

THE FOUNDRY

PUB & GRILLE

DINNER

Appetizers

Wings

15

Eight Wings tossed in your choice of Buffalo, BBQ or Curry Coconut. Served with Celery, Carrots and Ranch or Blue Cheese.

Buffalo Chicken Dip

14

Shredded Chicken, Cream Cheese, Blue Cheese Crumbles, Franks Red Hot and Scallions. Served with Carrots, Celery and Crackers.

Poutine

14

Maple Brook Farms Cheese Curds, Fries and Poutine Gravy topped with Fried Rosemary and Sage.

Seared Ahi Tuna

16

Seared Ahi Tuna over Wakame Salad Served with Soy Sauce, Wasabi and Pickled Ginger.

Duck Wontons

14

Duck, Charred Corn, Bacon and Cream Cheese in a Wonton Wrapper with Salsa Roja.

Spiced Cauliflower

15

Cauliflower Sautéed with Clarified Butter, Cumin, Garlic, Saffron, Ginger and Chili Peppers. Served with Fried Chickpeas, Tear Drop Peppers, Arugula, Herb Salad and Green Goddess Yogurt. We can make it Vegan on request and switch the Butter for Oil!

Soups & Salads

Chili / Clam Chowder

Cup 7 / Bowl 9

Vermont Country Salad

Small 6 / Large 12

Mixed Greens tossed in a Maple Balsamic Dressing. Topped with Cucumbers, Tomatoes, Pickled Red Onions, Carrots, Dried Cranberries and Blue Cheese Crumbles.

Kale Caesar Salad

Small 6 / Large 12

Baby Kale tossed in our Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Shaved Asiago.

Burrata Salad

14

Arugula, Diced Crispy Pancetta, Candied Walnuts, Pickled Radish and a Roasted Red Pepper Dressing.

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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DINNER

Flatbreads

Cheeseburger Pizza

16

Special Sauce, Ground Beef, Vidalia Onion, Mozzarella, Shredded Lettuce and Pickles.

Buffalo Chicken Pizza

16

Garlic Oil, Mozzarella Cheese, Buffalo Chicken, Blue Cheese Sauce and Chives.

Haynes

13

Red Sauce and Mozzarella.

The Forager

16

Roasted Garlic Oil, Oyster, Shitake and White Button Mushrooms, Caramelized Onions, Chives and Mozzarella.

Vermont

16

Applewood Bacon, Spiced Apple Chutney, Sharp Cheddar, Arugula, Maple Mustard and Garlic.

Entrées

Cowboy Steak

38

18oz Bone In Rib Eye Served with a Shallot-Thyme Compound Butter, Rosemary-Garlic Fingerling Potatoes and Baby Carrots.

Duck a L'Orange

28

½ Roasted Semi-Boneless Duck glazed with an Orange Sauce, served with Rosemary-Garlic Fingerling Potatoes and Brussel Sprouts.

Frenched Pork Chop

28

Frenched Pork Chop topped with Apple Chutney, Sweet Potato Mash and Asparagus.

Apple Butter Bacon Burger

17

8oz Ground Beef, Apple Butter, Cabot Cheddar, Bacon, Lettuce, Tomato, and Onion on a Hamburger Bun.

Scallops

34

Jumbo Scallops served over Squid Ink Pasta from Vermont Fresh Pasta Company in a Tarragon-Garlic Cream Sauce and Garnished with Tobiko.

Braised St. Louis Ribs

26

House Braised Pork Ribs, French Fries, Brussel Sprout Slaw, Poblano Cheddar Cornbread and Bread & Butter Pickles.

Mujadara

16

A comforting, healthy vegetarian meal of lentils and rice, with fragrant Middle Eastern spices, served with caramelized shallots, fresh veggies and pine nuts.

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