

**starters**

shishito peppers- blistered shishito peppers with romesco sauce 9

calamari- Rhode Island style with marinara & hot peppers OR Korean ketchup & szechuan peppercorn 11

heirloom tomatoes- fresh & roasted tomatoes, basil, fresh mozzarella, balsamic, maldon salt, garlic toast 11

hummus- homemade hummus, tabouli, olive date salad, flat bread 10

pretzel crusted tuna- kimchee aioli, scallions 14

elotes- grilled Mexican street corn, sour cream, cotija cheese, cilantro, chile, lime 9

wings- your choice of spicy Korean, ancho peach OR Ethiopian dry rub 11

dumpling of the day- ask your server 15

nachos- veggie chili 12 beef chili 13 plain 10

tots- rosemary 8 old bay 8 truffle 9

poke- sashimi grade ahi tuna, spicy kewpie, tobiko caviar, green onion, black salt, sesame seeds, warm rice 16

mussels- raderberger pilsner, hot cherry peppers, tomato, herbs 13

charcuterie and cheese board- local and foreign fine meats and cheeses, chefs accoutrements MP

**salads**

chicken \$5 salmon \$7 shrimp \$7 steak \$8

bibb salad- beets, radishes, oranges, pickled onion, goat cheese, candied walnuts, charred scallion yogurt 14

burratta nest- shaved asparagus, arugula, strawberries, puffed rice, black Hawaiian salt, asparagus aioli 15

watermelon feta salad- arugula, Peruvian peppers, pickled onions, mint, bacon, sherry vinaigrette 14

summer salad- local greens, blueberries, sunflower seeds, fennel, lemon vinaigrette, sunflower puree 13

farmers gift- ask your server about today's local inspiration MP

**hand helds**

tots \$2 yucca fries \$3 mixed salad \$2 sweet potato fries \$3 truffle fries \$5

vegan banh mi- crispy furikake tofu, pickled daikon & carrots, cabbage, fennel harrisa slaw, cucumbers, cilantro 13

spicy chicken lettuce wraps- curried chicken, avocado, pickled red onion, tomato 14

reuben- corned beef, swiss cheese, braised cabbage, fancy sauce on rye 13

blfgt- thick cut bacon, bibb lettuce, fried green tomatoes, pimento cheese, white or wheat toast 15

clam strip po boy- shredded lettuce, tomato, remoulade on club roll 13

foundry burger- 2 house ground patties, onion, pickles, american cheese, secret sauce, sesame potato bun 18

inside out burger- exclusive grind, truffle cheese, bacon aioli, house ketchup, pickled red onion on brioche 15

smoked brisket french dip- swiss, caramelized onions, pickles on a club roll 15

**entrees**

steak frites- 8oz /14oz NY strip, gorgonzola scallion butter, duck fat fries 23/29

duck- seared Hudson Valley duck breast, broccoli puree, fingerling confit, blueberry aigre doux, turnips 26

scallops- miso corn puree succotash, dried chorizo, rainbow carrots, pickled corn, herb oil 28

red snapper- cornmeal crusted snapper, summer squash risotto, roasted carrots, red pepper butter 25

swordfish- togarashi dusted swordfish fillet, celery root puree, seasonal greens and radish, herb oil 27

curry bowl- thai red coconut curry, quail egg, sticky rice, chicken 20 shrimp 24 vegetables 17

pork chop- Berkshire bone in chop, apple puree, watermelon rind mostarda, apple & fennel salad 29

short rib bowl- braised & fried Korean short ribs, bok choy, sticky rice, kimchi, Chinese black vinegar, scallions 28

organic salmon- red miso glaze, ginger broth, yuzu crème fraîche, sticky rice 27

roasted organic chicken- herbed Farrotto, roasted heirloom tomatoes, charred lemon, seasonal veg, rosemary sauce 22

fish tacos- mango salsa, avocado, Mexican crema, pickled onions and peppers, tomato, yucca fries 15

organic chicken milanese- arugula, fresh mozzarella, shaved red onion, grape tomatoes 21

Owner & Chef Clark Neugold Executive Chef Jose Aguilar

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. We proudly serve hormone and antibiotic free meat and fish

Please notify your server of allergies