

Appetizers

Assorted Farmstand Pickles 6

New England Corn Chowder 6
bacon, crispy onions

🍷 Organic & Smoked
Salmon Rillettes 10
caperberries, pickled shallots

Crabcakes 13
roast pepper aioli, corn relish

Fried Calamari 10
fried lemon, basil aioli

Mussels 10
steamed in Belgian beer,
bacon, shallots, thyme

Confit Pork Belly 12
arugula, frisee, pickled grapes

Poutine 10
French fries with cheddar curds,
peppery beef gravy

Meze plate 12
assorted Mediterranean appetizers,
toasted pita, olives

Housemade Charcuterie Plate 14
traditional accompaniments

Cheese Plate 10
chef's selection
(may include unpasteurized cheeses)

Salads

Foundry Ceasar 8
romaine, croutons, parmesan frico,
garlic-anchovy vinaigrette

Mixed Greens 7
local tomatoes, chardonnay vinaigrette

Roasted Local Beets 8
with Arugula, pinenuts, goat cheese,
lemon and olive oil

Heirloom Tomato 10
basil, Narragansett Feta, verjus

Thai Noodle 9
cucumber, scallions, peanut-ginger sauce

🍷 Tuna Nicoise 14
olive oil-poached tuna, capers, Gorgonzola
egg, green beans, new potatoes,
mustard vinaigrette

Cobb 14
chicken, bacon, peppers, cucumber,
avocado, chopped egg,
traditional dressing

Add to Any Salad

Grilled Chicken 4

Grilled Shrimp 6

Sides

Hand Cut French Fries 3.5

Roasted Cauliflower 4
with chorizo and red onion

Mashed Potatoes 3

Buttered Spaetzle
with Pecorino 4

Hush Puppies 3

Raw Bar

OYSTERS
2.25 ea 6 for doz

LITTLENECKS
2.25 ea 6 for doz

SHRIMP COCKTAIL
3 ea

SCALLOP CEVICHE
10

JONAH CRAB CLAWS
3 ea

CRUDO
today's selection
mkt

PLATEAU
45

Sandwiches

served with
choice of salad to fries,
pickles

Croque Monsieur 10
Neuske's ham, gruyere

🍷 Foundry Burger 10
8 oz Meyer all natural beef,
cheddar or swiss

Add
grilled onions, mushrooms,
avocado or bacon 1.00

Grilled Eggplant 10
with pesto, roast peppers,
provolone

Grilled Chicken 10
avocado, jack cheese,
chipotle mayo

Smokehouse
Bratwurst 8
German mustard
and sauerkraut

DAILY SPECIALS

MONDAY:
Blast from the past
\$5 cocktail
from the 80's

TUESDAY:
Coq au Vin
Traditional Preparation,
lardons, pearl onions,
buttered spaetzle
16

WEDNESDAY:
1/2 off desserts

THURSDAY:
Flip or Float \$5

FRIDAY:
Chef's choice lobster
Market Price

SATURDAY:
Provençal Leg of Lamb
market vegetables, new
potatoes, herb jus 26

SUNDAY:
\$5 glass of wine

Entrees

Spaetzle 14
Nueske's ham, exotic mushrooms,
hazelnuts and aged Comté 14
(contains unpasteurized cheese)

Penne 16
eggplant, tomatoes, spinach, goat cheese

Fettucini 16
chicken, broccolini, roasted red onion,
tomato basil cream

Grilled Vegetable Brochettes 15
white bean ragout, basil oil

Shrimp Etouffee 18
rice, fried okra, hush puppies

Baked Cod 18
tomatoes, sherry, mint, toasted farro

🍷 Pan-Roasted Organic Salmon 19
potato gallette, dill mustard sauce

🍷 Pan-Seared Sea Scallops 20
Ward's farm tomatos and pattypan
squash, basil oil, fried capers

Roast Half Chicken 18
local fingerlings, kale

Beef Carbonnade 17
beer-braised beef with onions,
local root vegetables

🍷 Steak Frites 19
10 oz flatiron,, caramelized shallots,
fries, garlic herb butter

🍷 12 oz, NY Strip 26
portabello hash, broccolini, bourbon demiglace

Flatbreads

Heirloom tomatoes, fresh mozzarella, basil 12

Bacon, sweet corn, arugula 10

Roast Garlic, exotic mushrooms, tallegio 10

Caramelized onions, olives, anchovies, thyme 12