

# DINNER

## STARTERS

- Shishito Peppers (V)** ..... \$9  
*blistered shishito peppers with romesco sauce*
- Calamari** ..... \$11  
*Rhode Island style with marinara & hot peppers OR Korean ketchup & szechuan peppercorn*
- Heirloom Tomatoes (V)** ..... \$11  
*fresh & roasted tomatoes, basil, fresh mozzarella, balsamic, maldon salt, garlic toast*
- Hummus (V)** ..... \$10  
*homemade hummus, tabouli, olive date salad, flat bread*
- Pretzel Crusted Tuna** ..... \$14  
*kimchee aioli, scallions*
- Elotes (GF)** ..... \$9  
*grilled Mexican street corn, sour cream, cotija cheese, cilantro, Chile, lime*
- Wings** ..... \$11  
*your choice of spicy Korean, ancho peach OR Ethiopian dry rub*
- 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 (GF)** ..... \$16  
*sashimi grade ahi tuna, spicy kewpie, tobiko caviar, green onion, black salt, sesame seeds, warm rice*
- Mussels** ..... \$13  
*raderberger pilsner, hot cherry peppers, tomato, herbs*
- Charcuterie and Cheese Board** ..... MP  
*local and foreign fine meats and cheeses, chefs accoutrements*

## FOUNDRY KITCHEN & TAVERN

## HAND HELDS

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

- Vegan Banh Mi (V)** ..... \$13  
*crispy furikake tofu, pickled daikon & carrots, cabbage, fennel harrisa slaw, cucumbers, cilantro*
- Spicy Chicken Lettuce Wraps (GF)** ..... \$14  
*curried chicken, avocado, pickled red onion, tomato*
- Reuben** ..... \$13  
*corned beef, Swiss cheese, braised cabbage, fancy sauce on rye*
- BLFGT** ..... \$15  
*thick cut bacon, bibb lettuce, fried green tomatoes, pimento cheese, white or wheat toast*
- Clam Strip Po Boy** ..... \$13  
*shredded lettuce, tomato, remuolade on club roll*
- Foundry Burger** ..... \$18  
*2 house ground patties, onion, pickles, American cheese, secret sauce, sesame potato bun*
- Inside Out Burger** ..... \$15  
*exclusive grind, truffle cheese, bacon aioli, house ketchup, pickled red onion on brioche*
- Smoked Brisket French Dip** ..... \$15  
*Swiss, caramelized onions, pickles on a club roll*

## SALADS

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

- Bibb Salad (GF)** ..... \$14  
*beets, radishes, oranges, pickled onion, goat cheese, candied walnuts, charred scallion yogurt*
- Burratta Nest (GF)** ..... \$15  
*shaved asparagus, arugula, strawberries, puffed rice, black Hawaiian salt, asparagus aioli*
- Watermelon Feta Salad (GF)** ..... \$14  
*arugula, Peruvian peppers, pickled onions, mint, bacon, sherry vinaigrette*
- Summer Salad (GF)** ..... \$13  
*local greens, blueberries, sunflower seeds, fennel, lemon vinaigrette, sunflower puree*
- Farmer's Gift** ..... MP  
*ask your server about today's local inspiration*

## ENTRÉES

- Steak Frites (GF)** ..... \$23 8oz | \$29 14oz  
*NY strip, gorgonzola scallion butter, duck fat fries*
- Duck (GF)** ..... \$26  
*seared Hudson Valley duck breast, broccoli puree, fingerling confit, blueberry aigre doux, turnips*
- Scallops** ..... \$28  
*miso corn puree succotash, dried chorizo, rainbow carrots, pickled corn, herb oil*
- Red Snapper (GF)** ..... \$25  
*cornmeal crusted snapper, summer squash rissoto, roasted carrots, red pepper butter*
- Swordfish (GF)** ..... \$27  
*togarashi dusted swordfish fillet, celery root puree, seasonal greens and radish, herb oil*
- Curry Bowl:** *chicken \$20 • shrimp \$24 • vegetables \$17*  
*thai red coconut curry, quail egg, sticky rice,*
- Pork Chop (GF)** ..... \$19  
*Berkshire bone in chop, apple puree, watermelon rind mostarda, apple & fennel salad*
- Short Rib Bowl** ..... \$28  
*braised & fried Korean short ribs, bok choy, sticky rice, kimchi, Chinese black vinegar, scallions*
- Organic Salmon** ..... \$27  
*red miso glaze, ginger broth, yuzu crème fraiche, sticky rice*
- Roasted Organic Chicken** ..... \$22  
*herbed Farrotto, roasted heirloom tomatoes, charred lemon, seasonal veg, rosemary sauce*
- Fish Tacos** ..... \$15  
*mango salsa, avocado, Mexican crema, pickled onions and peppers, tomato, yucca fires*
- Organic Chicken Milanese** ..... \$21  
*arugala, fresh mozzarella, shaved red onion, grape tomatoes*

(GF) Gluten Free (V) Vegetarian

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

# LUNCH

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