



---

---

# FOUNDRY & LUX

---

---

SOUTH SAN FRANCISCO

## LUNCH

### Salads

Small - 7.00

Large - 10.00

### **Tomato and Melon Caprese**

Comanche Creek heirloom tomatoes, local melons, basil, mozzarella, Arbequina olive oil, sparrow lane balsamic vinegar

### **Foundry Caesar Salad**

local baby romaine, torn focaccia croutons, parmesan cheese, F&L creamy caesar dressing

### **F&L Wedge Salad**

local iceberg lettuce, Pt. Reyes blue cheese, Marin Sun Farm bacon, chives, cherry tomatoes, blue cheese dressing

### **DYI Salad Bar**

Local selection of greens, veggies, nuts, fruit, meats & cheeses

### **Soup**

6.50

### **Heirloom Tomato Bisque**

Sonoma tomatoes, Capay organic olive oil, cheesy croutons

## **Sandwiches**

Half, 7.50

Whole- 11.00

### **The Divine Swine**

slow smoked heritage pork shoulder, Mardi Gras slaw, crispy onions, espresso balsamic bbq sauce

### **Caprese Sandwich**

House made focaccia, heirloom tomatoes, house-pulled mozzarella, basil aioli

### **DYI Sandwich Bar**

Selection of local meats, cheeses, veggies, housemade spreads, homemade breads

## **Mains**

**Rotisserie Pastured Chicken** 12.00

mashed potatoes, glazed baby carrots, roasted garlic jus

**Pan Roasted Local Catch** 12.50

nightshade gratin, fried Castelvetrano olives, gazpacho sauce

**Grilled Grass Fed Bavette Steak** 14.00

wild mushroom ragout, brentwood corn, crispy shallots, salsa verde

**Foundry and Lux Burger** 12.00

Marin Sun Farms beef, house-made pretzel bun, Highway 1 cheese, red onion, house-made pickle, heirloom tomatoes, butter lettuce

\*\*ask your server for our secret topping menu 2.00 each



---

# FOUNDRY & LUX

---

SOUTH SAN FRANCISCO

## LOUNGE

### Pizza

- Margherita** | heirloom tomato sauce, house-pulled mozzarella, torn garden basil  
**Smoky Salami** | Fra Mani Salami, shaved red onions, tomato sauce, scamorza  
**Caesar Salad Pie** | roasted garlic, fontina, parmesan, baby romaine, Lux Caesar  
**Wild Mushroom** | roasted garlic cream, locally foraged mushrooms, fontina, saba  
**Wild Gulf Prawn and Pesto** | wild prawns, garden basil pesto, parmesan, fontina

### Wood Stone Bites

- Charcuterie and Cheese** | Frog Hollow peach membrillo and bread sticks  
**Warmed Marinated Olives** | Local olive oil, citrus, calabrian chili  
**Spanish Style Omelette** | Potatoes, onions, pastured farm eggs, garlic aioli  
**Garlic Shrimp** | wild Gulf shrimp, California olive oil, toasted garlic, nora chilis  
**Wood Fired Mussels** | Riverdog Farms tomatoes, Pernod, arugula  
**Foundry and Lux Burger** | Marin Sun Farms beef, house-made pretzel bun, Highway 1 cheese, red onion, house-made pickle, heirloom tomatoes, butter lettuce

12.00

(ask your server for our secret topping menu)

add 2.00 each