

## hand helds

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

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

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

\*foundry burger- 2 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

blt- bacon, fresh tomato, lettuce, avocado, bacon aioli & brie cheese, on white or wheat toast 16

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



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 entrees

\*steak frites- 8oz steak, gorgonzola scallion butter with duck fat fries 24

scallops- seared over spaghetti squash with brown butter, chorizo, roasted zucchini, smoked paprika aioli & fried sage 32 GF

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

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

roasted organic chicken- herbed farrotto, roasted cherry tomatoes, charred lemon, seasonal vegetables in a rosemary sauce 23

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

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

lamb shank- braised lamb, over preserved lemon couscous, mint ricotta, herbs 26

V vegan GF gluten free