

INDUSTRY ALE HOUSE

79 RTE 130 FORESTDALE MA 02644

PASTA

Mac and Cheese – Rich and creamy cheese sauce with smoked pork belly & toasted panko crumbs **\$14**

Chicken Saltimbocca – Sautéed chicken tossed with prosciutto, sage & fresh parmesan, light white wine sauce over fresh tagliatelle **\$17**

***Winter Squash Risotto** – Creamy Arborio Rice with roasted butternut squash & shaved parmesan cheese **\$14**

***Add grilled chicken \$3 or shrimp \$5**

SANDWICHES

All sandwiches are served on Toasted Brioche

BLT – Smoked bacon, romaine lettuce and sliced tomatoes with a garlic aioli **\$10**

IPA Brined Chicken – Tender, juicy, grilled chicken breast topped with lettuce, sliced tomato, and melted Cheddar cheese, Dijon Mustard **\$12**

Pulled Pork – Slow braised pork shoulder with a spicy BBQ sauce and coleslaw **\$14**

House Smoked Turkey Breast – Sliced smoke turkey, lettuce, tomato & avocado aioli **\$11**

WE PROUDLY SERVE BOSTON’S OWN REAL CITY SODA!

COLA / DIET COLA / ROOT BEER / GINGER ALE

PEP-UP / TONIC / LEMONADE

ICED TEA / ICED COFFEE / COFFEE/DECAF/TEA

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774.361.6851

SIGNATURE BURGERS

Industry Ale House has created our own custom blend of ground beef for these burgers!

All burgers are served on toasted Brioche roll, lettuce, tomato, pickles, red onion

Industry – Topped with Vermont Cheddar, Fried Leeks and Truffle Oil **\$12**

Arson – Jalapeño Jack & habanero relish **\$12**

Breakfast – Applewood smoked bacon, Fried Egg & Vermont cheddar cheese **\$14**

Duck – Duck Confit & Wisconsin cheddar curds **\$14**

Pork – Bacon, Braised Pork, Prosciutto, and Vermont Cheddar **\$14**

Shrooms – Sautéed wild Mushrooms and Goat Cheese **\$12**

The Regular – Grilled to your liking add cheese if you like **\$10:**

Swiss, American, cheddar, pepper jack or add goat or blue cheese for **\$1** add bacon **\$2**

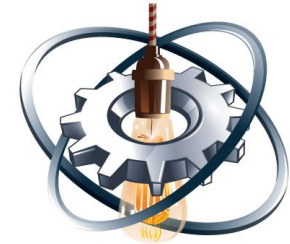
****All burgers include your choice of Natural Cut Fries or Side Salad****

****All burgers may be substituted with a Grilled Chicken Breast or Veggie Burger****

HOURS & MENU SUBJECT TO CHANGE!

INDUSTRY ALE HOUSE

INDUSTRYALEHOUSE.COM



**INDUSTRY
ALE HOUSE**

FINE FOOD - CRAFT BEER - SPIRITS

DINE IN - CARRY OUT

CLOSED MONDAY

TUE-FRI 4PM – 9PM

SAT & SUN 4PM – 9PM

BAR IS OPEN UNTIL 10PM EVERY NIGHT

79 ROUTE 130 FORESTDALE MA, 02644

774-361-6851

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness****

All our hamburgers are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked hamburgers may increase your risk of foodborne illness

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SOUPS

Ale House Chowder - Fresh ocean clams and potatoes with house smoked pork belly \$5/7

Soup of the Day – Chef’s daily creation 4/6

SALADS

Ale House Salad – Mixed greens, smoked bacon, cucumber, tomato, red onion, bell pepper, celery, hard-boiled egg, and our house ranch dressing \$12

Caesar Salad – Romaine lettuce, garlic croutons, parmesan cheese & traditional Caesar dressing \$10

Grilled Hearts of Romaine – Lightly grilled romaine topped with fresh corn, grape tomatoes, gorgonzola cheese, our house vinaigrette, and drizzled with a white balsamic reduction \$11

Add Grilled Chicken Breast \$5

Add Salmon/Shrimp/Steak Tips \$7

KIDS EAT FREE WITH PURCHASE OF ADULT

ENTRÉE* EVERY TUESDAY, WEDNESDAY & THURSDAY!!!

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APPETIZERS

Smoked Pork Nacho – Smoked pulled pork, cheddar cheese, jalapenos over house cut tortilla chips with fresh guacamole, salsa & sour cream \$12

Buttermilk Fried Chicken Tenders – Hand cut chicken tenders served with honey mustard or BBQ sauce \$8

Duck Poutine – Natural cut French fries topped with duck confit, Wisconsin cheddar curd & stout gravy \$13

Jumbo Chicken Wings – Beer brined, jumbo chicken wings, options of: BBQ, Teriyaki, and Mild or Hot Buffalo. Served by the half or whole dozen \$8/15

Chips & Guac – House cut tortilla chips with fresh guacamole & salsa \$8

Grilled Chicken Bruschetta Flatbread – Sliced grilled chicken, fresh tomato, basil & parmesan cheese with a white balsamic drizzle \$12

Mushroom & Chevre Flatbread – Mushrooms, leeks, caramelized onions & goat cheese drizzled with truffle oil \$10

SIDES \$4

FRENCH FRIES

SIDE GARDEN SALAD

SIDE CAESAR SALAD

HAND-CUT COLESLAW

HOUSE VEGETABLE

MASHED POTATO

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ENTREES

Char Grilled Steak Tips – Grilled marinated sirloin tips with house made steak sauce served with Yukon gold mash potatoes & house vegetables \$18

Braised Short Rib – Slow braised short rib served with a creamy polenta cake & house vegetables \$21

Beer Can Chicken and Dumpling – ½ chicken served crispy with ricotta dumplings, house vegetables & topped with chicken gravy \$17

Buttermilk Fried Chicken – Served with corn pudding, house vegetables & topped with a sweet corn relish \$17

Grilled Salmon – Lentil & charred fennel ragout, frizzled leeks & house vegetables \$18

Kettle Chip Cod – Served with a bacon and onion hash, House Vegetables & lemon caper maître d’ butter \$18

Portuguese Fisherman’s Stew – Cod, Salmon, Shrimp & Portuguese sausage in a tomato fennel broth & garlic crostini \$19

ADD ON’S \$4 (not available as substitutions)

CORN PUDDING

POLENTA CAKE

RICOTTA DUMPLINGS & GRAVY

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