



**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 \$7

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

**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 \$8

**CHEDDAR ALE SOUP** infused with our Flagraiser IPA  
cup \$4 bowl \$6

**CHILI + CHIPS** cheddar cheese, sour cream  
cup \$4 bowl \$6

**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} \$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 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

### PUMPKIN PIE

Served with Whipped Cream \$5

### ROASTED SWEET POTATOES

Served with Toasted Marshmallows \$6

### BBQ CHICKEN PIZZA

BBQ Base with Chicken, Bacon, and Red Onion with a Ranch Drizzle \$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} \$10

**MAPLE CHIPOTLE PIZZA** maple chipotle sauce with butternut squash, red onion, mozzarella cheese, and blue cheese \$11

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

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



# 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 \$12

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

**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} \$6.50

**PUMPKIN PIE** Served with Whipped Cream \$5



# MEALS

**STUFFED PEPPERS** stuffed roasted peppers served with cheese and a Sriracha lime crema \$9

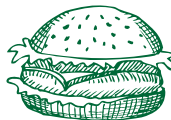
**SOUTHWEST CHICKEN BOWL** dirty rice, corn, black beans, red onion, and green chili sauce topped with Sriracha BBQ pulled chicken, shredded cheddar, and avocado \$13

**MAC AND CHEESE** elbows and rich cheddar {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.

**ROAST BEEF SANDWICH** roast beef, spinach, horseradish mayo and blue cheese crumbles served on iggy's fresh ciabatta \$14

**THE BOYNTON** ham, swiss, poblano peppers, mustard 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

**PULLED PORK SANDWICH** slow-cooked pulled pork, apple/pear slaw, and BBQ sauce served on an iggy's fresh brioche bun \$12

**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