BREWERY SALE HOUSE



SPINACH & ARTICHOKE DIP salsa fresca, tortilla chips...\$9.99

CALAMARI sliced cherry peppers, balsamic shallots, spicy parmesan cheese, scallions...\$11.49

CHICKEN WINGS John Harvard's Stout BBQ, mango-habanero or buffalo style with celery, cucumbers and choice of blue cheese or ranch dressing, 8 piece...\$10.99 | 12 piece...\$14.99

ASIAN CHICKEN AND GINGER CRISPADILLAS drizzled with apricot ginger sauce and scallions...\$7.99

LOBSTER RANGOONS wontons stuffed with lobster and cream cheese, fried until golden and finished with mango chutney, garnished with chopped scallions...\$9.99

HUMMUS tomatoes, feta cheese, kalamata olives, pesto oil, served with warm pita and fresh veggies...\$8.99

CHICKEN TENDERS John Harvard's Stout BBQ, mango-habanero or buffalo style with celery, cucumbers and choice of blue cheese or ranch dressing...\$10.99

BAVARIAN PRETZELS served with house made pale ale cheddar sauce, whole grain/dijon mustard for dipping...\$6.99

BREWERY NACHOS cheddar-jack cheese, olives, jalapeños, scallions, salsa fresca, guacamole, sour cream 1/2 nachos...\$7.99 | full...\$11.99 | Add chicken or pulled pork...\$2.99 | Add black beans...\$1.99

SMOKEY QUESADILLA cheddar & jack cheese, pico de gallo, caramelized onions, served with sour cream and fresh guacamole...\$9.99
Add chicken or pulled pork...\$2.99 | Add black beans...\$1.99

BREWER'S PIZZA Made with grains from our brewing process.

SMOKEHOUSE PIZZA smoked pulled pork, crispy bacon, barbecue sauce, caramelized onions, smoked gouda, scallions...\$13.99

SPINACH & PESTO basil pesto, spinach, portobello mushroom, caramelized onion, fresh mozzarella, feta...\$13.49

BUFFALO CHICKEN blue cheese dressing, chicken, diced tomato, mozzarella, scallions, drizzled with buffalo sauce...\$13.49

HARVARD'S CHEESE house-made tomato sauce, shredded mozzarella and parmesan cheese...**\$11.99** Add pepperoni...**\$1.99**

SANDWICHES

Served with thick-cut fries or house salad.

GRILLED BBQ CHICKEN lettuce, sweet red onion, bacon, cheddar cheese, pickles, tomatoes, John Harvard's Stout BBQ sauce...**\$12.99**

WICKED GOOD GRILLED CHEESE

shredded mozzarella, cheddar, smoked gouda, tomato, spinach, House focaccia...**\$10.99**

PRESSED CREOLE CUBAN slow-roasted pork loin, ham, pickles, swiss cheese, remoulade, baguette...\$12.99

CHICKEN BLTA bacon, lettuce, tomato, avocado, chipotle aioli, grilled naan bread...\$12.99

FRENCH DIP BEEF PASTRAMI PANINI smoked gouda, horseradish cream, beef jus, baguette...\$13.49

PULLED PORK house-smoked pork, John Harvard's Stout BBQ sauce, coleslaw, crispy onions on bun...\$11.99

TRIPLE COMBO choice of tuna salad, sliced chicken, or ham. Oven baked on a sub roll with american cheese, lettuce, tomato, and mayo. Choice of two sides: cup of soup, side salad, or fries...\$9.99 sub cup of chowder...\$0.99

SOUP & SALADS



SOUP OF THE DAY cup **\$4.49** | bowl **\$5.49**



NEW ENGLAND CLAM CHOWDER cup \$5.49 | bowl \$6.49

— **GARDEN** — small **\$5.49** | large **\$7.49**

— CAESAR — small \$6.49 | large \$8.49

BOSTON BEET arugula, red beets, maple glazed butternut squash, candied walnuts, goat cheese, smoked-tomato vinaigrette...\$11.99

SANTA FE romaine, tomato, avocado, grilled corn, red onion, black beans, cheddar-jack cheese, cilantro-lime dressing...\$9.99

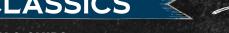
MEDITERRANEAN baby lettuces, roasted portobello mushrooms, tomatoes, spiced artichoke hearts, green lentils, kalamata olives, feta cheese, hummus, balsamic vinaigrette...\$9.99

ADD PROTEIN TO ANY SALAD + grilled chicken, fried chicken tenders or soy-marinated tofu...\$4.49 + grilled salmon, steak or shrimp...\$5.99

DRESSINGS: blue cheese, creamy ranch, red wine vinaigrette, balsamic vinaigrette, smoked tomato vinaigrette, cilantro-lime, caesar

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THE CLASSICS



FISH & CHIPS

ale-battered white fish, coleslaw, tartar sauce, thick-cut fries...\$16.49

"SHEPHERD'S" PIE

braised all-natural ground beef, root vegetables, whipped potato-parmesan crust...\$14.99

OLD-FASHIONED CHICKEN POT PIE

tender white meat, english peas, carrots, baby mushrooms, béchamel, fresh herbs, flaky puff pastry lid...\$14.99

GRILLED MEATLOAF

beef and pork meatloaf, whipped potatoes, green beans, crisp onion ring, cabernet jus...\$15.99

BAKED MACARONI & CHEESE

cavatappi pasta, gorgonzola cream sauce, tomato, scallions, herbed bread crust house-smoked BBQ pulled pork...\$15.99 | roasted chicken drizzled with buffalo sauce...\$14.99

BOURBON & ALE SALMON

roasted red peppers, broccoli, baby spinach, chili glaze...\$19.99

ENTRÉES

TENDERLOIN TIPS* char-grilled steak tips served over ranch whipped potatoes with broccoli finished with cabernet jus...\$19.49

FLAT IRON STEAK FRITES* topped with galic butter and served with french green beans and cajun-spiced fries...\$20.99

CHICKEN PARMESAN garlic tomato sauce, mozzarella, penne pasta, pesto, spicy parmesan cheese...\$16.99

BLACKENED CHICKEN FETTUCINI in a cajun cream sauce with bell peppers and red onions...\$15.99

PASTA PRIMAVERA Linguini pasta, roasted portobella mushroom, grape tomato, broccoli, white wine garlic butter sauce, parmesan cheese...\$11.99
Add grilled chicken or soy marinated tofu...\$3.99
Add grilled salmon, steak or shrimp...\$5.99

VEGGIE STIR FRY carrots, onions, broccoli, bean sprouts and sweet red peppers, tossed with tangy chili glaze sauce and accompanied with steamed white rice...\$12.99
Add grilled chicken or soy marinated tofu...\$3.99
Add grilled salmon, steak or shrimp...\$5.99

SIDES

each side...\$4.99

whipped potatoes I thick-cut fries I wilted spinach onion rings I broccoli I french green beans roasted mushrooms I sweet potato fries maple-glazed butternut squash

BURGERS

Black Angus Prime Beef served with choice of thick-cut fries or salad.

AMERICAN CLASSIC* lettuce, tomato, pickle, bulkie roll ...\$10.99 + cheese...\$0.99 | + smoked bacon...\$1.50 cheese options: cheddar, american, smoked gouda, blue cheese, swiss, feta, pepperjack, fresh mozzarella

SMOKEHOUSE* ale-braised onion, smoked gouda, bacon, lettuce, tomato, pickle and crisp onion ring, bulkie roll...\$13.49

THE PATRIOT: BBQ BURGER* smoked bacon, cheddar, lettuce, tomato, red onion, pickle, John Harvard's Stout BBQ sauce, bulkie roll...\$13.49

BLACK & BLUE BURGER* cajun seasons, blue cheese crumble, ale-braised onion, bacon, lettuce, tomato, pickle, bulkie roll...**\$13.49**

FIREHOUSE* pepper jack cheese, bacon, crispy fried cherry peppers, lettuce, tomato, pickle, chipotle aioli, bulkie roll...\$13.49

CAJUN TURKEY ground turkey meat, chipotle aioli, lettuce, tomato, onion, cheddar, pickle, bulkie roll...\$12.99

VEGGIE BURGER vegan veggie patty, sliced avocado, lettuce, tomato, pickle, chipotle aioli, wheat bun, served with sweet potato fries...\$12.99



*This item can be cooked to the temperature of your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

An optional 20% gratuity will be automatically added for parties of 8 or more.



BEVERAGES



ICED TEA (complimentary refills)...\$2.49

LEMONADE...\$3.75

WHOLE MILK regular or chocolate...\$2.69

FENTIMAN'S GINGER BEER (U.K.)

botanically brewed and bottled in a time-honored tradition, using only 100% natural ingredients...\$3.29

SARATOGA SPRING WATER

sparkling or non-sparkling bottle...\$2.99

FOUNTAIN DRINKS (complimentary refills)

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Crush Orange, Schweppe's Ginger Ale. Mug Root Beer...\$2.75

FRUIT JUICE

orange, cranberry, grapefruit, pineapple, or apple...\$2.69

HOT TEA

selection of black, green, or herbal teas...\$2.59

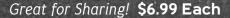
HOT CHOCOLATE ...\$2.69

NEW ENGLAND COFFEE (complimentary refills)

regular or decaffeinated...\$2.49



DESSERTS



APPLE CRISP

with Edy's vanilla bean ice cream and caramel sauce.

BROWNIE SUNDAE

with Edy's vanilla bean ice cream, chocolate ganache, caramel sauce and whipped cream.

BUTTERSCOTCH BREAD PUDDING

with Edy's vanilla bean ice cream and caramel sauce.

HOUSE-MADE CHOCOLATE CHIP COOKIE SUNDAE

with Edy's vanilla bean ice cream, hot fudge and whipped cream.

FLOURLESS CHOCOLATE TORTE Gluten Free

rich chocolate cake topped with chocolate ganache and served with fresh strawberry and whipped cream...\$5.99

*Before placing your order, please inform your server if a person in your party has a food allergy.

HOST AN EVENT AT JOHN HARVARD'S!

We have a private dining room that can be reserved for up to 50 guests and a pub area that can be reserved for up to 30 guests. Ask your server for more information.