

THE FOUNDRY

TABLE & TAP

SEASONAL ENTREES

NEW YORK STRIP* (GF)	38
Goodness Grows Farm locally-raised beef root vegetable hash pomme puree demi glaze	
LAMB CHOP* (GF)	36
Goodness Grows Farm locally-raised lamb mushroom risotto sauteed swiss chard mint chutney	
HALF CHICKEN	36
Goodness Grows Farm locally-raised chicken tri-color carrots smoked smashed potatoes pea puree persimmon chicken jus	
GRILLED SWORDFISH (GF)	34
smoked smashed potatoes root vegetable hash balsamic & fig glaze	
PAN SEARED SALMON (GF)	28
root vegetable hash pomme puree chive beurre blanc	
LION'S MANE "CRAB CAKES" (V)	24
radicchio salad matchstick potatoes vegan remoulade	
FETTUCCHINE AMATRICIANA	26
house made fettuccine guanciale basil oil parmesan mouse foam	



STARTERS

PORK BELLY BITES (AGF) 18
pan-seared pork belly | apple-bourbon glaze | pickled aji rico peppers
cinnamon gram dust

SHRIMP SKEWER (GF) 20
apple mustard marinated shrimp
shredded radicchio | smoked
apple gastrique

THAI BASIL CHURROS (V) 16
thai basil-infused parmesan churro
toasted peanuts | thai basil sauce

SEASONAL POUTINE (AGF) 24
french fries | wisconsin cheese
curds | slow braised short rib
crispy shallots | house-made apple-
rosemary beef au jus

CHARCUTERIE BOARD (AGF) 24
artisanal meats & cheeses
house-made focaccia | pickled
vegetables | apple cran butter

FOUNDRY FAVORITES

CHEDDAR PIEROGIES (AV) 15
white cheddar & potato pierogies
kielbasa | caramelized onions
crème fraiche | chives

HOUSE WINGS (AGF) 20
celery | carrots | ranch or bleu cheese

choice of:

buffalo | jack & coke bbq | teriyaki
hot honey ranch with chili crisp

SPINACH ARTICHOKE DIP (AGF) 15
house-made focaccia

BUFFALO CHICKEN DIP (AGF) 18
bleu cheese crumble | citrus
breadcrumbs | house-made focaccia



SALADS

YINZER SALAD (AGF/AV) 21
mixed greens | shaved steak
shredded cheddar | fries | pickled
red onion | roasted cherry tomatoes
ranch | pickled carrots

CHICKEN CAESAR SALAD* (AGF) 20
chopped romaine | grilled chicken
crispy guanciale | shaved parmesan
lemon zest | croutons | house
caesar dressing

SEASONAL SALAD (AGF/V) 21
mixed greens | granny smith apples
cranberries | blue cheese crumble
candied almonds | apple cider
vinaigrette

Salads: add grilled or fried chicken + 8

SANDWICHES

*choice of: fries, salad +3 or
mac & cheese +5, gluten free bun +3*

OLE RELIABLE BURGER* (AGF) 16
smash patties | american | lettuce
tomato | onion | dijonnaise | potato bun
add bacon + 2

HOLY PIEROGI BURGER* 20
kielbasa & beef blend smash patties
pierogies | caramelized onion | smoked
onion cheddar | crème fraiche | fresh
herbs | potato bun

BLACK BEAN BURGER (V) 21
swiss crisp | spring mix | house-made
pickles | vegan remoulade | potato bun

CHICKEN BACON RANCH 20
grilled chicken | bacon | american
lettuce | onion | ranch | hoagie roll

PHILLY CHEESE STEAK 21
steak | caramelized onions
house-made cheese wiz foam
hoagie roll

**HOT CHEETO
FRIED CHICKEN** 21
hot cheeto-breaded fried chicken
mountain dew aioli | lettuce
house-made pickles | potato bun

CHICKEN CAESAR WRAP* 21
grilled chicken breast | romaine
shaved parmesan | house caesar
dressing

VEGGIE WRAP (V) 20
ginger-soy marinated tofu | pickled
carrots & onion | spring mix
toasted peanuts | general tso aioli

We strive to feature farm-fresh carefully produced local & seasonal ingredients whenever possible - check out
our partners in the fields: Goodness Grows | Bounty Beneath | Coldco Farm

Executive Chef Darian Daniel & team

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

limit of 6 separate checks per group | for parties of 8+ a 20% gratuity will be added

**consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness*