



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

BREWHOUSE TENDERS buffalo or bbq tenders served with blue cheese or ranch for dipping \$9

BREWERY TATER TOTS chipotle ketchup {VEG} \$6

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

SPICY POUTINE tater tots, jalapeño bacon, cheese curds, sriracha, and housemade gravy \$10

CHEDDAR ALE SOUP infused with our Flagraiser IPA
cup \$5 bowl \$8

CHILI + CHIPS cheddar cheese, sour cream
cup \$6 bowl \$10

BUFFALO CHICKEN DIP served with chips \$8

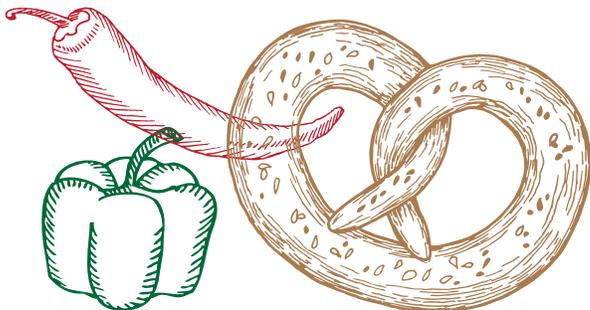
POBLANO QUESO housemade poblano queso dip, served with chips \$8 add chorizo \$1.50

SPINACH + ARTICHOKE DIP tortilla chips {VEG} {GF} \$9

FOUR DEVILED EGGS with a jalapeño and avocado filling \$7

BREWHOUSE NACHOS warm corn tortilla chips, cheddar jack, salsa, jalapeños and lime crema {VEG} \$11
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 \$13 add guac \$1.50



CHARCUTERIE BOARDS

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

FLAGRAISER BOARD

Bresola, Alps Sweet Soppressata, 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 Soppressata, 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 Soppressata, 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

CHEF'S SPECIALS

ROAST BEEF PIZZA

Marinara Base with Roast Beef, Peppers, Onions and Mozzarella \$11

ROAST BEEF SANDWICH

Roast Beef, Spinach, Horseradish Mayo and Blue Cheese Crumbles served on iggy's Fresh Ciabatta \$12

PASTRAMI AND SWISS

Fresh Pastrami, Swiss, and our Homemade Brewery Mustard served on iggy's Fresh Sliced Multigrain \$12



{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} \$11

MAPLE CHIPOTLE PIZZA maple chipotle sauce with butternut squash, red onion, mozzarella cheese, and blue cheese \$12

THE ITALIAN marinara base, mozzarella, topped with fresh calabrese \$14

PULLED PORK PIZZA sweet and spicy pork, BBQ sauce, mozzarella, onion \$14

LIQUID COURAGE COMEDY PIZZA ham, maple chipotle bbq sauce, cheddar \$14

BASIL PESTO nut-free pesto, tomatoes, mozzarella, with a balsamic drizzle {VEG} \$14



BIG SALADS

AMERICAN FRESH SALAD greens, cheddar cheese, hard-boiled egg, tomato, cukes, carrots, onion and pepitas. {GF} {VEG} \$10

ARUGULA AND SPINACH SALAD ham, blue cheese, baby arugula, fresh spinach, glazed pecans and tomato \$12

FALL SALAD greens, apple slices, cranberries, squash, pepitas, and goat cheese {VEG} \$12

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

BELGIAN WAFFLE Fresh Cinnamon Waffles, topped with Apples, Whipped Cream and Butter {VEG} \$6.50

PORTER SQUARE PORTER ICE CREAM

In partnership with Honeycomb Creamery, enjoy this delicious ice cream made with our Porter Square Porter and loaded with Malted Milk Balls {VEG} \$6.00



MEALS

STUFFED PEPPERS stuffed roasted peppers served with cheese and a Sriracha lime crema \$11

Add chicken \$2

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

MAC AND CHEESE elbows and rich cheddar with jalapeño bacon \$9

Add chicken \$2

BUFFALO MAC AND CHEESE mac and cheese, blue cheese, and buffalo sauce topped with panko breadcrumbs \$10

Add chicken \$2

CHICKEN TACOS two warm flour tortillas, jack cheddar, salsa, lime crema and chicken served with dirty rice or your choice of side \$13

FISH TACOS two warm flour tortillas, slaw, jack cheddar, avocado, salsa and spicy tartar sauce served with dirty rice or your choice of side \$13

CHICKEN QUESADILLA Chicken, Cheese, Peppers, and Onions served with a side of Sour Cream \$11



SANDWICHES

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

PECANWOOD PORK SANDWICH sliced pork brisket, bacon, goat cheese and spinach with fig spread served on ciabatta \$14

PULLED PORK SANDWICH slow-cooked pulled pork, apple/pear slaw, and BBQ sauce served on an iggy's fresh brioche bun \$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

FISH SANDWICH pollack, slaw, cheddar cheese, and spicy tartar sauce served on an iggy's fresh brioche bun \$13

BOYNTON CUBAN ham, pork and swiss with our house mustard and pickles served on iggy's fresh ciabatta \$14