THE Foundry
PUB & GRILLE

HEARTH-FIRED PIZZA

Pairs well with a bottle of Rocca Delle Macie Chianti Classico

Gluten-free Dough $2 | **Dairy-free Cheese Available** $2

Haynes | $15
Red Sauce – Our Special Cheese Blend

Pepperoni | $16
Red Sauce – Our Special Cheese Blend – Pepperoni

Buffalo Chicken | $18
Buffalo Sauce - Diced Chicken - Shaved Celery - Blue Cheese Crumbles
Scallions - Ranch Dressing Drizzle

Truffle Potato | $18
Ricotta Cheese Base - Our Special Cheese Blend - Thinly Sliced Potatoes
Bacon - Rosemary-Truffle Oil - Scallions

The Forager | $18
White Sauce - Wild Mushrooms - Spinach - Tomatoes - Smoked Maple Syrup

ENTRÉES

The Pub Burger | $20
6oz Beef Patty - Garlic & Herb Boursin Cheese - Black Rye BBQ Sauce - Lettuce
Tomato - Crispy Fried Onions - Sesame Seed Bun

Grilled Ribeye | $45
14oz Ribeye - Gorgonzola Cream Sauce
Caramelized Onion Yukon Gold Mashed Potatoes - Asaparagus
Pairs well with Château Blaignan, Médoc Cru Bourgeois

Captain Cut Cod | $36
Baked Cod - Béarnaise Sauce - Garlic Butter Crumbs
Wild Mushroom Risotto - Asaparagus
Pairs well with La Crema Sonoma Coast Chardonnay

Tortellini Florentine | $28 **Add Chicken - $6**
Cheese-stuffed Tortellini - Wild Mushrooms - Spinach
Blistered Cherry Tomatoes - Mornay Sauce
Pairs well with Belle Gloss Pinot Noir

Braised Chicken Thigh | $32
Braised Chicken Thigh - Lemon Chicken Jus - Charred Leeks - Creamy Truffle Polenta
Pairs well with Maso Canali Pinot Grigio

Buddha Bowl | $18 **Add Chicken - $6**
Quinoa Blend - Sweet Potato - Watermelon Radish - Carrots - Nappa Cabbage
Crispy Chickpeas - Edamame - Honey-Tahini Dressing

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. A 20% service charge will be added to all parties of 8 or more.