DINNER
SMALL PLATES & SHARES

Black Bean Chili*  
Tortilla & Sour Cream
Hummus Plate
Pickled Beets, Carrot Fritters, Pita
Fried Brussels Sprouts*  
Curry Mayo
Salt & Vinegar Fries
Buttermilk Ranch Dressing
Eggplant Fries
Marinara & Romano
Pan Seared Crab Cakes
Frisée & Radicchio, Horseradish Dressing
CBC Buffalo Chicken Tenders
Unchanged for 29 years!
Point Judith Calamari*  
Banana Peppers & Artichokes, Lemon Aioli
Grass Fed Beef Short Rib Poutine
Chicken Gravy, Cloumage, Scallions

NACHOS

Traditional Cheddar Jack CBC Style*  
Vegetarian Chili, Sour Cream, Green Onion
Chili Braised Chicken Nachos*  
Black Bean Chili, Guacamole, Pico De Gallo

SALADS

Winter Citrus Salad*  
Bitter Greens, Almonds, Champagne Vin
Spicy Kale Caesar
Garlic Butter Croutons, Roast Peppers, Grana
Warm Spinach Salad
Bacon, Shallot, Egg, Sourdough Crouton
Greek Salad*  
Romaine, Feta, Tomato, Cukes, Garbanzo, Olives

Add Grilled Chicken +3  Grilled Shrimp +4
Add Grilled Grass Fed Steak +6

DESSERTS

Flourless Chocolate Cake*  
Raspberry Sauce, Vanilla Ice Cream
Warm Blondie Sundae
Beer Caramel, CBC Wort Ice Cream, Cocoa Nibs

ENTREES

Massachusetts Grass Fed Steak Frites  
Hand Cut Fries, Truffle Aioli, Watercress
Pale Ale Battered Fish 'n' Chips
Maine Pollock, Hand Cut Fries, Slaw & Tartar
Miso Glazed Salmon
Boh Choy, Jasmine Rice, Crispy Shredded Carrots
Lobster Mac 'n' Cheese
Mascarpone, Aged Cheddar, Tarragon-Ritz Crumb
Shepherd's Pie
Ale Braised Lamb, Roasted Roots, Potato & Parsnip Puree
Pickled Brined Fried Hot Chicken
Mac 'n' Cheese, Bread & Butter Vegetables
Beer Braised Brats
Braised Red Cabbage, Little Potatoes, Beer Mustard
Pumpkin Ravioli
Roasted Garlic Cream, Hazelnuts, Pomegranate & Sage

PIZZA

Dough Made Fresh Daily Using Our Spent Grain & Fresh Beer

House Made Mozzarella, Marinara & Basil
Pepperoni, Sausage & Ricotta
Wild Mushroom, Taleggio, Pomegranate
Pizza of the Day

GRASS FED MASSACHUSETTS BEEF BURGERS, VEGGIE BURGERS & SANDWICHES

Our burgers are made of 100% Massachusetts grass-fed beef, all natural and are never grain finished. Served with choice of hand cut fries or side salad

Brewer's Burger

Inspired by our Weekly Beer Releases. Ask your Server.

CBC Burger

Amber Ale Glazed Onion, Vermont Cheddar
BBQ Burger

Pale Ale BBQ Sauce, Bacon, Vermont Cheddar
Blackened Turkey Burger

Cheddar, Caramelized Peppers & Onions, Herb Mayo
Vegetarian Lentil Burger

Mango Chutney, Red Curry Aioli
Buttermilk Brined Fried Chicken Sandwich

Napa Slaw, Special Sauce, Pickled Red Onion

Consuming raw or undercooked animal foods increases your risk of contracting a food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
*gluten free (some items may be prepared in a shared fryer)
We cannot separate checks for parties of 8 or more.
LUNCH
SMALL PLATES & SHARES

Black Bean Chili*  4/6
Tortilla & Sour Cream
Hummus Plate  9
Pickled Beets, Carrot Fritters, Pita
Salt & Vinegar Fries  8
Buttermilk Ranch Dressing
Fried Brussels Sprouts*  9
Curry Mayo
Eggplant Fries  9
Marinara & Romano
Pan Seared Crab Cakes  13
Frisee & Radicchio, Horseradish Dressing
CBC Buffalo Chicken Tenders  9
Unchanged for 29 years!
Point Judith Calamari*  12
Banana Peppers & Artichokes, Lemon Aioli
Traditional CBC Nachos*  10
Vegetarian Chili, Sour Cream, Salsa, Jalapeno

SALADS

Asian Chicken & Noodle Salad  12
Savoy, Crispy Fresh Veg, Peanut Dressing
Spicy Kale Caesar  9
Garlic Butter Croutons, Roast Peppers, Grana
Winter Citrus Salad*  9
Bitter Greens, Almonds, Champagne Vin
Greek Salad*  9
Romaine, Feta, Tomato, Cukes, Garbanzo, Olives
Warm Spinach Salad  9
Bacon, Shallot, Crumbled Egg, Sourdough Crouton
Add Grilled Chicken +3 Grilled Shrimp +4
Add Grass Fed Steak +6

PERSONAL PIZZAS

Dough Made Fresh Daily Using Our Spent Grain & Fresh Beer
House Mozzarella, Marinara & Basil  13
Pepperoni, Sausage & Ricotta  13
Mushroom, Taleggio, Pomegranate  13
Pizza of the Day  market

DESSERTS

Flourless Chocolate Cake*  7
Raspberry Sauce, Vanilla Ice Cream
Warm Blondie Sundae  7
Beer Caramel, CBC Wort Ice Cream, Cocoa Nibs

BURGERS, VEGGIE BURGERS & SANDWICHES

Our burgers are made of 100% Massachusetts grass-fed beef, are all natural and are never grain finished. Served with choice of hand cut fries or side salad.

Brewer’s Burger  14
Inspired by our Weekly Beer Releases. See Server
CBC Burger  12
Amber Ale Glazed Onion, Vermont Cheddar
BBQ Burger  12
Pale Ale BBQ Sauce, Bacon, Vermont Cheddar
Blackened Turkey Burger  11
Cheddar, Caramelized Peppers & Onions, Herb Mayo
Vegetarian Lentil Burger  11
Mango Chutney, Red Curry Aioli
Buttermilk Brined Fried Chicken Sandwich  11
Napa Slaw, Special Sauce, Pickled Red Onion
Open Faced Tuna Melt  11
Roasted Marinated Tomatoes & Gruyere
Chili Roasted Chicken Burrito  11
Refried Beans, Rice, Cheddar Jack, Tortilla Chips
Beer Braised Bratwurst  10
Sauerkrout, Beer Mustard, Pretzel Roll
Cubano  11
Chipotle Pork Loin, Muenster, Ham, Cider Mustard
Buffalo Chicken Quesadilla  11
Cheddar Jack Cheese, Green Onions, Blue Cheese Sauce
Classic Turkey Club  11
Lettuce, Tomato, Bacon, Mayo
Hot Italian Sub with Provolone  11
Salami, Capicola, Mortadella, Romaine, Sub Relish

ENTREES

Pale Ale Battered Fish ’n’ Chips  14
Maine Pollock, Hand Cut Fries, Slaw & Tartar
Pickle Brined Fried Hot Chicken  16
Mac ’n’ Cheese, Bread & Butter Vegetables
MA Grass Fed Steak Frites  15
Hand Cut Fries, Classic Aioli, Baby Greens
Shepherd’s Pie  15
Ale Braised Lamb, Roasted Roots, Parsnip & Potato
Pumpkin Ravioli  14
Roasted Garlic Cream, Hazelnuts, Pomegranate & Sag

Consuming raw or undercooked animal foods increases your risk of contracting a food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
*gluten free (some items may be prepared in a shared fryer)
We cannot separate checks for parties of 8 or more.
BRUNCH
### APPETIZERS
- Black Bean Chili* | 4/6
- Tortilla & Sour Cream
- Hummus Plate | 9
- Pickled Beets, Carrot Fritters, Pita
- Point Judith Calamari* | 12
- Banana Peppers & Artichokes, Lemon Aioli
- CBC Buffalo Chicken Tenders | 9
- Unchanged for 29 years!
- Eggplant Fries | 9
- Marinara & Romano
- Fried Brussels Sprouts* | 9
- Curry Mayo
- Pan Seared Crab Cakes | 13
- Frisée & Radicchio, Horseradish Dressing

### SALADS
- Winter Citrus Salad* | 9
- Bitter Greens, Almonds, Champagne Vin
- Spicy Kale Caesar | 9
- Garlic Butter Croutons, Roast Peppers, Grana
- Warm Spinach Salad | 9
- Bacon, Shallot, Egg, Sourdough Crouton
- Greek Salad* | 9
- Romaine, Feta, Tomato, Cukes, Garbanzo, Olives
  - Add Grilled Chicken +3
  - Grilled Shrimp +4
  - Add Grass Fed Steak +6

### GRASS FED MASSACHUSETTS BEEF BURGERS, SANDWICHES & ENTREES
- CBC Burger | 12
- Amber Ale Glazed Onion, Vermont Cheddar
- BBQ Burger | 12
- Pale Ale BBQ Sauce, Bacon, Vermont Cheddar
- Blackened Turkey Burger | 12
- Cheddar, Peppers & Onions, Herb Mayo
- Vegetarian Lentil Burger | 12
- Mango Chutney, Red Curry Aioli
- Classic Turkey Club | 11
- Lettuce, Tomato, Bacon, Mayo
- Pale Ale Battered Fish ‘n’ Chips | 14
- Maine Pollock, Hand Cut Fries, Slaw & Tartar

### BEERUNCH
- Apple Cider Donut Holes | 8
- Cinnamon Sugar, Sweet Sour Cream
- Breakfast Pizza | 13
- 3 Eggs, Roasted Tomatoes, Mascarpone, Speck
- Two Eggs Any Style with Today’s Muffin | 10
- Bacon or Sausage, Tots
- and a Warm, Fresh Griddled Half Muffin
- Tres Leches French Toast | 9
- Whip Cream & Real Maple Syrup
- Add Bacon or Sausage | 11
- Benny of the Week | Market
- Seasonally Inspired
- Mushroom, Pesto & Goat Cheese Frittata* | 10
- Lemon Dressed Arugula
- Chuck Steak Red Flannel Hash & Eggs* | 13
- River Rock Farms Chuck Steak, Beets & Kale
- Iggy’s Sesame Seed Bagel Egg Sandwich | 11
- 2 Eggs, Smashed Avocado, Swiss, Spicy Honey
- Add Bacon or Sausage | 12
- Choice of Tots, Fries or Salad
- Hangover Wrap | 12
- Scrambled Eggs, Tater Tots, Bacon, Sausage,
  - Pepper Jack Cheese, Hop Infused Hot Sauce
- Breakfast Tacos* | 11
- Chorizo, Avocado, Cheddar Jack Cheese, Eggs
- Lightly Grilled Tortillas Tots & Refried Beans
- Breakfast Burrito | 10
- Warm Grilled Tortilla Stuffed with Seasonal Veggie
  - Chili, Eggs and Cheddar Jack Cheese
  - Add Bacon or Sausage | 11
  - Add Avocado | 12
- Sunrise Burger | 14
- Fried Egg, Bacon, Cheddar, Swiss, Avocado, Sriracha Aioli
  - Choice of Tots, Fries or Salad

We work hard with our local farmers and fishermen to make only the most delicious and ethically responsible decisions with our purchasing. Whenever possible we choose local first. Trust that you have made a wise choice. Thank you for being here! Drink Fresh & Eat Local.

---

Consuming raw or undercooked animal foods increases your risk of contracting a food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

*gluten free (some items may be prepared in a shared fryer)

We cannot separate checks for parties of 8 or more.