



SHAREABLE

Oktoberfest House Lager Pretzel
horseradish mustard/beer cheese 5

Wood Fired Wings
sautéed onions/garlic oil/sea salt 10

Charcuterie
house pickles/spiced walnuts/toast 14

Local Cheeses
fruit/candied pecans/honey/toast 14

House Meatballs
tomato/mozzarella/grilled bread 10

SALAD

Simple Salad
cherry tomatoes/cucumbers/carrots/champagne vinaigrette 6

Field Greens
goat cheese/spiced walnuts/champagne vinaigrette 8

Caesar Salad
garlic croutons/romano cheese/white anchovies 8

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

Cobb Salad
*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/smokey bacon 12

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

PLATES

Braised Pork Shank
leek/kale mashed potato/baby carrots 18

Four Cheese Baked Mac & Cheese
with bread crumb topping 10
Add braised pork or bacon 3

Bratwurst
gruyère/sautéed onion spaetzle/sauerkraut 17

Leisure Time Lager Mussels
garlic/herbs/toasted bread 12

BBQ Chicken & Sourdough Waffle
maple gold BBQ sauce/coleslaw 18

Ratatouille Penne
yellow squash/zucchini/eggplant/red pepper/asparagus/
tomatoes/herbs 14

***Crispy Soft Shell Crab**
mango/black bean salsa/chipotle aioli 16

***Wiener Schnitzel**
breaded veal/gruyère/sautéed onion spaetzle/sauerkraut/
dill sauce 24

Manhattan Roasted Cod & Clams
tomatoes/roasted potatoes/bacon 20

PIZZA

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 of 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 an historical art form that we celebrate in our space.

SpringdaleBeer.com #ITSALLGOODINTHEWOOD

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

Smokey, bold black tea

Golden Green

Fruity, flowery & herbaceous

Chamomile Flowers

Light, relaxing & soothing decaf

Dark Energy

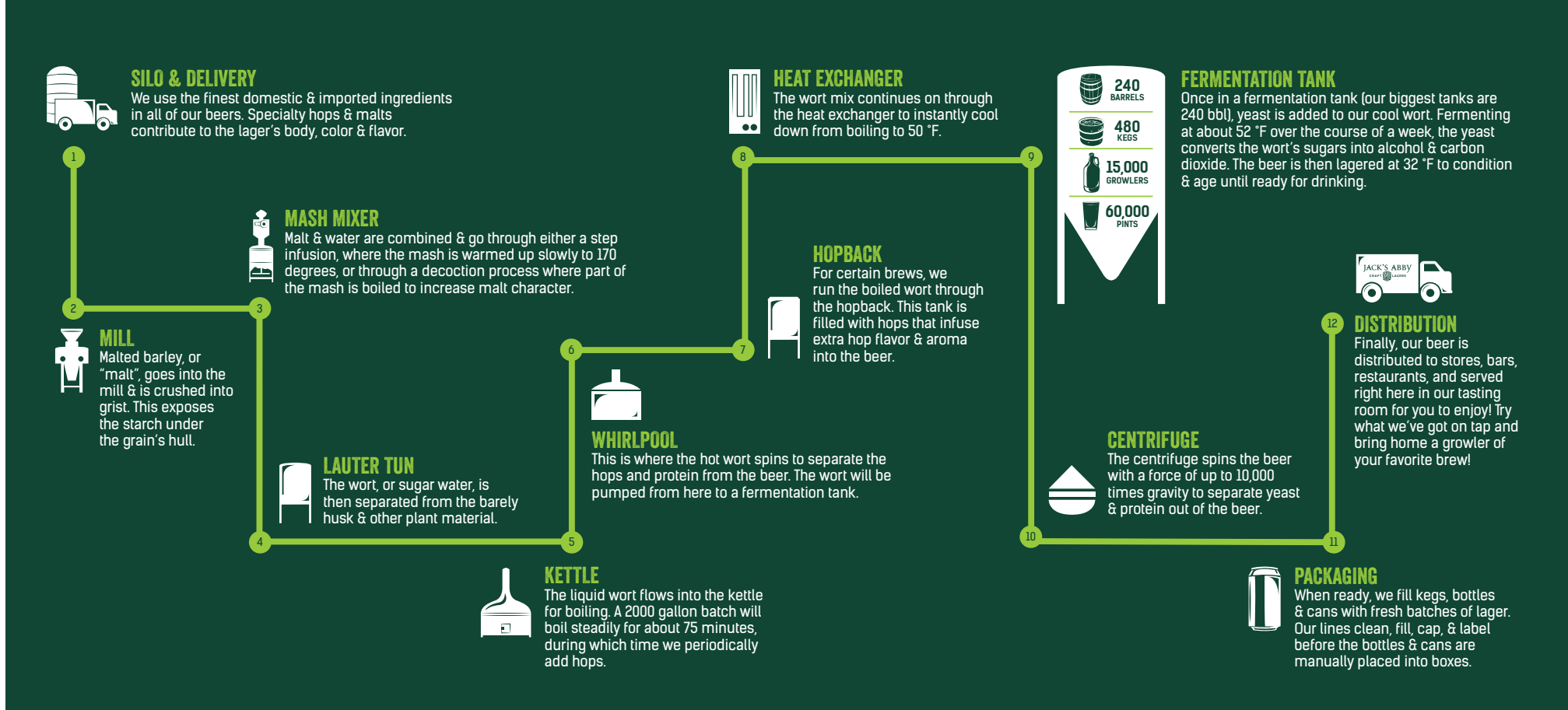
Coffee-like, rich, bitter & sweet herbal decaf

Rooibos Decorated

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

ICED TEA

Bergamot: Hearty, citrusy, Assam black tea 3



HOUSE LAGER / BIER



House Lager pulls inspiration from the landbiere of Germany. It's a traditional Bavarian lager to be drunk 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