

THE FOUNDRY TABLE & TAP BRUNCH

STARTERS

- YOGURT PARFAIT †**
vanilla greek yogurt, granola,
fresh berries
- ROSEMARY BISCUIT**
whipped honey butter
- PORK BELLY BITES †**
crispy pork belly, maple bourbon
glaze, shaved jalapeno

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

SALADS

- BIBB SALAD †**
roasted walnuts, dried cherries, blue
cheese crumbles, apple, champagne
vinaigrette

- ROASTED BEET SALAD †**
field greens, candied pecans, golden
raisins, goat cheese, garden herb
vinaigrette

- KALE & ROMAINE CAESAR* †**
walnuts, sunflower seeds,
asiago, caesar dressing

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

BRUNCH

- THE FOUNDRY
BREAKFAST* †**
two eggs any style, breakfast
potatoes, bacon, farmhouse toast

- HUEVOS RANCHEROS* †**
pulled pork, potatoes, fried egg,
black beans, tortilla, cotija cheese

- 7 EGGS BENEDICT* †**
poached eggs, black forest ham,
herb hollandaise, english muffin,
breakfast potatoes

- 6 OMELET OF THE DAY †**
three farm fresh eggs,
daily selection of fresh ingredients,
breakfast potatoes

- 13 CHICKEN & WAFFLES**
fried chicken, corn meal waffle,
hot honey, fresh berries

- STEAK & EGGS †**
5 oz grass-fed strip steak, fried eggs,
breakfast potatoes, garlic-herb butter

- 12 CHALLAH FRENCH TOAST**
pennsylvania maple syrup,
cream cheese icing, fresh berries

- 14 BISCUITS & GRAVY**
rosemary biscuit,
sausage gravy, fried eggs

SANDWICHES

choice of fries, coleslaw or salad

- 12 THE FREDDY MELT***
two 4-oz beef patties, american,
gruyere, pickle, Foundry sauce,
on grilled texas toast

- 14 BREAKFAST SANDWICH***
ham, fried egg, bacon, american,
lettuce, pickle, Foundry sauce,
on texas toast

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

- GRILLED CHEESE**
aged cheddar, whipped boursin,
on farmhouse bread

add tomato, caramelized onion, egg - 1
bacon, ham - 2
bbq pork - 3

SIDES

- 17 2 EGGS YOUR WAY* †**
BACON †
BREAKFAST POTATOES †
SAUSAGE PATTIES †
TOAST & JAM

DRINKS

- THE FOUNDRY BLOODY MARY**
**MIMOSA - traditional | mango |
strawberry | raspberry | watermelon**
GROUNDS & HOUNDS COFFEE

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.
Executive Chef Sean O'Connor & team

† - 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