



## BREAKFAST

### COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons selections:  
earl grey, chamomile, green,  
english breakfast

### BEVERAGES

FRESHLY SQUEEZED  
JUICES 4

orange, grapefruit, & lemonade

CRANBERRY 3

HOUSE-MADE ICED TEA 3

### SIDES

VERMONT APPLEWOOD  
BACON 5

BREAKFAST SAUSAGE 5

BREAKFAST POTATOES 4

HOUSE-MADE ENGLISH  
MUFFIN 4

LOCAL MULTIGRAIN  
TOAST 3

### PLATES

STEEL CUT OATMEAL\*\*V 11

pomegranate honey,  
candied walnuts

LOX AVOCADO TOAST\* 15

house-cured salmon, capers,  
pickled onions, parsley,  
crème fraîche

EGGS BENEDICT\* 15

2 poached eggs, hollandaise,  
house-made english  
muffin, canadian bacon,  
breakfast potatoes

EGGS & HASH<sup>GF</sup> 18

2 fried eggs,  
beef and potato hash

FRENCH TOAST<sup>V</sup> 12

spiced apple compote

PANCAKES<sup>V</sup> 11

local rye flour,  
whipped cinnamon butter

GROVE OMELETTE<sup>GF</sup> 14

daily offering, greens,  
breakfast potatoes



Executive Chef • Ben Lightbody

\* Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness. Please inform your server of any  
allergies or if you have certain medical conditions.

\*\*CONTAINS NUTS | GF-GLUTEN FREE | V-VEGETARIAN

SERVED TUESDAY - FRIDAY FROM 8AM TO 11AM



# BRUNCH

## SIGNATURE BRUNCH COCKTAILS

**PAMPLEMOUSSE**  
10

gin, elderflower,  
grapefruit, lemon juice

**BELLINI**  
10

white peach purée,  
sparkling wine

**MEXICO 70**  
10

sparkling wine, tequila,  
lime juice, agave nectar

**GROVE BLOODY  
MARY** 11

house-made bloody mix, vodka,  
celery, green olive, pickle, lemon

**BLOOD ORANGE  
SCREWDRIVER** 11

vodka, aperol,  
blood orange juice

### BEGINNINGS

**DAILY PASTRY** 6

locally sourced ingredients, ask your server

**SEASONAL SOUP** <sup>V</sup> 7

locally sourced ingredients, ask your server

### SIDES

**VERMONT APPLEWOOD  
BACON** 5

**BREAKFAST SAUSAGE** 5

**BREAKFAST POTATOES** 4

**HOUSE-MADE ENGLISH  
MUFFIN** 4

**LOCAL MULTIGRAIN TOAST** 3

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SERVED SATURDAY & SUNDAY FROM 9AM TO 2PM

### PLATES

**STEEL CUT OATMEAL** <sup>\*\*V</sup> 11

pomegranate honey, candied walnuts

**EGGS BENEDICT** \* 15

2 poached eggs, hollandaise, house-made english muffin, canadian bacon, breakfast potatoes

**CUBAN SANDWICH** 14

roast pork, swiss cheese, house pickles, yellow mustard, house-cut fries

**GROVE OMELETTE** <sup>GF</sup> 14

daily offering, greens, breakfast potatoes

**LOX AVOCADO TOAST** \* 15

house-cured salmon, capers, pickled onions, parsley, crème fraîche

**FISH & CHIPS** 16

beer-battered fish, malt vinegar aioli, house-cut fries

**PORK BELLY FRIED RICE** <sup>GF</sup> 14

2 soft poached eggs, kimchi

**FRENCH TOAST** <sup>V</sup> 12

spiced apple compote

**THE BURGER** \* 16

10oz house-ground beef, bacon jam, pickled jalapeños, cheddar, house-cut fries, house-made brioche bun

**EGGS & HASH** <sup>GF</sup> 18

2 fried eggs, beef and potato hash

**PANCAKES** <sup>V</sup> 11

local rye flour, whipped cinnamon butter

### COFFEE + TEA

**COFFEE** 2.5

**ESPRESSO** 3

**CAPPUCCINO** 4

**LATTE** 4

**MOCHA** 4.5

**TEA** 2.5

Harney & Sons selections:  
earl grey, green, english breakfast, chamomile

### BEVERAGES

**FRESHLY SQUEEZED  
JUICES** 4

orange, grapefruit, and lemonade

**CRANBERRY** 3

**HOUSE-MADE ICED TEA** 3

Executive Chef • Ben Lightbody



## LUNCH

### SIDES

HOUSE-CUT FRIES 3

COLESLAW 3

LOCAL GREENS 4

### BEVERAGES

FRESHLY SQUEEZED  
JUICES 4

*orange, grapefruit, & lemonade*

CRANBERRY 3

HOUSE-MADE ICED TEA 3

SODA 2.5

### COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons selections:  
*earl grey, english breakfast,  
green, chamomile*

### PLATES

CUBAN SANDWICH 14

*roast pork, swiss cheese,  
house pickles, yellow mustard,  
house-cut fries*

SEASONAL SOUP <sup>V</sup> 7

*locally sourced ingredients,  
ask your server*

GROVE BLT 14

*pork belly, lettuce, tomato,  
mayo, house-cut fries*

SQUASH SALAD <sup>GF</sup> <sup>V</sup> 12

*pomegranate, quinoa, mache,  
pumpkin seeds*

THE BURGER \* 16

*10oz house-ground beef,  
cheddar, pickled jalapeños, bacon  
jam, house-made brioche bun,  
house-cut fries,*

KALE CAESAR SALAD 12

*baby kale, white anchovy,  
parmesan, garlic croûtons*

FISH & CHIPS 17

*beer battered fish, malt vinegar aioli,  
house-cut fries*

SQUASH TORTELLI <sup>V</sup> 18

*parmesan-sage broth,  
roasted root vegetables*



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\*\*CONTAINS NUTS | GF-GLUTEN FREE | V-VEGETARIAN | <sup>V</sup>VEGAN

SERVED TUESDAY - FRIDAY FROM 11:30AM TO 2PM



# DINNER

## SIGNATURE DINNER COCKTAILS

**PARKER 75**  
**10**

cava, gin, aperol,  
elderflower, lemon peel

**THE BRAMBLE**  
**11**

gin, crème de mure,  
lemon juice, simple syrup

**LAVENDER**  
**GIMLET 11**

vodka, simple syrup, lime  
juice, lavender bitters

**ROSEMARY**  
**BOURBON SMASH 11**

bourbon, grapefruit juice,  
rosemary simple syrup

**GINGER**  
**SPRITZ 10**

lillet, cava, ginger beer,  
thin sliced ginger

## SNACKS

**TATER TOTS 5**

duck fat, thyme, sea salt

**FRIED DILL PICKLES<sup>V</sup> 6**

everything sauce

**ROASTED BONE MARROW 14**

parsley salad, toasted sourdough

**FLATBREAD 11**

house ricotta, roasted squash,  
sage-cream, speck

**ENDIVE<sup>\*\*GF V</sup> 7**

candied walnuts, blue cheese mousse

## BEGINNINGS

**SEASONAL SOUP<sup>V</sup> 7**

locally sourced ingredients, ask your server

**FRIED BRUSSEL SPROUTS<sup>\*\*GF</sup> 12**

nuoc cham, pickled chilies, crushed peanuts

**HOUSE-MADE SAUSAGE<sup>GF</sup> 14**

braised butter beans, roasted onion

**MUSSELS<sup>\*GF</sup> 13**

white wine, smoked tomatoes, pepperoncinis

**WARM ROASTED SQUASH  
SALAD<sup>GF</sup> 11**

pomegranate, quinoa, ricotta salata,  
pumpkin seeds

**BAKED OYSTERS<sup>\*</sup> 13**

herb butter, kale bread crumbs

**KALE CAESAR 11**

baby kale, parmesan, white anchovy,  
garlic croûtons

## PLATES

**PAN-ROASTED MONKFISH 26**

red curry squash purée, roasted squash,  
toasted pumpkin seeds, cilantro-chili pesto

**RED WINE BRAISED BEEF<sup>\*GF</sup> 29**

braising jus, rutabaga purée, charred onion,  
maitake mushrooms

**HALF ROASTED CHICKEN<sup>GF</sup> 26**

brown butter, squash, roasted kohlrabi,  
kale chips

**FISH AND CHIPS 17**

beer-battered fish, malt vinegar aioli,  
house-cut fries

**THE BURGER<sup>\*</sup> 16**

10oz house-ground beef, bacon jam,  
cheddar, pickled jalapeños, house-cut fries,  
house-made brioche bun

**MUSHROOM RISOTTO<sup>GF V</sup> 22**

wild mushrooms, parmesan frico, thyme oil

**GRILLED PORK LOIN<sup>\*</sup> 26**

cabbage and bacon choucroute, parisienne  
gnocchi, mustard cream sauce

**PAN-ROASTED CAULIFLOWER  
STEAK<sup>V</sup> 19**

golden raisin agrodolce, pine nuts, quinoa pilaf

**PASTA BOLOGNESE 26**

house-made tagliatelle, pork and beef ragout

**PAN-SEARED SCALLOPS<sup>\*GF</sup> 29**

celeriac purée, green apple-celeriac  
remoulade, roasted endive

**SQUASH TORTELLI<sup>V</sup> 24**

parmesan-sage broth, roasted root vegetables

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\*\*CONTAINS NUTS | GF-GLUTEN FREE | V-VEGETARIAN | VEGAN

SERVED TUESDAY - FRIDAY AND SUNDAY FROM 5:30PM TO 9PM | SNACKS & STARTERS SERVED FROM 2PM - 5:30PM





## DESSERT

### COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons selections:  
*earl grey, english breakfast,  
chamomile, green*



### CONFECTIONS

#### CARAMEL APPLE CRISP 10

*cider caramel, house-made cinnamon ice cream,  
oat crumble, spiced apples*

#### BOURBON-CHOCOLATE PECAN PIE\*\* 11

*praline sauce, cranberry compote, vanilla ice cream*

#### PUMPKIN CRÈME BRÛLÉE\*\* 11

*hazelnut cookie, toasted pumpkin seeds,  
cinnamon maple whipped cream*

#### GINGER-SPICED PUDDING CAKE 10

*cinnamon sticky toffee sauce, brûléed banana,  
honey-chai gelato*

### DESSERT WINES

#### FONSECA PORT 10

*porto 10 year old tawny port  
matured in wood*

#### TAYLOR FLADGATE 8

*late bottle vintage porto (2009)*

#### SANDEMAN 7

*ruby porto*

### DIGESTIFS

#### FRATELLI BRANCA 9.5

*fernet-branca*

#### AMARO AVERNA 8.5

#### MONTENEGRO 8

*amaro*

\*\*CONTAINS NUTS

## COCKTAILS

**PARKER 75 10**

*cava, gin, aperol, elderflower, lemon peel*

**THE BRAMBLE 11**

*gin, lemon juice, crème de mure, simple syrup*

**ROSEMARY BOURBON SMASH 11**

*bourbon, rosemary simple syrup, grapefruit juice, club soda, rosemary sprig*

**LAVENDER GIMLET 11**

*vodka, simple syrup, lime juice, lavender bitters, lavender sprig*

**EZEKIEL PUNCH 11**

*light rum, dark rum, apricot liqueur, pineapple juice, lime juice, lime wheel*

**ROB RYE 11**

*rye whiskey, antica carpano, cointreau, orange bitters, lemon peel, luxardo cherry*

**EL DIABLO 11**

*tequila blanco, crème de cassis, lime juice, ginger beer*

**GINGER SPRITZ 10**

*lillet, cava, ginger beer, thin sliced ginger*

**MEYER COLLINS 11**

*lemon infused vodka, meyer lemon juice, simple syrup, club soda, lemon wheel, luxardo cherry*

## WINE BY THE GLASS

## SPARKLING

**DIBON Cava 9**

*Macabeo, Xarel-lo, Parellada, Catalonia, SP*

**GANCIA Prosecco 9**

*Glera, Veneto, IT*

**VEUVE DU VERNAY Brut 8**

*Chenin Blanc, Blanche, FR*

**PALACIO DE PALAU Cava Brut Rosé 8**

*Trepat, Catalonia, SP*

**2017 BEAUMATIN Rosé 8**

*CGS, Pays d'Oc, FR*

## WHITE

**2017 CARL SITTMANN Riesling 8**

*Rheinhessen, Germany*

**2017 PRIMATERA PINOT GRIGIO 8**

*Delle Venezie, IT*

**2018 SERRA DA ESTRELA Albarino 10**

*Rias Baixas, SP*

**2018 MATAHIWI ESTATE Kai Mai Bay Sauvignon Blanc Wairarapa 8**

*Wairarapa, NZ*

**2017 GUY ALLION Les Mezelles Sauvignon Blanc 9**

*Loire Valley, FR*

**2017 FALCHINI Vernaccia di San Gimignano 10**

*Tuscany, IT*

**2016 NORMAND Macon La Roche Vineuse 13**

*Burgundy, FR*

**2017 ARROWFLITE Chardonnay 10**

*California, US*

## RED

**2016 SUVALI Pinot Noir 9**

*California, US*

**2016 À LA CARTE Pinot Noir North Coast 10**

*California, US*

**2016 MARILUNA Valencia Tempranillo & Bobal 8**

*Valencia, SP*

**2017 DMNE BRUSSET Côtes du Rhône Rouge GSMCC 9**

*Côtes du Rhône, FR*

**2017 MASSO ANTICO Salento Primitivo Appassito 8**

*Puglia, IT*

**2016 WATERBROOK Merlot 9**

*Columbia Valley, Washington*

**2017 SAN FELIPE Malbec 8**

*Mendoza, AR*

**2016 AWD CELLARS Rancho Costero Paso Robles Cabernet Sauvignon 13**

*California, US*

**2017 THE ATOM Cabernet Sauvignon 12**

*California, US*



## SPARKLING

## DIBON Cava 34

Macabeo, Xarel-lo, Parellada  
Catalonia, SP

## GANCIA 34

Prosecco  
Glera, Veneto, IT

## VEUVE DU VERNAY 30

Brut  
Chenin Blanc, Chardonnay, Ugni Blanc, & Folle  
Blanche, FR

## PALACIO DE PALAU 30

Cava Brut Rosé  
Trepát, Catalonia, SP

## CHAMPAGNE J-M SELEQUE 85

Champagne Solescence 7 Villages Extra Brut  
Champagne, FR

## ROSÉ

## 2018 PEYRASSOL 45

Commanderie Rosé, CGS,  
Côtes de Provence, France

## 2017 GARAGAI 34

Côtes de Provence Rosé, CGS  
Provence, FR

## 2017 BEAUMATIN 30

Rosé, CGS,  
Pays d'Oc, FR

## WHITE

## 2017 CASTELLO DI TASSAROLO Gavi, Cortese, Piedmont, IT 52

## 2017 DMNE PHILIPPE GIRARD (LOIRE) Sancerre Silex, Loire Valley, FR 56

## 2016 FILIPPI Soave Vigne della Bra, Garganega, Veneto, IT 60

## 2016 CLOS DU VAL Chardonnay, Carneros, Napa Valley 65

## 2017 BENCH Chardonnay, California, US 56

## 2016 DMNE DANIEL SEGUINOT Chablis, Burgundy, FR 60

## 2016 LA FERME DU MONTE "Le Truffiere" Blanc Côtes du Rhône GVC, Rhone Valley, FR 52

## 2017 ILLAHE Pinot Gris, Oregon, US 48

## 2016 PANTHER CREEK CELLARS Pinot Gris, Oregon, US 42

## 2017 J. HOFSTATTER Pinot Grigio, Alto-Adige, IT 42

## 2018 GROTH Sauvignon Blanc, Napa, California 48

## 2017 NAVARRO VINEYARDS Sauvignon Blanc, California, US 48

## 2016 DMNE LANDRAT-GYTOLLOT Pouilly-Fumé Des Cuvées La Rambarde, Loire Valley, FR 40

## 2015 CYPRUS Chardonnay, California, US 48

## 2017 NORMAND Macon La Roche Vineuse Chardonnay, Burgundy, FR 48

## 2016 AUGUST CELLARS Riesling, Oregon, US 34

## 2017 CARL SITTMANN Riesling, Rheinhessen, Germany 30

## 2018 SANTA SILVANA IN VILLA Sudtirolo Alto Adige Pinot Grigio, Trentino-Alto Adige, IT 34

## 2017 BORGIO MAGREDO Pinot Grigio, Friuli, IT 38

## 2017 PRIMATERRA Pinot Grigio, Delle Venezie, IT 30

## 2018 SERRA DA ESTRELLA Albarino, Rías Baixas, SP 38

## 2018 MATAHIWI ESTATE Kai Mai Bay Sauvignon Blanc Wairarapa, Wairarapa, NZ 30

## 2017 GUY ALLION Les Mezelles Sauvignon Blanc, Loire Valley, FR 34

## 2018 BADENHORST Chenin Blanc "Secateurs", South Africa 34

## 2017 FALCHINI Vernaccia di San Gimignano, Tuscany, IT 38

## 2016 ARROWFLITE Chardonnay, California, US 38

## 2015 ROBERT GOULLEY Bourgogne Chardonnay, Burgundy, FR 38

## 2016 LIGHT HORSE Chardonnay, California, US 38



## RED

- 2016 ANCIENT OAK CELLARS *Russian River Valley Pinot Noir Alcman*, California, US 100
- 2016 PANTHER CREEK CELLARS *Pinot Noir Winemaker's Cuvée*, Willamette Valley 54
- 2014 CASTELL'IN VILLA *Chianti Classico*, Tuscany, IT 54
- 2015 CAMPAGNOLA *Amarone della Valpolicella Classico CR*, Veneto, IT 60
- 2016 ERALDO REVELLI *Dogliani Superiore San Matteo*, Piedmont, IT 60
- 2016 TURNBULL *Cabernet Sauvignon*, Napa Valley, California 68
- 2015 SCHOLAR & MASON *Cabernet Sauvignon Napa Valley*, California, US 58
- 2016 DOUBLE CANYON *Cabernet Sauvignon*, Horse Heaven Hills, Washington 58
- 2017 AWD CELLARS *Rancho Costero Paso Robles Cabernet Sauvignon*, California, US 50
- 2017 DMNE DE L'R *Chinon Les Cinq Elements Cabernet Franc*, Loire Valley, FR 54
- 2016 A LA CARTE *Pinot Noir North Coast*, California, US 48
- 2016 GIACOMO MORI *Chianti Sangiovese*, Tuscany, IT 46
- 2016 LA CARTUJA *Priorat, Garnacha & Mazuelo*, Priorat, SP 40
- 2015 CH. CÔTES DE SAINT CLAIR *Bordeaux Rouge, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, & Petit Verdot*, Saint-Emilion, FR 42
- 2015 MCPHERSON WINE CO. *MWC Cabernet Sauvignon*, Victoria, AU 42
- 2017 DMNE DE COLETTE *Beaujolais, Gamay*, Burgundy, FR 40
- 2017 THE ATOM *Cabernet Sauvignon*, California, US 46
- 2016 SUVALI *Pinot Noir*, California, US 34
- 2016 MARILUNA *Valencia Tempranillo & Bobal*, Valencia, SP 30
- 2017 DMNE BRUSSET *Côtes du Rhône Rouge GSMCC*, Côtes du Rhône, FR 34
- 2017 CHÂTEAU COUPE ROSES *Bastide Minervois CGS*, Minervois, FR 34
- 2017 MASSO ANTICO *Salento Primitivo Appassito*, Puglia, IT 30
- 2016 WATERBROOK *Merlot*, Columbia Valley, Washington 34
- 2017 DMNE DU SOMAIL *Minervois Le Vin de Plume MS*, Languedoc-Roussillon, FR 38
- 2017 SAN FELIPE *Malbec*, Mendoza, AR 30
- 2015 BOOKMARK WINES *Atlas Peak Cabernet Sauvignon*, California, US 58





ON TAP

**BUBBLE FARM IPA 6.5**

*Clown Shoes Beer • Boston, MA  
American IPA • 6.5%*

**FIDDLEHEAD IPA 7.5**

*Fiddlehead Brewing Company • Shelburne, VT  
American IPA • 6.2%*

**CROP ROTATION IPA 7**

*Old Planters Brewing Co. • Beverly, MA  
American IPA • 5.6%*

**PLUM ISLAND BELGIAN WHITE 7**

*Newburyport Brewing Co. • Newburyport, MA  
Belgian-Style Ale • 5.4%*

**CERVEZA 7**

*True North Ale Company • Ipswich, MA  
Mexican Lager • 4.3%*

**SEASONAL CIDER 6**

*Locally soucred, ask your server*



CANS & BOTTLES

**DOWNEAST CIDER • ORIGINAL 6.5**

*Downeast Cider • Boston, MA • 5.1%*

**TWO ROADS • PERSIAN LIME GOSE 8**

*Stratford, CT • Wild Sour • 4.5%*

**SINGLECUT • SOFTLY SPOKEN MAGIC SPELLS 9.5**

*Astoria, NY • New England IPA • 8.6%*

**OLD PLANTERS • CROP ROTATION IPA 8**

*Beverly, MA • American IPA • 5.6%*

**LORD HOBO • BOOM SAUCE 8.5**

*Woburn, MA • New England IPA • 7.8%*

**FIDDLEHEAD • SECOND FIDDLE 9**

*Shelburne, VT • DIPA • 8.2%*

**TRUE NORTH • NORTH SHORE SQUARED 7.5**

*Ipswich, MA • Hazy New England DIPA • 8.2%*

**BEER'D • DOGS AND BOATS 9.5**

*Stonington, CT • DIPA • 9.1%*

**SWITCHBACK ALE 6.5**

*Burlington, VT • Reddish-Amber Ale • 5%*

**TRUE NORTH • VINCIANNE 7.5**

*Ipswich, MA • Belgian Blonde Ale • 6.3%*

**NIGHT SHIFT • WHIRLPOOL 8.5**

*Everett, MA • American Pale Ale • 4.5%*

**MAINE • A TINY BEAUTIFUL SOMETHING 7.5**

*Freeport, ME • American Pale Ale • 5.5%*

**LONE PINE • PORTLAND PALE ALE 8.5**

*Portland, ME • American Pale Ale • 5.2%*

**SPENCER • TRAPPIST ALE 10**

*Spencer, MA • Belgian Pale Ale • 6.5%*

**TRUE NORTH • CERVEZA 7**

*Ipswich, MA • Mexican Lager • 4.3%*

**DEVIL'S PURSE • HANDLINE 7.5**

*South Dennis, MA • Kolsch • 5%*

**NIGHT SHIFT • NITE LITE 6.5**

*Everett, ME • American Light Lager • 4.3%*

**JACK'S ABBY • SMOKE & DAGGER 6.5**

*Framingham, MA • Black Lager • 5.6%*

**ALLAGASH • WHITE 7**

*Portland, ME • Belgian Witbier • 5.1%*

**NOTCH • SESSION PILSNER 5.5**

*Salem, MA • Czech Pale Lager • 4%*

**TWO ROADS • TWO JUICY 9**

*Stratford, CT • New England IPA • 8.2%*

**SAMUEL SMITH'S • TADDY PORTER 7.5**

*England • English Porter • 5%*

**SOME BREWING • WHOOPIE PIE STOUT 9**

*York, ME • Milk Stout • 6.5%*

**SINGLECUT • HEAVY BOOTS OF LEAD 10**

*Astoria, NY • American Imperial Stout • 11.2%*

**CLOWN SHOES • MOCHA SOMBRERO 8.5**

*Boston, MA • American Imperial Stout • 9%*