THE FOUNDRY TABLE & TAP

BRUNCH

STARTERS

YOGURT PARFAIT (V) 10
orange & vanilla yogurt | stone fruit chutney| hazelnut granola

PORK BELLY BITES (AGF) 15
sweet & sour glaze | pickled peppers pineapple

CARAMELIZED BRUSSELS (AGF|AV) 13
smoked chipotle maple glaze | blue cheese | bacon | spiced walnuts

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

BLISTERED SHISHITO PEPPERS (GF|V) 11
roasted garlic | smoked sea salt

FOR THE TABLE

CRAB DIP 22
sherry & crab dip | old bay pub chips

BOURBON BACON ONION DIP 18
caramelized onion | bacon | soft pretzels

MEAT & CHEESE BOARD (AGF) 21
grilled polish kielbasa | cave aged cheddar brie | horseradish | whole grain mustard pickled vegetables | grilled bread

SOUPS

TOMATO BISQUE 7/10
croutons | chives

SOUP OF THE DAY 7/10
seasonal soup & accompaniments

BRUNCH INSPIRATIONS

THE FOUNDRY BREAKFAST* (AGF) 13
two eggs any style | bacon or sausage breakfast potatoes | farmhouse toast

POLISH HASH* (AGF) 18
kielbasa | caramelized onions| crispy potatoes| charred cabbage| sunny-side-up eggs | roasted garlic & dijon aioli

SHORT RIB BENEDICT* 22
cheddar cheese & chive biscuits poached eggs | braised short ribs crispy onions | truffle hollandaise breakfast potatoes

CHICKEN BRUSCHETTA OMELET (GF|AV) 14
three farm-fresh eggs | pulled chicken mozzarella | tomato bruschetta| aged balsamic| basil| breakfast potatoes

CHICKEN & WAFFLE MELT 16
fried chicken | smoked cheddar bacon | house hot honey glaze breakfast potatoes

MONTE CRISTO FRENCH TOAST 14
smoked virginia ham | swiss cheese whipped cream cheese | bourbon strawberry syrup | powdered sugar

PITTSBURGH "BISCUITS & GRAVY" 14
cheddar cheese & chive biscuits ham bbq | 2 eggs over easy

DRINKS

THE FOUNDRY BLOODY MARY 8

MIMOSA 8

MANGO BELLINI 8

STRAWBERRY BELLINI 8

GROUNDS & HOUNDS COFFEE 4

SANDWICHES

choice of fries or salad

SMASH BURGER* 18
two 4oz burger patties | american cheese grilled onions | lettuce | tomato Foundry sauce | brioche

OPEN-FACE MEATLOAF 15
house-made meatloaf | sunny-side-up egg | texas toast | fried onion mushroom gravy

CRISPY BUFFALO CHICKEN 16
house buffalo | lettuce | tomato | ranch aioli | shaved red onion | texas toast

BBQ CHIPPED HAM MELT 14
chipped ham | smoked cheddar | texas toast

THE BIG CHEESE (V) 13
cheddar | smoked gouda | pepper jack fresh mozzarella | tomato basil bisque

add tomato, caramelized onion, egg – 2
bacon – 3

SALADS

PITTSBURGH CHOP (GF|AV) 14
mixed greens | pickled pepper |hardboiled egg | shaved ham | smoked gouda avocado | white balsamic vinaigrette
add fries – 3

CAESAR SALAD* (AGF) 12
romaine | red wine pickled eggs | croutons shaved parmesan | smoked caesar dressing

WINTER GREENS SALAD (GF|V) 13
mixed greens | spice roasted apples pickled cherries | goat cheese | spiced walnuts | "old fashioned" vinaigrette

Salads: add grilled or fried chicken – 9
5 oz salmon – 11*
half size available - 9

SIDES

2 EGGS YOUR WAY* (GF) 4

BACON (GF) 5

BREAKFAST POTATOES (AGF/V) 4

SAUSAGE LINKS (GF) 5

TOAST & JAM (V) 3

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 Dean Hill & team

GF – gluten free | AGF – available gluten free | V – vegetarian | AV – available vegetarian

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