



# JACK'S ABBY

## BEER HALL & KITCHEN

### SHAREABLES

**HOUSE LAGER PRETZEL 10** V  
beer cheese / horseradish mustard

**BEER HALL WINGS 12**  
**+CHOOSE ONE**  
house brine - red pepper flakes / sauteed onions GF  
spicy buffalo - bleu cheese dressing

**FRY BASKET 9** V  
regular - basil aioli / beer cheese

**ARTICHOKE DIP 12** V  
roasted red peppers / gouda / aleppo pepper

**BUFFALO CHICKEN DIP 15**  
blue cheese crumble / celery and carrot sticks

**CHEESE BOARD 18**  
rotating cheeses / seasonal fruit / crostini

**MEATBALLS 12**  
tomato sauce / mozzarella / crostini

**PORK BELLY CHICHARRON 20** GF  
avocado / salsa verde / pickled onion / raddish

### WOOD FIRED PIZZA

**MARGHERITA 14** V  
tomato sauce / fresh mozzarella / basil

**POTATO & BACON 17**  
garlic cream / cheddar / scallions / red pepper flakes

**PROSCIUTTO & ARUGULA 17**  
fresh mozzarella / balsamic glaze / dates

**TRUFFLE MUSHROOM 17** V  
gruyere / leeks / truffle oil

**MEATBALL 16**  
tomato sauce / fresh mozzarella / basil

**BUFFALO CHICKEN 17**  
buffalo cream / red onions / bleu cheese

**BBQ PULLED PORK 17**  
cilantro / red onion / jalapeño / pineapple

**SWEET CORN 17**  
corn / bell peppers / onions / bacon

**SAUSAGE & RICOTTA 17**  
tomato sauce / roasted red peppers

**OLD RELIABLE 12** V  
tomato sauce / mozzarella

**PORK CARNITAS 17**  
cilantro pesto / tomatillo / corn / queso fresco

### PIZZA TOPPINGS

TRUFFLE OIL +1	PROSCIUTTO +5	CORN +2
ARUGULA +2	SAUTEED ONIONS +2	PORK +4
RED ONIONS +2	BUFFALO CHICKEN +4	SAUSAGE +4
MEATBALLS +4	BACON +4	
MUSHROOMS +3	PEPPERONI +4	
POTATOES +3	BALSAMIC +1	

JACK'S ABBY BEER HALL  
IS A NUT-FREE KITCHEN



VEGETARIAN



GLUTEN FREE

Our gluten free options are made in a facility that also produced gluten products.  
Please notify your server if anyone in your party has a food allergy before placing your order

**SALADS** **+ADD**  
chicken +4 salmon +8  
shrimp +5 steak +9

**CAESAR SALAD 13**  
parmesan / garlic croutons

**SUMMER HARVEST SALAD 15** V GF  
seasonal fruit / goat cheese / pomegranate dressing

**ARUGULA & QUINOA 15** V GF  
cucumber / avocado / cauliflower / pickled red onion / white quinoa / corn / goat cheese / lemon thyme dressing

**SANDWICHES** all sandwiches served with your choice of a small caesar salad or fries.

**SCHNITZEL 16**  
pickled red onion / arugula / gruyere / mustard cream

**PESTO GRILLED CHICKEN 17**  
fresh mozzarella / bacon / LTO / focaccia bread

**FRIED EGGPLANT 15** V  
arugula / mozzarella / roasted red peppers / basil aioli

**BLACKENED FRAMINGHAMBURGER 17**  
bacon / caramelized onions / red pepper aioli / LTO

**JABBY DOGS 16**  
bacon wrapped dogs / cheese sauce / onion / pickle / tomato

### PLATES

**MUSSELS 18**  
spanish broth / harissa / herbs / zhoug / crostini

**BAKED MAC & CHEESE 12** V  
four cheeses / bread crumb topping  
**+ADD** bacon +2 / buffalo chicken +4

**SPAGHETTI AND SHRIMP 18**  
spaghetti / sun dried tomato / arugula pesto

**PORK SCHNITZEL 24**  
spaetzle / cabbage / roasted potato / dill sauce

**BRATWURST 22**  
spaetzle / cabbage / roasted potato / sauerkraut

**SALMON & QUINOA 24** GF  
summer squash / zucchini / quinoa / blood orange sauce

**FLANK STEAK 20** GF  
roasted vegetables / chimichurri sauce

**SAUSAGE PLATTER 28**  
knackwurst / weisswurst / bratwurst / bauernwurst / spaetzle / cabbage / pickled onion

### DESSERTS

**BROWNIE & ICE CREAM 7** V  
vanilla ice cream / strawberries / chocolate & caramel drizzle / whipped cream

**CHURRO SUNDAE 10** V  
churros / ice cream / strawberry cream

### BEVERAGES

**IBC 3**  
rootbeer

**MEM TEA 3**  
iced tea

**POLAR 2.5**  
cola  
diet coke  
ginger ale  
seltzer

**SPINDRIFT 3**  
raspberry lime  
orange mango  
grapefruit  
lemon  
pineapple

**HOP WATER 2**

\*All tabs left open will be subject to a 20% gratuity\*

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

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## OUR STORY

### JACK'S ABBY IS PROUDLY INDEPENDENT AND FAMILY-OWNED

Jack's Abby Craft Lagers has been brewing world class lager using traditional German standards and American innovation since 2011. Founded by brothers Jack, Eric, and Sam Hendler, Jack's Abby has become a **mainstay of the craft brewing scene** in the Northeast and nationwide.

Since its inception, the brewery has continued to uphold its mission of creating **high-quality products** that **honor tradition and the spirit of inspired innovation**.

With an **entrepreneurial heart and a passion for people**, we take pride in learning from and contributing to our vibrant community.

The Hendlers grew up in a family that promoted entrepreneurship and hard work. Spending summers with their grandfather and working at the family's ice distribution company, they learned the value of committed family members and loyal employees - the foundation on which Jack's Abby is based.

## OUR CORE BEERS

**FROM OUR HOUSE TO YOURS**

**HOUSE LAGER**  
HELLES LAGER

A traditionally brewed golden lager that will soon be your favorite house beer. **4.2%**

**NO WORKING DURING DRINKING HOURS**

**POST SHIFT**  
BAVARIAN STYLE PILSNER

Crisp, cracker, malt notes with a dense foam that is the perfect reward after any shift. **4.7%**

**DELICIOUSLY FRUITED LAGER**

**BLOOD ORANGE WHEAT**  
RADLER

A bright and fruity complemented by wheat to make a refreshing fan favorite. **4.0%**

**CUT THROUGH THE HAZE**

**HOPONIUS UNION**  
WEST COAST STYLE HOPPY LAGER

This crisp and beautifully bitter beer with fruity aromas will challenge everything you thought you knew about hoppy lagers. **6.5%**

**INDUSTRIOUS AMERICAN LAGER**

**SHIPPING OUT OF BOSTON**  
AMBER LAGER

A rich, malty, amber lager brewed to honor our Massachusetts roots and the tradition of manufacturing in our home state. **5.3%**

**CLOAKED IN MYSTERY**

**SMOKE & DAGGER**  
SMOKED BLACK LAGER

Smooth and smoky combine to create this devilishly good lager that is perfect for whatever happens in the dark of night. **5.6%**

## OUR PROCESS



### SILO & DELIVERY

We use the finest domestic & imported ingredients in all our beers. Specialty hops & malts contribute to the lager's body, color & flavor.

1



### MILL

Malted barley, or "malt" goes into the mill & is crushed into grist. This exposes the starch under the grain's hull.

2



### MASH MIXER

Malt & water are combined & go through either a step infusion, where the mash is warmed up slowly to 170 degrees, or through a decoction process where part of the mash is boiled to increase malt character.



### LAUTER TUN

The wort, or sugar water, is then separated from the barley husk & other plant material.

4

5



### KETTLE

The liquid wort flows into the kettle for boiling. A 2000 gallon batch will boil steadily for about 75 minutes, during which time we periodically add hops.

### FERMENTATION TANK

Once in a fermentation tank (our biggest tanks are 240 bbl), yeast is added to our cool wort. Fermenting at about 52° F over the course of a week, the yeast converts the wort's sugars into alcohol & carbon dioxide. The beer is then lagered at 32° F to condition & age until ready for drinking.



6



### CENTRIFUGE

The centrifuge spins the beer with a force of up to 10,000 times gravity to separate yeast & protein out of the beer.

7



### PACKAGING

When ready, we fill kegs, bottles, & cans with fresh batches of lager. Our lines clean, fill, cap & label before the bottles & cans are manually placed into boxes.

8



### DISTRIBUTION

Finally, our beer is distributed to stores, bars, restaurants, and served right here for you to enjoy!

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