



# THE Foundry

PUB & GRILLE

## APPETIZERS

**CHICKEN WINGS** 14  
Jumbo Chicken Wings Tossed in Your Choice of Buffalo or Curry Coconut Sauce. Served with Celery, Carrots and Ranch or Blue Cheese

**SEARED AHI TUNA** 15  
Seared Ahi Tuna Served over Wakame Salad Served with a Soy Reduction, Wasabi Aioli and Pickled Ginger.

**PORK BELLY SLIDERS** 13  
Asian Marinated Pork Belly, Green Onion-Garlic Mayo, Pickled Carrots and Daikon Radish on Sweet Brioche Rolls.

**VERMONT POUTINE** 14  
French Fries topped with Pulled Pork, Maplebrook Farms Cheese Curds, Gravy and Scallions.

## SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER**  
Cup \$6 / Bowl \$8

**KALE CAESAR SALAD** 6  
Baby Kale tossed in our House Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Shaved Asiago

**BEET SALAD** 6  
Little Leaf Mixed Greens, Candied Walnuts, Roasted Beets and Goat Cheese with an Orange Balsamic Dressing.

## ENTREES

**VEAL RIBEYE** 30  
16oz Bone-In Veal Ribeye topped with a Wild Mushroom Marsala Sauce. Served with Pomme Puree Potatoes and Grilled Asparagus.

**DUCK BREAST** 28  
Pan Seared Duck Breast with a Pomegranate Drizzle served over Black Lentils and Roasted Butternut Squash.

**ASIAN NOODLE BOWL** 16  
Lo Mein Noodles tossed in an Asian Sesame-Soy Dressing with Sliced Red Peppers, Scallions, Edamame, Cilantro, Carrots and Peanuts.

**PRAWNS AND GRITS** 28  
Whole Prawns Sauteed with Bacon, Shallots, Garlic and Butter served Over Grafton Maple Smoked Cheddar Grits and Scallions.

**JAY BURGER** 16  
8oz Ground Beef, Cabot Cheddar, Lettuce, Tomato, and Onion on a Brioche Bun.

## FLATBREAD PIZZA

**HAYNES** 12  
Red Sauce and Our Special Cheese Blend

**BIG PAPPI PEPPERONI** 13  
Red Sauce, Our Special Cheese Blend, Pepperoni

**CHEF'S SPECIALTY PIZZA** 14  
Ask your Server about the Chef's Specialty Pizza of the Day.

*Gluten Free Dough & Dairy Free Cheese Available.*