



BRUNCH

SUNDAYS, 10AM - 3PM

SHAREABLE

Oktoberfest House Lager Pretzel
with horseradish mustard & beer cheese 10

Wood Fired Wings
with sautéed onions, garlic oil & sea salt 10

Charcuterie
with house pickles, spiced walnuts & toast 14

Local Cheeses
with fruit, candied pecans, honey & toast 14

SALAD

Simple Salad
with cherry tomatoes, cucumbers, carrots & champagne vinaigrette 6

Field Greens
with goat cheese, spiced walnuts & champagne vinaigrette 8

Caesar Salad
with garlic croutons, romano cheese & white anchovies 8

Add *Salmon 5, *Steak 8, *Chicken 4 to above salads

Cobb Salad
with grilled chicken, bacon, avocado, egg, cherry tomato, blue cheese crumbles & red wine vinaigrette 14

*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.

SOUPS/SANDWICHES

Corn Chowder
crispy bacon 8

Tomato Soup with Grilled Cheddar Sandwich
house brioche 12

Framingham Hot Brown Open-Faced Sandwich
egg dipped house brioche/maple glazed turkey/
grilled tomato/sharp cheddar/smoky bacon 12

Sunny Ridge Pilsner Beef Hot Dog
house brioche/sauerkraut/horseradish mustard/
coleslaw 10

PLATES

***Sausage & Cream Gravy**
over house biscuits with 2 eggs 14

***Huevos Rancheros**
corn tortillas with black beans, guacamole, queso fresco,
tomatillo/chipotle salsa & 2 eggs 15

***Creole Benedict**
tasso ham, grilled tomato, poached egg on house biscuit
with cajun hollandaise & potato hash 16

Liège Belgian Waffle with Pearl Sugar
served with bacon, fresh fruit, cream 12

***Braised Pork Hash**
with 2 eggs & toast 14

***Steak & Eggs**
with potato hash & toast 16

***Beer Hall Breakfast**
house sausage, bacon, potato hash, 2 eggs & toast 14

SIDES

- Bacon 5
- Eggs 4
- Potato Hash 4
- Fruit 5
- Braised Pork Hash 8
- House breakfast sausage 5
- Side of Pure Maple Syrup 4

Add \$2 for any substitutions

PIZZA

***Sunnyside**
Breakfast Sausage/Bacon/Leeks/Romano/Mozzarella/Eggs
15

Margherita
Crushed Italian Tomatoes/Fresh Mozzarella/Basil 12

House Sausage & Ricotta
Broccoli Rabe/Romano/Red Pepper Flakes/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/Asparagus/
Red Peppers 14

***Clam & Bacon**
Fresh Mozzarella/Romano/Thyme/Red Pepper Flakes 15

Prosciutto & Arugula
Fresh Mozzarella/Dates/Thyme/Grape Must 15

Pork Carnitas
Cilantro Pesto/Pepper Jack/Red Onion/Chipotle Tomatillo
Salsa 14

House Meatball
Crushed Italian Tomatoes/Fresh Mozzarella/Basil 15

Hot & Sweet
House Tomato Sauce/Pineapple/Tasso Ham/Serrano Chili 14

Old Reliable
House Tomato Sauce/Romano/Mozzarella 10

TOPPINGS

- Bacon 3
- Broccoli Rabe 2.5
- Pepperoni 2.5
- House Sausage 3
- Clams 3
- Sautéed Onions 2
- Potato 2
- Arugula 3
- Goat Cheese 4
- Fresh Mozzarella 3
- Braised Pork 3
- Prosciutto 4
- House Meatballs 3
- Roasted Red Peppers 2
- Serrano Chili 2
- Tasso Ham 3
- Wild Mushrooms 3
- Pineapple 2
- Leeks 2
- Garlic Confit 2
- Ricotta 2.5

DESSERTS

Strawberry Rhubarb Crisp
with vanilla ice cream 8

Butterscotch Pudding
with fresh cream & a snickerdoodle cookie 8

***Framinghamer Brownie Sundae**
with cappuccino gelato & toffee 8

ABOUT JACK'S ABBY

Founded in 2011 by three brothers, Jack, Eric, & Sam Hendler, Jack's Abby has become a mainstay of the craft brewing scene in the Northeast & nationwide. The Hendler brothers grew up in a family that promoted entrepreneurship & hard work. Spending summers with their grandfather & working at the family's ice distribution company, they learned the value of committed family members & loyal employees—the foundation on which Jack's Abby is based.



Located right next door, the Springdale Barrel Room is where we let the ancient alchemy between beer and oak work its slow magic. Our thousands of oak barrels contain ales and lagers that are undergoing fermentation by a horde of yeast and bacteria. Blending the barrels into funky, complex and sometimes sour beer is a historical art form that we celebrate in our space.

[SPRINGDALEBEER.COM](http://springdalebeer.com) #IT'SALLGOODINTHEWOOD

PARTY WITH US!

Want to book a private event at the **Beer Hall** or at **Springdale**? Visit our website for details.

[JACKABBY.COM](http://jackabby.com)

Beer is more fun with friends! Follow us.



Check out **Beer & Pairings**, **Soft Drinks** & our **Lagering Process on the back!**

SOFT DRINKS

SODA

Polar Fountain Soda

Orange, Lemon-Lime, Root Beer, Ginger Ale, Cola or Diet Cola 2

Simpson Springs Soda

Birch Beer, Cream Soda, or Sasparilla 3

Maine Root Soda

Mandarin Orange, Blueberry, Ginger Brew, or Root Beer 3

SELTZER

Spindrift Seltzer

Orange Mango, Raspberry Lime, Grapefruit, Blackberry, or Cucumber 3

MILK Kid friendly cups available

Whole Milk 3, Chocolate Milk 3

COFFEE

Hot Coffee 3

Nitro Cold Brew (Rotating selection) 4

HOT TEA 3

German Breakfast

Strong black tea

Lapsang Souchong

Smoky, bold black tea

Golden Green

Fruity, flowery & herbaceous

Chamomile Flowers

Light, relaxing & soothing decaf

Dark Energy

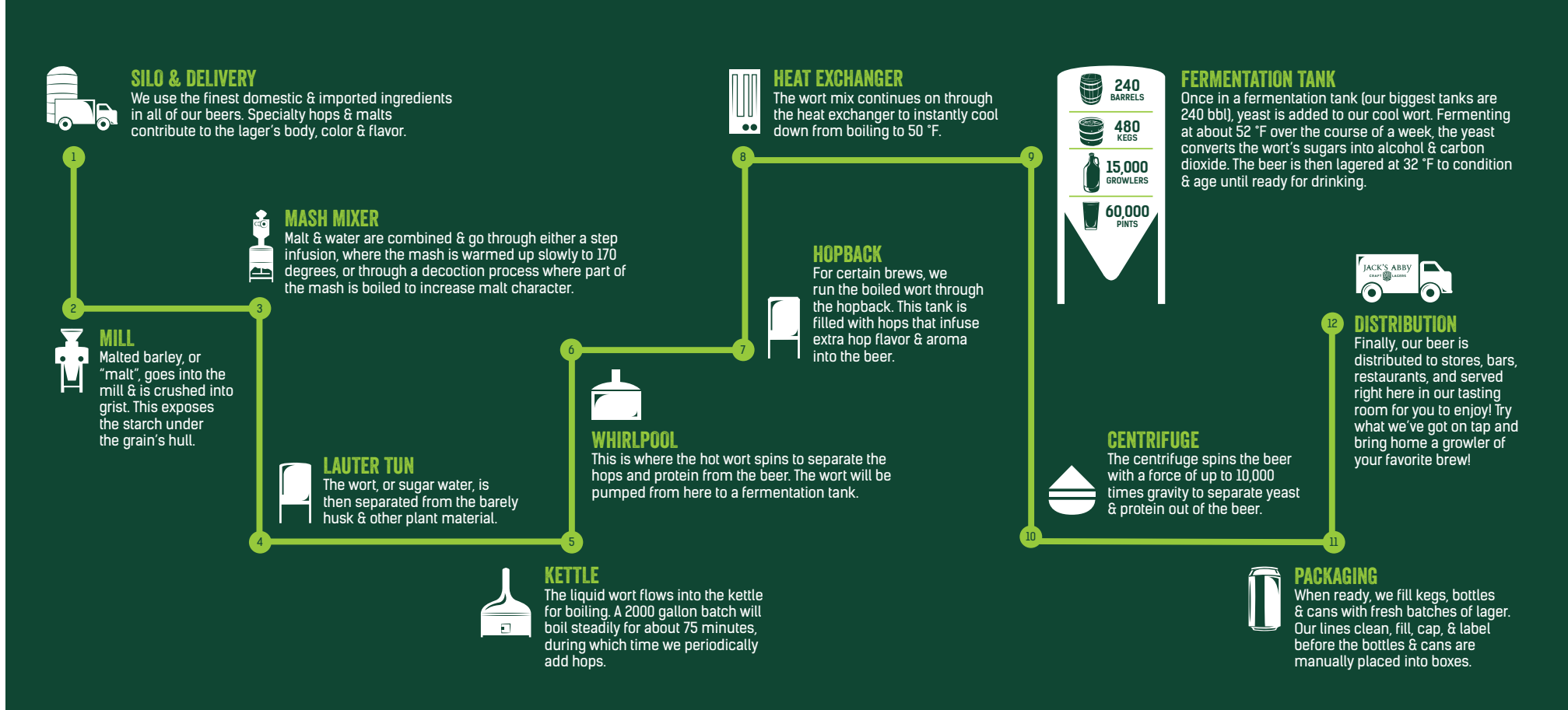
Coffee-like, rich, bitter & sweet herbal decaf

Rooibos Decorated

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

ICED TEA

Bergamot: Hearty, citrusy, Assam black tea 3



HOUSE LAGER / BIER



House Lager pulls inspiration from the landbiere of Germany. It's a traditional Bavarian lager to be drank in good company & large quantities!

Pairs well with:
Anything on the menu!

HOPONIUS UNION INDIA PALE LAGER



Hoponius Union harmoniously unifies lager yeast fermentation & West Coast IPA hops.

Pairs well with:
Hot & Sweet Pizza

LEISURE TIME WHEAT LAGER WITH SPICE



Leisure Time is a hazy wheat beer worth kicking your feet up with.

Pairs well with:
Cobb Salad

CALYPTRA SESSION IPL



This hoppy session lager is brewed with two intense & aromatic hops, Calypso & Citra.

Pairs well with:
Pork Carnitas Pizza

SMOKE & DAGGER BLACK LAGER



Cloaked in mystery, this dark beer skirts the line between a schwarzbier & smoked porter.

Pairs well with:
Braised Pork Shank

EXCESS / INDIA PALE LAGER



This IPL is packed to the brim with intense hop goodness.

Pairs well with:
Crispy Soft Shell Crab