



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

### DECONSTRUCTED FLUFFERNUTTER

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

### BELIGIAN WAFFLE

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

### CHEESECAKE & HAPPY SOL

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

### CHEESECAKE & PORTER FOR PARADISE

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

**Let us know if you would like the cheesecake packed up to enjoy at home!**

## 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.

### 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

### 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 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

## 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

greens, cheddar cheese, hard-boiled egg, tomato, cukes, carrots, onion and pepitas. Southern Goddess creamy herb dressing. {GF} \$8

### MACON COUNTY PEACH SALAD

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

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

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