

Appetizers

Smoked Wings	13
Dry Cured and Smoked Chicken Wings. Your Choice of Buffalo, Maple BBQ or Honey Habanero Sauce on the Side. Served with Celery, Carrots and Ranch or Bleu Cheese.	
Pork Belly	16
Smoked Pork Belly served over Summer Greens Pesto and topped with an Apple Chutney	
Poutine	13
Smoked Brisket, Maple Brook Farms Cheese Curds, Fries and House Drippings Gravy topped with Fried Rosemary and Sage.	
Shrimp and Grits	16
Smoked Cheddar Grits topped with Crispy Pork Belly, Shrimp, Shallots, Garlic, Tomatoes and Scallions.	
Summer Radishes	12
A variety of sliced Radishes, Chevre, Nori and Smoked Sea Salt.	

Soup & Salads

Soup du Jour	Cup 7 / Bowl 9
Ask your server about the chef's soup of the day.	
Kale Caesar Salad	12
Kale tossed in our House Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Asiago Cheese	
Waldorf Salad	12
Romaine tossed in a Waldorf Dressing. Topped with sliced Granny Smith Apples, Golden Raisins and Candied Walnuts.	
Vermont Country Salad	12
Mixed Greens tossed in a Maple Balsamic Dressing. Topped with Cucumbers, Tomatoes, Red Onions and Carrots.	

Flatbreads

15

Gluten Free Dough Available

Three Little Pigs

Pork Belly, Pulled Pork, Bacon, Pickled Onions, Marinara, Mozzarella and Provolone.

Hell's Crossing

Cajun Lime Shrimp, Pickled Jalapenos, Arugula-Cilantro Pesto, Roasted Tomatoes, Chili Flakes and Sharp Cheddar.

Tree Hugger

Garlic Oil, Hearth Fired Mushrooms, Roasted Onions, Arugula, Roasted Red Peppers, Mozzarella and Provolone.

Canyon Land

BBQ Brisket, Caramelized Onions, Roasted Tomatoes, Pickled Jalapenos, Cilantro and Sharp Cheddar.

Haynes

Sharp Cheddar, Mozzarella, Provolone, Shaved Parmesan and Marinara.



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A 9% meals tax will be added.

THE Foundry

PUB & GRILLE

Sandwiches

All Sandwiches Served With Fries And A Pickle. Add: Bacon, Pork Belly or Pulled Pork \$2.

<p>Ahi-Tuna Burger 15 Panko & Sesame Crusted Ahi Tuna Steak cooked Medium Rare. Lettuce, Tomato, Onion, Pickled Ginger, Wasabi Mayo, Toasted Roll.</p> <p>The Deliverance 13 BBQ Pulled Pork, Spiced Apple Chutney, Ciabatta Roll</p> <p>Brisket Melt 13 Smoked Brisket, Cabot Cheddar, Apple Coleslaw, Maple Mustard Sauce, Ciabatta Roll</p>	<p>Jay Burger 12 6oz Ground Beef, Cabot Cheddar, Lettuce, Tomato, Onion, Toasted Roll</p> <p>Veggie Focaccia 12 Mixed Greens, Artichokes, Hearth Fired Mushrooms, Roasted Red Peppers, Mozzarella, Pesto Mayo, Klinger's Focaccia Bread.</p> <p>Chicken Sandwich 12 Grilled Chicken Breast, Candied Bacon, Apple Chutney, Maple Gastrique, Toasted Roll.</p>
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Entrées

Served At 5pm

<p>Beef Short Ribs 26 Braised Short Ribs, Red Wine Onion Jam, Smoked Cheddar Grits, Braised Greens.</p> <p>Chicken Cassoulet 24 Smoked Chicken Leg and Thigh, Navy Beans, Tomatoes, Onions, Garlic and Herbs.</p> <p>Hearth Fired Mushroom Gnocchi 18 Trio of Mushrooms, Chevre, Summer Greens Pesto, Micro Basil.</p> <p>Catfish 20 Jerk Rubbed Catfish, Spicy Cilantro Slaw, Grilled Polenta.</p> <p>Baby Back Ribs 20 House Smoked Ribs, Baked Potato, Slaw, Hushpuppies, Bread & Butter Pickles</p> <p>BBQ Platter 24 Pulled Pork, Smoked Chicken Legs, Beef Brisket, Baked Potato, Slaw, Hushpuppies, Bread & Butter Pickles.</p>	
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Specialty Drinks

Spiked Smokehouse Tea

Sweet Tea Vodka, Lemonade, Splash of Stoli Raz.

Oh Mai Tai

Bacardi Rum, Banana Rum, Coconut Rum, Orange & Pineapple Juice, Grenadine, Meyers Float

Grand Margarita

Hornitos Silver, Agave Nectar, Fresh Lime Juice, Grand Marnier Float

Cherry Coke

Kraken Rum, Cherry Liqueur, Bitters, Cola, Luxardo Cherry Ice Cubes

Dark and Stormy

Gosling's Black Seal Rum, Ginger Beer, Lime

Moscow Mule

Smirnoff Vodka, Ginger-Lime Simple Syrup, Ginger Beer, Lime, Mint



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