

THE FOUNDRY

TABLE & TAP



STARTERS

- BULGOGI PORK BELLY & BRUSSELS** 18
pan-seared pork belly
sauteed brussel sprouts | bulgogi sauce | toasted peanuts
sesame seeds
- “CHICKEN” NUGGETS (V/AV)** 20
fried hen-of-the-woods mushrooms
balsamic glaze | fried basil
house marinara
- BUFFALO CHICKEN DIP (AGF)** 18
bleu cheese crumble | breadcrumbs
pita | focaccia
- CHICKEN PARM TAQUITOS** 16
grilled chicken | parmesan
corn tortilla | house marinara
- CHOPPED CHEESEADILLA** 18
ground beef | bacon | white cheddar
foundry sauce

FOUNDRY FAVORITES

- CHEDDAR PIEROGIES (AV)** 14
white cheddar & potato pierogies
kielbasa | caramelized onions
crème fraiche | fresh herbs
- HOUSE WINGS (AGF)** 20
celery | carrots | ranch or bleu cheese
choice of:
buffalo | house bbq
garlic parm | flavor of the week
- SPINACH ARTICHOKE DIP** 15
focaccia | warm pita

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 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

SANDWICHES

- choice of: fries, salad +3 or
mac & cheese +5*
- OLE RELIABLE BURGER* (AGF)** 14
smash patties | american | lettuce
tomato | onion | dijonaise | potato bun
add bacon + 2
- HOLY PIEROGI BURGER*** 19
smash patties | pierogies | caramelized
onion | kielbasa | smoked cheddar
crème fraiche | fresh herbs
potato bun
- BBQ ROADHOUSE BURGER* (AGF)** 20
smash patties | bbq burger rub
smoked cheddar | smoked onion
bbq aioli | potato bun
- KOREAN BBQ*** 22
korean teriyaki steak | pineapple
gochujang chutney | pickled
carrot | pickled radish | cilantro
hoagie roll
- CHICKEN BACON RANCH** 20
grilled chicken | bacon | american
lettuce | onion | ranch | hoagie roll
- NASHVILLE HOT FRIED CHICKEN** 20
honey aioli | pickled fennel
slaw | potato bun
- CHICKEN SALAD WRAP** 16
chicken salad | spinach
shaved almonds | cranberries
honey aioli

We strive to feature farm-fresh carefully produced local & seasonal ingredients whenever possible

Executive Chef Eli Decko & 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

THE FOUNDRY TABLE & TAP

SEASONAL ENTREES

BRAISED PORK SHANK	38
polenta sweet onion jus brown butter truffle powder	
DUCK BREAST*	30
seared fingerling potatoes grilled asparagus blackberry honey reduction	
LAMB RAGU	27
braised lamb shoulder house-made pappardelle whipped herb ricotta fried basil	
PAN SEARED SNAPPER* (GF)	30
pickled patty pan squash puree fried smashed potatoes chili rhubarb coulis fried kale	
VEGAN PHO (V)	24
rice noodles fried kale kombu/mushroom pho broth miso glazed carrots pickled beach mushrooms bean sprouts cilantro lime	

THE FOUNDRY TABLE & TAP

BAR MENU

MAC AND CHEESE BITES ^(V)	15
bacon white cheddar chives hot honey crisp	
PASTRAMI SANDWICH ^(AGF)	18
havarti purple cabbage sauerkraut house-made thousand island dressing caraway rye	
STREET CORN SPRING ROLLS	16
braised chicken white cheddar roasted corn jalapenos wonton wrapper elote dip	
ASIAN LOADED FRIES ^(V AGF)	17
spicy mayo unagi furikake	
