



SPRINGDALE

BARREL ROOM

ON TAP

PEARLY WIT

BELGO 4.8%

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

DAS WEIZEN

GERMANIC 5%

Our take on the classic Bavarian Hefeweizen, this open-fermented wheat beer is fruity, spicy and delicious. **\$7.00/16oz, \$2.50/4oz**

LAVENADE

SOUR 6.5%

Tart and refreshing, we added lemon juice, zest, and lavender to this kettle sour. **\$7.00/16oz, \$2.50/4oz**

HOUSE MADE HARD CIDER

CIDER 5.8%

Off-dry hard cider from local apples. **\$7.00/16oz, \$2.50/4oz**
**Gluten Free, but made in a facility that processes gluten*

MAPLE BA BRIGADEIRO

MALT 8.5%

We aged a portion of Brigadiero stout in used maple syrup barrels, and the remainder in bourbon barrels before blending. **\$8.00/12oz, \$2.50/4oz** **dairy allergy*

BRIGADEIRO STOUT

MALT 6.8%

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**

CELLAR TAPS

RAINBOW GRAVITY

SOUR & HOPS 6.5%

This sour IPA is a special blend of barrel aged sour beer and fresh, hop-forward ale. Deliciously tart and fruity. **\$7.50/12oz, \$3.00/4oz**

GHOST SPECIES

SOUR 6.2%

Inspired by the Flemish brown beers, a tawny-brown blend of wine barrel aged sour beers. Tart, vinous and complex. **\$7.50/12oz, \$3.00/4oz**

RAZZURECTED

SOUR 5.5%

This golden sour was aged on 2nd use raspberries. Aromas of fresh picked fruit give way to bright acidity and a dry, elegant finish. **\$7.50/12oz, \$3.00/4oz.**

Nth BLEND

SOUR 8.5%

Blending to the Nth power. A mixture of apricot and cranberry fruit in barrels on a mixed fermentation golden barrel-aged beer. Complex to the Nth degree, with huge acidity. **\$7.50/12oz, \$2.50/4oz**

HOP TO IT

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**

ON THE CONTRARY

HOPS 7%

Bursting with notes of melon, honeysuckle with a nice herbaceous backbone. This beer is a nice balance to the citrus starburst of other NE style IPAs. **\$7.00/16oz, \$2.50/4oz**

CLERICAL ERROR

HOPS 7.8%

Powerful and resinous, sneakily strong Double IPA. Dry-hopped with Vic Secret and Nelson Sauvin. Notes of green tea and lemon peel. **\$7.00/12oz, \$2.50/4oz**

SUPPORTER SCARF

HOPS 4.5%

Brewed in collaboration with the loyal supporters of the New England Revolution, this pale ale is bursting with notes of black tea, melon, and lemon. **\$7.00/16oz, \$2.50/4oz**

CO-PILOT: SNOW EAGLE

HOPS 6.5%

The fourth batch of our evolving IPA Codename: Snow Eagle. Citra, Amarillo and Denali hops provide notes of citrus, pine and melon. **\$7.00/16oz, \$2.50/4oz**

CO-PILOT: TAGE

HOPS 4.4%

Quintessential Kveik fermented New England IPA featuring El Dorado, Galaxy, and Amarillo hops. Bursting hop bouquet with flavors of pineapple, over-ripe mango, and jackfruit. Big on flavor, not on ABV. **\$7.00/16oz, \$2.50/4oz**

LIVE BARREL POURS

CERBEERUS 5000

SOUR 7.7%

This system was developed by Modern Draft to give you the chance to sample our beer straight from the barrel as it ages. Ask the bartenders for our current offerings! **\$3.00/4oz**

ETC.

HOUSE LAGER **not available for flights* HELLES 5.2%

Jack's Abby's classic Helles lager. **\$5/16oz can pour**

GRAIN REAPER **not available for flights* MALT 12.7%

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

VINTAGE BOTTLE POURS: \$14.00/500ml

2018 GHOST SPECIES

2018 PARCHA

2018 PINEAPPLE MAYHEM



= GROWLER AVAILABLE

WiFi: SpringdalePublic Password: goodinwood



BAR FARE

House Lager Pretzel <i>hoponius horseradish mustard / beer cheese</i>	\$11 ⁵⁰
Wood Fired Wings <i>red pepper / onions / herbs</i>	\$11 ⁵⁰

WOOD FIRED PIZZAS

Ask about our weekly special pizza

Margherita <i>san marzano tomatoes / fresh mozzarella / basil</i>	\$14 ⁵⁰
House Sausage <i>clotted cream / scallions / fennel pollen</i>	\$16 ⁵⁰
Sweet Tomato <i>tomato / mozzarella</i>	\$13 ⁵⁰
Eggplant Parm <i>san marzano tomatoes / parmesan</i>	\$17 ⁵⁰
Vermont Smoke & Cure Pepperoni <i>tomato / mozzarella</i>	\$16 ⁵⁰
Potato & Bacon <i>cave aged cheese / rosemary</i>	\$17 ⁵⁰
Local Mushroom <i>leeks / gruyere / tarragon</i>	\$16 ⁵⁰
Extra Extra <i>extra cheese / extra black pepper / no sauce</i>	\$17 ⁵⁰

prices above include \$1.50 delivery 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**

*Menu items and prices subject to change at any time per management discretion.

GROWLERS AVAILABLE

	ABV %	32 oz.	64 oz.
Lavenade	6.5	\$9	\$16
Pearly Wit	4.8	\$7	\$12
Clerical Error	7.8	\$10	\$17
Good n' You?	6.5	\$9	\$16
Supporter Scarf	4.5	\$8	\$15

BOTTLES AVAILABLE

All 500ml bottles \$10 - \$15

Shrub Life	Maple Brigadeiro	Apriculture	Barrel Aged Citrus Got Real
Desert Solitaire	Friends In Merlot Places	Kriek Mythology	Ghost Species
Noonanbach	Not Stirred: Dark & Stormy	Nth Blend	Numbstruck
Pear Reviewed	Pom Foolery	Razzurrected	Rhuby Bluesday
Vintage Ghost Species			

CANS AVAILABLE

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

Snow Eagle	Citrus Got Real	Clerical Error	Pearly Wit
Brigadeiro	Secret Shields	Amirite?!	Lavenade

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