



SPRINGDALE ON TAP

BARREL ROOM

PEARLY WIT

BELGO 4.8%

A country-style witbier with wheat, citrus, coriander and a tangy, refreshing acidity. **\$6.50/16oz, \$2.00/4oz**

FREE SOIL SAISON

BELGO 6.0%

Golden ale fermented warm with spicy Belgian yeast character. **\$6.50/16oz, \$2.00/4oz**

NOONAN-BACH

SOUR 7.1%

Collaboration with our friends Idle Hands from Malden, MA. Intense malt flavors are complemented by light sourness in this Flanders-inspired beer. **\$7.00/12oz, \$2.50/4oz**

PEAR REVIEWED

SOUR 7.0%

Golden ale aged on pear puree and cardamom. Fruit forward sweetness make way for vanilla, baking spice and spicy cardamom. **\$7.50/12oz, \$3.00/4oz**

IN HERB WE TRUST

LAGER 5.5%

Brewed in memory of our late Brewery Facilities Manager, Herb Lintdve it. This refreshing rice lager is one that we know Herb would have loved.

\$7 donation to the Lintdveit family/16oz pour

AMADAN

MALT 4.0%

Our take on a traditional Irish stout. Roasted malt aromas with a nutty finish. Medium bodied and smooth.

\$7.00/16oz, \$2.50/4oz

BRIGADEIRO STOUT

MALT 7.5%

Brazilian coffee, cacao, oats and milk sugar are all parts of this complete breakfast stout. Roasty, rich, and smooth.

\$7.00/12oz, \$2.50/4oz *dairy allergy

LIVE BARREL POURS

The CERBEERUS 5000 system was made by Modern Draft to let you sample our beer straight from the barrel as it ages.

BARREL #2028 - Double Barrel Grape SOUR ??%

37 month old sour golden lager aged in chardonnay barrels, racked into a red wine barrel on top of 20lbs of cabernet franc grapes from Volante Farms. **\$3.00/4oz**

BARREL #1549 - Mixed Ferm Saison SOUR ??%

4 month old mix fermented saison with saison yeast, brett, lacto and pedio. **\$3.00/4oz**

CAN & BOTTLE POURS

GRAIN REAPER

MALT 12.7%

Barelywine-style ale with oats from our friends at Valley Malt and aged 7 months in ex-bourbon barrels. **\$10/12oz bottle pour**

DON'T WORRY BE HOPPY

GOOD N' YOU?

HOPS 6.5%

Bright citrus, orange rind, and mango dominate.

Dry-hopped with Citra and Galaxy. **\$7.00/16oz, \$2.50/4oz**

BUT I DIGRESS

HOPS 6.0%

Aromas of peach, mango, papaya, and apricot. Hopped with Amarillo, Simcoe, and Citra. **\$7.00/16oz, \$2.50/4oz**

YOU HAD TO BE THERE

HOPS 6.5%

This rye IPA is dry-hopped with Comet and Mosaic to pack a punch of grapefruit, citrus zest, and bright berries.

\$7.00/16oz, \$2.50/4oz

RAINBOW GRAVITY

SOUR & HOPS 6.5%

This sour IPA is a special blend of barrel sour beers and fresh, hop-forward ale. Deliciously tart and fruity.

\$7.50/12oz, \$3.00/4oz

PROGRESS IS PINK

IPL 5.0%

This collaboration beer was dry-hopped with the '19 Pink Boots Society hop blend: Loral, Glacier, Mosaic, Simcoe, and Sabro. *\$1 per pour goes towards women education in the beer industry.* **\$7.50/16oz, \$2.50/4oz**



CELLAR TAPS

ART DEKKERA

SOUR 6.7%

An artful blend of mixed fermentation wheat beer and golden sour with blueberries. Aromas of ripe fruit and berry, with a soft acidity and bright fermentation character. **\$7.00/12oz, \$2.50/4oz**

FRIENDS IN MERLOT PLACES

SOUR 9.5%

Barrel blend aged on Merlot grape juice with lacto, pedio, and Brett. **\$7.50/12oz, \$3.00/4oz**

SHRUB LIFE

SOUR 7.0%

A ruby red beer aged on currants and hibiscus. Expect a complex fruit character and an earthy, floral balance in the finish. **\$7.50/12oz, \$3.00/4oz**

LAVENADE

SOUR 6.5%

Golden sour barrel aged with lemon juice, zest, and lavender. **\$7.50/12oz, \$3.00/4oz**



= GROWLER AVAILABLE

WiFi: SpringdalePublic Password: goodinwood



GROWLERS AVAILABLE

	ABV %	32 oz.	64 oz.
Good N You	6.5	\$9	\$16
Pearly	4.8	\$7	\$12
Amadan	4.0	\$7	\$12
But I Digress	6.0	\$9	\$16
In Herb We Trust	5.5	-	\$20

BOTTLES AVAILABLE

All 500ml bottles \$10 - \$12

Not Stirred: Side Rig	Lavanade	Friends In Merlot Places	Apriculture
Not Stirred: Dark & Stormy	Pom Foolery	Elder Mother	Citrus Got Real
Not Stirred: Mint Julep	Noonanbach	Numbstruck	Desert Solitaire
Pear Reviewed	Shrub Life	Art Dekkera	

CANS AVAILABLE

All cans \$12 - \$17 (4pk)

But I Digress	Brigadeiro	Snow Eagle	Supporter Scarf
You Had to be There	Good n' You?	Pearly Wit	Secret Shields

**Progress is
Pink**

Appetizers:

Chicken Wings

11.50

Rosemary/Olive Oil/Sea Salt/Sauteed Onions

House Lager Pretzel

11.50

Horseradish Mustard/Beer Cheese

Pizzas:

Margherita

13.50

Crushed Italian Tomatoes/Fresh Mozzarella/Basil

House Spicy Fennel Sausage & Ricotta

16.50

Brussel Sprouts/Romano/Red Pepper Flakes/Mozzarella

Wild Mushroom

16.50

Leeks/Gruyere/Garlic Cream/Tarragon/Truffle Oil

Potato & Bacon

15.50

Garlic Cream/Cheddar/Scallions

BBQ Burnt Ends

18.50

BBQ Sauce/Red Onions/Serranos/Pineapple/Gruyere/Cilantro

***Clam & Bacon**

18.50

Fresh Atlantic Clams/Bacon/Fresh Mozzarella//Red Pepper Flakes

Prosciutto & Arugula

16.50

Fresh Mozzarella/Dates/Thyme/Grape Must

Pork Carnitas

15.50

Cilantro Pesto/Pepper Jack/Red Onion/Chipotle Tomatillo Salsa

House Meatball Pizza

16.50

Crushed Italian Tomatoes/Basil/Fresh Mozzarella

Squash & Sage

15.50

Garlic Cream/Goat cheese/Pine Nuts

Buffalo Chicken

16.50

Buffalo Cream Sauce/Blue Cheese/Red Onion/Lettuce/Tomato

Old Reliable

11.50

House Tomato Sauce/Romano/Mozzarella

prices above include \$1.50 delivery/takeout charge

*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.

**You can also order food for delivery to our address:
102 Clinton Street, Framingham**

***Don't forget to ask about
our daily pizza special!***