



## BAR SNACKS

NACHOS (GF) 9  
house-fried tortilla chips, chipotle queso, lime crème, shaved jalapeno

*add pulled pork - 5 or chicken - 6*

POUTINE 9  
sausage gravy & cheese curds

BACON BRUSSELS (GF) 9  
roasted brussels, applewood smoked bacon, julienne onions, maple syrup

PORK BELLY BITES (GF) 9  
crispy pork belly, maple bourbon glaze, shaved jalapeno

HAM & BROCCOLI  
MAC & CHEESE 11  
shell pasta, black forest ham, broccoli, grandma's liquid gold cheese sauce

SMOKED CHICKEN  
QUESADILLA 11  
cheddar, cilantro, chipotle  
cilantro crème

## STARTERS

WINGS (GF) 15  
whole wings, celery & carrots - *choice of:*  
buffalo | cajun ranch | bbq | jerk (dry)

YUKON POTATO PIEROGIS 13  
potato & cheese pierogis, charred  
kielbasa, caramelized onion  
sour cream, chives

GENERAL TSO'S  
CAULIFLOWER (GF) 8  
crispy fried cauliflower, general tso's  
sauce, sesame seed

MEAT & CHEESE BOARD (GF) 16/45  
local artisanal cheeses & charcuterie,  
assorted condiments

## SALADS

BIBB SALAD (GF) 12  
roasted walnuts, dried cherries, blue  
cheese crumbles, apple, champagne  
vinaigrette

THE FOUNDRY SALAD (GF) 12  
spring greens, green apple, pickled  
onion, candied pecans, dried cherries,  
goat cheese, garden herb vinaigrette

KALE & ROMAINE CAESAR\* (GF) 12  
walnuts, sunflower seeds,  
grana padano, caesar dressing

*add grilled or fried chicken - 6  
steak or salmon - 8  
to any salad*

## MAIN COURSES

RIBEYE STEAK\* (GF) 28  
12 oz grass-fed ribeye, grilled  
broccolini, fries, garlic-herb butter

CHICKEN CAPRESE (GF) 19  
fresh mozzarella, roasted cherry  
tomatoes, arugula, parmesan risotto,  
balsamic glaze

PAN SEARED SALMON (GF) 23  
parsnip puree, roasted baby carrots,  
asparagus, chipotle honey glaze

BLACKENED SNAPPER (GF) 24  
coconut rice, sauteed broccolini,  
pineapple salsa

POTATO GNOCCHI 17  
san marzano tomatoes, basil,  
pecorino romano

## SANDWICHES

12 *choice of fries, coleslaw or side salad*

RIBEYE BURGER\* 20  
10 oz ribeye patty, horseradish  
sauce, caramelized onions,  
swiss, on brioche bun

THE FOUNDRY  
SMASH BURGER\* 15  
two 4-oz beef patties, american,  
lettuce, house-made pickle,  
special sauce, on potato roll

FRIED CHICKEN BREAST 14  
lettuce, pickles, ranch,  
on brioche bun  
*choice of: plain | nashville hot*

PULLED PORK 14  
local pork shoulder, house-made  
bbq, coleslaw, on pretzel bun

GRILLED CHEESE 13  
aged cheddar, fontina, american,  
on farmhouse bread  
*add tomato, caramelized onion, egg - 1  
bacon, ham - 2  
bbq pulled pork - 3*

## SIDES - 5

HAND-CUT FRIES (GF)

BLISTERED BROCCOLI (GF)  
lemon oil, sea salt

SIDE SALAD (GF)

COLESLAW (GF)

We feature farm-fresh carefully produced local & seasonal ingredients. Our local purveyors include Who Cooks For You Farm, Penn's Corner Farmers' Alliance, Rivendale Farm, Wild Purveyors & Mediterra Bakehouse.

(GF) - Can be Prepared Gluten Free - Please Ask Your Server

\*consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness