

HOUSE OF BREWS

STOUGHTON

local . beer . food . friends

SHARE

We proudly support local farms and businesses by utilizing as many of their products as possible, throughout all of our menus

brussels sprouts/ chourico/ caramelized onions.....8

point judith calamari/ peruvian pearl peppers/
smoked tomato aioli.....12

falafel sliders/ sweet roll/ Grillo's pickles/ tzatziki aioli.....9

Feather Brook Farms chili/ beef/ chickpeas/ pale ale8

broccoli beer-cheese soup/ Shovel Town pale ale.....8

roast beef sliders/ sweet roll/ Alpha Tolman/ horseradish aioli/
brown sugar glaze.....11

house salad/ Little Leaf Farms lettuce /seasonal Langwater Farms
vegetables/ pepitas/ house vinaigrette.....9

soft pretzels/ IPA mustard.....8

Langwater Farms gourd-geous squash salad/ Little Leaf Farms
lettuce/ kale/ delicata squash/ gjetost/ toasted pepitas/
Shovel Town farmers pumpkin patch ale vinaigrette12

charcuterie board*/ chefs selection of two meats and two
cheeses/seasonal accompaniments.....15

HOB nachos/ salsa verde/ smoked creme fraiche/
pickled jalapenos /red onion/ cotija.....12

+sofrito braised chicken.....4

+beer braised pulled pork.....4

wings.....12

-salsa verde

-elote

-jerk (mild or hot)

-hoppy hot honey

-Elmwood buffalo

FLATBREAD

...12

-shredded jerk chicken/ sweet plantains/
jamaican cheddar

-beer braised pulled pork/ HOB bbq sauce/
beer cheese/ Grillos pickles

-fig & pear/ arugula/
white balsamic prosciutto aioli

-seasonal Langwater Farms
vegetable

seasonal slaw/ salsa verde/
cotija/elote aioli

+cornmeal crusted fish

+jerk chicken

+beer braised pulled pork

STREET TACOS

...12

SANDWICHES

choice of steak fries or local greens

Langwater Farms delicata squash BLD/ multigrain bread/
boston bibb lettuce/ Backyard Bacon/ chipotle aioli.....10

Pearl hot dog/ buttered brioche bun/ charred Grillo's pickles/
IPA mustard.....8

beer braised pulled pork/ HOB bbq sauce/ Beemster gouda/
apple slaw13

fried chicken sandwich/ Grillo's Pickle Brined Feather Brook
Farms Chicken/ Backyard Bacon/ Beemster gouda/ hoppy
honey mustard.....12

HOB smash burger*/ Feather Brook Farms beef/ beer cheese
Sauce/charred Grillo's pickles/ Backyard Bacon.....16
add a Feather Brook Farms egg +2

ENTREES

mac & cheese/ prosciutto/ english peas/
caramelized shallots.....14

cornmeal crusted fish & chips/ chipotle-lime aioli.....18

Langwater Farms ricotta cavatelli / carrot/ sunchoke/
delicata squash/ kale/ Brookdale Farms apple/
grana padano.....18

flat iron steak frites/ chimichurri/ Tom to Table beer salt.....26

@hobstoughton

/Stoughton House of Brews

General Manager/ Stephen Dray

Executive Chef/ Rick Gallego

Consuming raw or undercooked meat and seafood may pose a health risk. Thoroughly cooking of such foods reduces the risk of illness.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY