

"BLACKBOARD" SPECIALS THURS. – SUN.

PIZZA

Margherita Crushed Italian Tomatoes/Fresh Mozzarella/Basil	\$12
House Spicy Fennel Sausage & Ricotta Roasted Red Peppers/Tomato Sauce/Mozzarella	\$15
Wild Mushroom Leeks/Gruyère/Garlic Cream/Tarragon/Truffle Oil	\$15
Potato & Bacon Garlic Cream/Cheddar/Scallions	\$14
Farmer's Market with Goat Cheese Tomato/Summer Squash/Zucchini/Eggplant/Fennel/Red Peppers	\$14
*Clam & Bacon Fresh Mozzarella/Pecorino/Thyme/Red Pepper Flakes	\$15
Prosciutto & Arugula Fresh Mozzarella/Dates/Thyme/Grape Must	\$15
BBQ Pork Pineapple/Serrano Chili/Cilantro/Red Onion/Gruyère	\$15
House Meatball Pizza House Tomato Sauce/Pecorino/Mozzarella	\$14
Old Reliable House Tomato Sauce/Pecorino/Mozzarella	\$10

TOPPINGS

Bacon \$3	Braised Pork \$3
Pepperoni \$2.5	Prosciutto \$4
Spicy Fennel Sausage \$3	House Meatballs \$3
Clams \$3	Roasted Red Peppers \$2
Sautéed Onions \$2	Wild Mushrooms \$2.5
Potato \$2	Pineapple \$2
Arugula \$3	Leeks \$1
Goat Cheese \$3.5	Garlic Confit \$2
Fresh Mozzarella \$3	Ricotta \$2.5

PLATES

Smoked Cod & Parsnip Chowder with Bacon/Chive Biscuit	\$8
House Lager Pretzel with Horseradish Mustard & Beer Cheese	\$5
*Local Cheese & Charcuterie with House Pickles & Toasted Bread	\$18
Wood Fired Chicken Wings with Rosemary, Olive Oil, Sea Salt & Sautéed Onions	\$10
Baby Kale Salad with Taleggio Cheese/Pickled Red Onion/Green Goddess Dressing Add Salmon \$4 Steak \$6 Chicken \$3	\$8
Field Greens Salad with Goat Cheese/Spiced Walnuts/Champagne Vinaigrette Add Salmon \$4 Steak \$6 Chicken \$3	\$8
Caesar Salad with Garlic Croutons/Romano Cheese/Anchovies Add Salmon \$4 Steak \$6 Chicken \$3	\$8
Mussels Steamed in Leisure Time Lager, Garlic, Herbs & Toasted Bread	\$12
*Seared Sea Scallops with Spinach Risotto & Pimenton Oil	\$16
Four Cheese Macaroni & Cheese with Bread Crumb Topping Add Braised Pork (or any pizza topping) \$3	\$10
Smoke & Dagger Braised Beef Goulash with Bread Dumplings	\$10
Ratatouille Penne with Summer Squash/Zucchini/Eggplant/Fennel/Red Peppers Tomatoes & Herbs	\$14
Braised Pork Shank with Leek/Kale Mashed Potatoes, Baby Carrots & Gremolata	\$16
House Brined, Wood Roasted Chicken with Dirty Rice/Haricot Verts/Mango Chutney	\$16
*Seared Atlantic Salmon Fillet with Corn Succotash/Roasted Potato/Red Pepper Vinaigrette	\$16
House Bratwurst with Gruyère, Sautéed Onion Spaetzle & Sauerkraut	\$17

rev. 06142016

SIDES, SOFT DRINKS & DESSERTS ON BACK

“BLACKBOARD” SPECIALS THURS. – SUN.

SOFT DRINKS

POLAR FOUNTAIN SODAS

Orange
Lemon-Lime
Root Beer
Ginger Ale
Diet Cola

SPINDRIFT SODAS

Blackberry
Cran-Raspberry
Ginger Beer
Grapefruit
Lemonade
Half & Half (Iced Tea + Lemonade)
Orange-Mango

Made with triple purified sparkling water, fresh squeezed fruit or berry purees & a dash of cane juice. No syrups, juice concentrates, additives, or preservatives!

SIMPSON SPRINGS SODA

Birch Beer
Cream Soda
Root Beer

Simpson Spring, based in Easton, MA, is the oldest bottling plant in The United States. The Spring dates back to 6000 B.C. & the plant was built around the spring in 1878. All sodas are hand-mixed using spring water & 100% pure cane sugar. Local & family owned.

HOT TEA

German Breakfast: Strong black tea

Lapsang Souchong: Smokey, bold black tea

Golden Green: Fruity, flowery & herbaceous

Chamomile Flowers: Light, relaxing & soothing decaf

Dark Energy: Coffee-like, rich, bitter & sweet herbal decaf

Rooibos Decorated: Smooth & citrusy herbal decaf with orange, vanilla & blue cornflower petals

ICED TEA

Bergamot: Hearty, citrusy, Assam black tea

HOT COFFEE

Roasted by Red Barn Coffee Roasters of Massachusetts

MILK

CHOCOLATE MILK

SIDES

\$2	German Potato Salad	\$4
	Roasted Potatoes	\$4
	Leek/Kale Mashed Potatoes	\$4
	Simple Salad with Cherry Tomato/Cucumber/Carrots	\$5
	Spinach Risotto	\$6
\$3	Sautéed Spinach	\$5
	Roasted Asparagus	\$5
	House Meatballs with Tomato & Mozzarella	\$7

DESSERTS

	Strawberry Apple Crisp with Vanilla Ice Cream	\$7
	Brewery Maker Bread Pudding with Raisins & Fresh Whipped Cream	\$7
\$3	Framinghamer Brownie Sundae with Coffee Gelato/Chocolate Fudge/Toffee Crumbles	\$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server if anyone in your party has a food allergy before placing your order.

\$3



Grab a beer with your meal! Ask your server for any pairing recommendations.

VISIT JACKSABBY.COM

\$3

\$3

\$3

\$3

\$3

\$2