



JACK'S ABBY

BEER HALL & KITCHEN

SHAREABLES

HOUSE LAGER PRETZEL 10 
beer cheese / horseradish mustard

BEER HALL WINGS 12
house brine - red pepper flakes / sauteed onions 
spicy buffalo - bleu cheese dressing
smoked bbq - ranch or bleu cheese dressing 

FRY BASKET 9 
regular - basil aioli / beer cheese
sweet potato - chipotle aioli / beer cheese

CHOOSE YOUR OWN DIP 14 
artichoke dip or buffalo chicken dip / toasted bread

ROASTED BRUSSEL SPROUTS 10 
pomegranate seeds / balsamic glaze

CHARCUTERIE BOARD 20
prosciutto / capicola / salami / rotating cheeses / crackers

MEATBALLS 12
tomato sauce / mozzarella / crostini

PORK BELLY CHICHARRON 20 
avocado / jalapeno sauce / pickled onion / radish

WOOD FIRED PIZZA

MARGHERITA 14 
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 
gruyere / leeks / truffle oil / tarragon

MEATBALL 16
tomato sauce / fresh mozzarella / basil

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

KALE AND BUTTERNUT SQUASH 17
sweet potato puree / pomegranate / maple syrup / goat cheese

SWEET CORN 17
corn / roasted red peppers / red onions / bacon

SAUSAGE & RICOTTA 17
tomato sauce / roasted red peppers

OLD RELIABLE 12 
tomato sauce / mozzarella

PORK CARNITAS 17
avocado sauce / tomatillo / corn / queso fresco / cilantro / onion

APPLE AND BRATWURST 17
roasted apples / balsamic / brie cheese / arugula / carm. onion

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	SQUASH +3
MUSHROOMS +3	PEPPERONI +4	BRIE +5
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

WINTER HARVEST SALAD 15 
butternut squash / sweet potato / pomegranate seeds / apple
/roasted pepitas / goat cheese / maple dressing

ARUGULA AND KALE PEAR SALAD 15 
sliced pears / roasted pepitas / fried brie cheese / balsamic
dressing / balsamic glaze

SANDWICHES

all sandwiches served with your choice of a
small caesar salad, fries, or sweet fries.

SCHNITZEL 17
pickled red onion / arugula / gruyere / mustard cream

CHICKEN BACON RANCH 17
pickled onions / LTO / ranch / buffalo style optional!

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

BLACKENED FRAMINGHAMBURGER 18
bacon / onions / red pepper aioli / LTO / cheddar / american

SMOKED PULLED PORK 16
coleslaw / pickles / brioche roll / chipotle lime aioli

SMOKED BRISKET GRILLED CHEESE 16
american / cheddar / pickled onions / lettuce

PLATES

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

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

RIGATONI BOLOGNESE 20
ground beef and pork / chorizo / prosciutto

PORK SCHNITZEL 24
spaetzle / brussel sprouts / roasted potato / dill sauce

BRATWURST 22
spaetzle / brussel sprouts / roasted potato / sauerkraut

SALMON & RISOTTO 24 
sweet potato puree / butternut squash / pomegranate / balsamic

PICANHA STEAK 22 
brussel sprouts / zhoug / harissa / roasted potatoes

SAUSAGE PLATTER 28
knackwurst / weisswurst / bratwurst / bauernwurst / spaetzle /
brussel sprouts / pickled onion

DESSERTS

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

COOKIE SKILLET 10 
housemade cookie / ice cream / chocolate and caramel

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

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.

100 CLINTON ST, FRAMINGHAM, MA | (774) 777-5085 | JACKSABBY.COM

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

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

5.2%



NO WORKING DURING DRINKING HOURS

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

4.7%



DELICIOUSLY FRUITED LAGER

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

4.0%



CUT THROUGH THE HAZE

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

6.5%



INDUSTRIOUS AMERICAN 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

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



SIL0 & DELIVERY

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

1

2



MILL

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

3



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.

4



LAUTER TUN

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

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.

6



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.

7



CENTRIFUGE

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

8



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.

9



DISTRIBUTION

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

WE LIVE FOR LAGER