

starters

deviled eggs- pimento cheese deviled eggs, thick cut bacon 12 GF

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

brussels- miso brussels, lemon jam 10

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

pretzel crusted tuna- kimchee aioli, scallions 14

pork belly- Berkshire pork belly, Chinese five spice, local apple cider, fingingling confit, bacon onion jam 13

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

dumpling of the day- chef's choice 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 sea salt, sesame seeds, warm rice OR black garlic soy, wasabi aioli, warm rice 19

mussels- 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 tofu \$5

bibb salad- cherry tomato, bacon, asian pears, candied walnuts, pickled red onion, radishes, blue cheese 14

burratta nest- roasted and fresh zucchinis, roastyed olives, frieds spirled zucchini 15 GF

fall salad- mixed greens, spaghetti and butternut squash, aged goat cheese, spiced pepitas, sherry vinaigrette 14 GF

hand helds

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

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

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

blt- thick cut bacon, lettuce, tomato, avocado, brie cheese, bacon aioli, white or wheat toast 16

clam strip po boy- shredded lettuce, tomato, remuolade 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

brunch

steak and eggs- New York strip, scrambled eggs, chimichuri & home fries 18

apple, blueberry & brie quesadilla- walnuts, maple creme fraiche 14

peanut butter & banana stuffed french toast- apple smoked bacon maple syrup 14

corned beef hash- two eggs any style, multigrain toast 16

lobster scrambled eggs- truffle cream, home fries 20

hacienda omelet- veggie chili, bacon, muenster & cheddar 15

spicy hangover noodles- red chilies, scrambled eggs, ground chicken, vegetables & special sauces 15

foundry benedict- brussel sprout & porkbelly hash, poached egg, bearnaise sauce, english muffin 16

whipped yogurt bowl- whipped orange zest yogurt, granola, fresh berries, honey & fresh herbs 14

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

FOUNDRY KITCHEN & TAVERN
SANDY HOOK, CT