

hand helds

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

reuben- corned beef, swiss cheese, braised cabbage & fancy sauce on rye bread 14

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

*foundry burger- two house ground patties, onion, pickles, american cheese,
secret sauce, on a sesame potato bun 18

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

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

all hand helds come with fries or your choice of
tots 2 truffle tots 3 yucca fries 3 mixed salad 2 sweet potato fries 3 truffle fries 5



V vegan GF gluten free

entrees

*steak frites- 8oz /14oz new york strip, gorgonzola scallion butter & duck fat fries 24/30

*duck- seared hudson valley duck breast, broccoli puree, fingerling confit,
blueberry aigre doux & turnips 27 GF

scallops- seared over spaghetti squash with brown butter, chorizo, roasted zucchini,
smoked paprika aioli, fried sage 35 GF

*swordfish- togarashi dusted, acorn squash purée and a roasted squash and green salad 27 GF

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

*pork chop- berkshire bone in chop, apple purée, apple & fennel salad, kale chips
& spiced pepitas 29 GF

short rib- braised & fried korean short ribs, kimchi spätzle, bok choy, sticky rice, kimchi, 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 vegetables, rosemary jus 23

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

organic chicken milanese- served with arugala, fresh mozzarella, shaved red onion
& grape tomatoes 21

cod- kale sauteed with bacon & mushrooms, coconut milk reduction,
sweet soy glaze & pomegranate 29

lamb shank- braised lamb, preserved lemon couscous, mint ricotta, herbs 28

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