

THE FOUNDRY TABLE & TAP FALL

BAR SNACKS

NACHOS † 10
house-fried tortilla chips, chipotle queso, sour cream, shaved jalapeno, pico de gallo
add pulled pork - 5 or chicken - 6

POUTINE 10
sausage gravy & cheese curds

FRIED PICKLE SPEARS
foundry sauce

PORK BELLY BITES †
crispy pork belly, maple bourbon glaze, shaved jalapeno

CORN CHOWDER †
bacon, chive, cotija

SMOKED CHICKEN QUESADILLA 11
cheddar, cilantro, chipotle sour cream

STARTERS

WINGS † 15
8 wings, celery & carrots - *choice of* buffalo | cajun ranch | dry rub | BBQ

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

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

MEAT & CHEESE BOARD † 16/45
local artisanal cheeses & charcuterie, assorted condiments

SALADS

BIBB SALAD † 12
roasted walnuts, dried cherries, blue cheese crumbles, apple, champagne vinaigrette

ROASTED BEET SALAD † 12
field greens, candied pecans, golden raisins, goat cheese, garden herb vinaigrette

KALE & ROMAINE CAESAR* † 12
walnuts, sunflower seeds, asiago, caesar dressing

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

9 MAIN COURSES

NEW YORK STRIP STEAK* † 29
12 oz grass-fed strip, grilled broccolini, fries, garlic-herb butter

CHICKEN CASSOULET † 24
7 bell peppers, tomatoes, white beans, andouille, white wine, toasted bread crumbs

ROASTED SALMON* † 24
celery root puree, julienne vegetables, whole grain mustard glaze

LAMB SHANK* † 27
red wine braised, creamy parmesan polenta, roasted brussel sprouts, toasted hazelnut crumble

GEMELLI 20
shrimp, roasted peppers, mushrooms, cajun cream sauce, shaved asiago

FALL VEGETABLE RICE BOWL † 17
brown rice, kale, butternut squash, red bell pepper, mushrooms, toasted peanuts

SANDWICHES

choice of fries, coleslaw or side salad

THE FOUNDRY BURGER* 20
10 oz grass-fed beef patty, bourbon aioli, bbq sauce, bacon, caramelized onion, aged cheddar, on brioche bun

THE FREDDY MELT* 15
two 4-oz beef patties, american, gruyere, pickle, Foundry sauce, on grilled texas toast

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

CUBAN 15
black forest ham, house pulled pork, dijon, gruyere, pickles, on ciabatta bun

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

SIDES - 5

HAND-CUT FRIES †

MAC & CHEESE

SIDE SALAD †

COLESLAW †

ROASTED BRUSSELS †

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