

Appetizers

Smoked Wings Dry Cured and Smoked Chicken Wings. Served with Celery, Carrots and Ranch or Blue Cheese. Choice of: Buffalo, Maple BBQ, Dry Chipotle Rub, Thai Chili, or Mango Habanero.	14	Seared Ahi Tuna Daikon Radish Carrot Cucumber Slaw, Spicy Seaweed Salad, Crisp Wontons, Nori, and Wasabi Peach Drizzle.	15
Poutine Smoked Pulled Pork, Maple Brook Farms Cheese Curds, Fries and Poutine Gravy Garnished with Fried Rosemary and Sage.	13	Charcuterie Board Bailey Hazen Bleu, Cabot Clothbound Cheddar, Sopressata, Genoa Salami, Red Barn Lavash Crackers, Fruit Compote, Candied Walnuts, and Honey.	18
Caprese Maplebrook Farms Mozzarella, Heirloom Tomatoes, Prosciutto Citrus Relish, Balsamic Drizzle, Watercress, and Fresh Basil.	13		

Soup & Salads

Soup du Jour Cup 7 / Bowl 9

Ask your server about the chef’s soup of the day.

Kale Caesar Salad Baby Kale tossed in Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Shaved Asiago.	12
Vermont Country Salad Mixed Greens tossed in a Maple Balsamic Dressing. Topped with Cucumbers, Tomatoes, Red Onions and Carrots.	12
Strawberry, Avocado, and Baby Spinach Candied Walnuts, Pickled Red Onions, Vermont Feta, Fresh Cilantro, and White Balsamic Honey Vinaigrette.	12

Flatbreads

Gluten Free Dough Available

Vermonter 15 Applewood Bacon, Spiced Apple Chutney, Sharp Cheddar, Spinach, Maple Mustard, Garlic Oil.	Tree Hugger 14 Hearth Fired Mushrooms, Roasted Onions, Spinach, Roasted Red Peppers, Garlic Oil, Mozzarella and Provolone.
Spicy Italian 16 Pancetta, Genoa Salami, Pepperoni, Hearth Fired Mushrooms, Roasted Tomatoes, Roasted Garlic, Spinach, Maplebrook Farms Mozzarella, Parmesan, Basil, and Marinara.	Haynes 13 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.



Sandwiches

All Sandwiches Served with Fries and Pickles.

Smoked Chicken Salad	13	Smoked Guinness Bratwurst	124
Avocado, Bacon, Pepperjack Cheese, Arugula, and Sweet Lime Cilantro Aioli on Herb Focaccia.		Roasted Peppers, Onions, and Mushrooms, Cabot Sharp Cheddar, and Maple Mustard on a Toasted Pretzel Bun.	
Pork Belly BLT	13	Jay Burger	15
Garlic Aioli, Heirloom Tomatoes, Caramelized Onions, and Greens on a Toasted Baguette.		8 oz Ground Beef, Cabot Cheddar, Lettuce, Tomato, and Onion on a Toasted Roll.	
Grilled Chipotle BBQ Salmon	15	Add: Bacon, Pork Belly, Avocado, or Fried Egg	\$2
Mango Salsa, Lime Tzatziki, Baby Greens, and Dill Quick Pickle Slaw on a Toasted Ciabatta.		Bailey Hazen Roast Beef	15
Foundry Forge Double Stack	18	Sundried Tomato Tapenade, Crisp Pancetta Slices, Bailey Hazen Bleu Cheese Sauce, Lettuce, Tomato, and Red Onion on a Toasted Bun.	
Two Grilled Patties on a Double Sliced Sesame Bun with Tomato Mustard Seed Sauce, Cabot Sharp Cheddar, BBQ Pork Belly Onion Jam, Lettuce, Tomato, Red Onion, and Fried Onion Slivers.		Jay Meatless Burger	15
		Grilled Vegan Plant Based Burger, Sundried Tomato Hummus, Lettuce, Tomato, and Red Onion on a Toasted Bun.	

Entrées

Served At 5pm

Smoked Short Rib and VT Fresh Pasta Ravioli	26
Shredded Short rib, Apple Gorgonzola Walnut Ravioli, Baby Kale, Roasted Garlic, and Roasted Roma Tomatoes tossed with Bailey Hazen Bleu Demi Sauce.	
Green Curry Tempeh Stir-fry	22
VT Rhapsody Tempeh, Broccoli, Snap Peas, Water Chestnuts, Carrots, Celery, Peppers, Onions, Cilantro, and Basil in a Spicy Green Curry Coconut Sauce.	
Smoked St. Louis Ribs	24
Pork Ribs, Smoked Cheddar Grits, Kale Coleslaw, Poblano Cornbread, and Bread and Butter Pickles.	
Seared Swordfish Chop	28
Bone in Collar Cut, Crab and Pesto Crusted, Creamy Parmesan Yellow Lentil Pilaf, Wilted Garlic Spinach, Baby Kale, and Roasted Roma Tomatoes.	
Herbed Panko Crusted Stuffed Chicken Breasts	26
Three Cheese, Prosciutto, and Spinach Stuffed Chicken Breasts Sautéed with Artichoke Hearts, Roasted Roma Tomatoes, Mixed Mushrooms, Roasted Garlic, Basil, and Pea Tendrils in a Light Lemon Butter Broth. Served over Mushroom Risotto Cakes.	
Foundry Pub Steak Frites	26
Grilled Marinated Steak with Parmesan Garlic Steak Fries, Creamy Spinach, and Roasted Mushroom and Onion Bordelaise.	



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