

SHARABLE

FRIED DONUT BALLS (V)
macerated blueberries | citrus
powered sugar | maple whip cream

LATKE & LOX (V)
plate-sized latke | lox | whipped
chive cream cheese | fried capers
pickled red onions

CHARCUTERIE BOARD (AGF) seasonal cheese & meats | apple butter | pickled vegetables grilled house-made foccaia

BREAKFAST POUTINE* fries | sausage gravy | wisconsin cheese curds | two eggs any style

DRINKS THE FOUNDRY BLOODY MARY MIMOSA 8 MANGO BELLINI 8 STRAWBERRY BELLINI 8 COFFEE 4

BRUNCH INSPIRATIONS

EGGS BENEDICT* (AGF)
poached eggs | canadian bacon
english muffin | hollandaise

ASIAN BENEDICT* (AGF)
poached eggs | pork belly
english muffin | sichuan hollandaise
pickled carrot & onion

TEX-MEX OMELET three farm-fresh eggs | chorizo bell peppers | guacamole crème | chipotle queso

14

24

24

20

FUNGI OMELET three farm-fresh eggs | lion's mane hen-of the woods & black oyster mushrooms | goat cheese arugula | balsamic drizzle

PB&J FRENCH (V) 15
TOAST-WICH
creamy peanut butter | house-made
grape jelly | peanut butter
whipped cream | sugar shards

BREAKFAST BURGER* (AGF) two smash burgers | american bacon | sunny-side-up egg belgian waffle bun | hollandaise

OLE RELIABLE BURGER* (AGF) 14 smash patties | american | lettuce tomato | onion | dijonaise potato bun

add bacon + 3

	A LA CARTE	
	2 EGGS YOUR WAY* (GF)	4
18	BACON ^(GF)	6
	SAUSAGE PATTIES ^(GF)	5
20	PANCAKES ^(V)	10
	BREAKFAST POTATOES ^(V)	4
	FRIES ^(V)	5
17	BAGEL ^(V) plain sesame cinnamon-raison	5
	ENGLISH MUFFIN ^(v)	5
21	TOAST ^(V) white wheat	5

SALADS

17

YINZER SALAD (AGF/AV)
mixed greens | shaved steak
shredded cheddar | fries |
pickled red onion | roasted cherry
tomatoes | ranch | pickled carrots

21

90

CHICKEN CAESAR SALAD* (AGF) chopped romaine | grilled chicken crispy pancetta | shaved parmesan lemon zest | croutons | house caesar dressing

STRAWBERRY SPINACH (GF|AV) 21
SALAD
spinach | pickled strawberries
roasted corn | fresh ramps | feta
mint-cucumber vinaigrette

Salads: add grilled or fried chicken + 8

We strive to feature farm-fresh carefully produced local & seasonal ingredients whenever possible Executive Chef Darian Daniel & team

GF - gluten free | AGF - available gluten free | V - vegetarian | AV - available vegan