain Bread Making Class

* check out our site for tickets and details
Slumbrew.com