

FOR THE TABLE

Bar Nuts 5
sweet, salty & spicy
assorted nuts

**Korean Fried
Cauliflower 8**
rice battered,
gochujang, sesame,
scallion

**Blistered
Shishitos 6**
huancaína sauce,
crispy shallot

Parker Rolls 13
garlic butter,
mozzarella,
romano cheese

APPS

Mushroom Bruschetta 14
house ricotta, marinated grilled maitake
mushroom, mushroom duxelles, pickled shimeji

Halloumi Fries 16
baharat spice, labneh, pomegranate

Steak Tartare 19
minced grass-fed beef, sauce piquant,
shallot, cornichon, egg yolk, chives

Buttermilk Fried Chicken 18
hot honey, wild garlic ranch

Thai Crabcake Lettuce Cup 16
sweet chili, sriracha aioli, herb salad

SIDES

Fresh Cut Fries 8
fry spice, aioli

Grilled Broccolini 14
ajo blanco, chive,
garlic chips

MAINS

Foundry Burger 24
5oz double, house prepared cheese,
grilled red onion, shreduce,
pickle, foundry sauce, side fries

Grilled King Oyster 22
roasted butternut squash, red onion,
za'atar, tahini, sorrel

Cornish Hen Cordon Bleu 26
creamed kale, potato croquettes

Atlantic Cod 29
lemon beurre blanc, winter
ratatouille

Porchetta 28
slow cooked pork belly, corn purée,
celeriac, fennel, apple

SALADS

Wedge Caesar 16
creamy dressing, lardons, garlic
pangrattato, parmesan, pickled onion

Seasonal Salad 17
kale, roasted spiced squash,
honeycrisp apple, toasted pumpkin
seed, pacific rock cheese

Please inform your server
of any allergies.

COCKTAILS

Forge 16

altos blanco, aperol, DISTL
ancho, anaheim chili, lime (2oz)

Hearth 16

wiser's 10 year whisky,
amaro averna, orange (2oz)

Doctor Garashi 16

blistered shishito, spirit
of york gin, lime (2oz)

Blacksmith's Breakfast 16

lot 40 rye, kahlua,
cold brew (2oz)

Old Soul 17

beefeater gin, honey +
thyme, lemon, lambrusco (2.5oz)

Smitten 15

joie de vivre rose gin,
honeybush + mandarin tea,
raspberry, lemon (1.5oz)

ON DRAUGHT 16OZ

Fast Eddy's Light Lager 9

4.0% | Prince Eddy's Brewing Co.

Slow Slow IPA 9

6.5% | Slake Brewing

Foundry Golden Ale 9

5% | 555 Brewing Co.

Come Together ESB 10

5.8% | Gillingham Brewing Co.

BY THE CAN & BOTTLE

Low and Slow Cider 9

5% | 355ml | stock and row

Premium Cider 9

6.5% | 341ml | waupoos

Sour Cherry Cider 9

4.6% | 355ml | loch mór

Janky IPA 9

6% | 355ml | matron

Yuzu Pale Ale 9

4.8% | 355ml | parsons

Pilsner 9

4.2% | 473ml | midtown

Blades Hazy IPA 12

7% | 473ml | all my friends

Westy Pale Ale 9

5.7% | 473ml | parsons

Wendy Oak Aged Saison 11

5% | 355ml | slake

Bobo Farmhouse Wheat 9

4.2% | 355ml | matron

NON - ALC

Coca Cola 3

Coke Zero 3

Ginger Ale 3

Sprite 3

Soda 3

Iced Tea 3

Ginger Beer 4

Breeze 10

coconut, lime,
ginger beer

Crimson Fizz 10

ruby red grapefruit,
pomegranate, soda

TO DRINK

FOUNDRY

LIGHT NIBBLE

Carrot Cake Overnight Oats 8
Greek yogurt, almond milk, carrot,
raisin, warm spices

Fruit Bowl 6
assorted fruits, sesame,
almond and pumpkin seed brittle

CLASSICS

Classic Breakfast 16
two eggs, sausage or bacon, toast, hash browns

French Omelette 17
gruyère, butter, petite salad, hash browns

Eggs Benedict 18
english muffin, poached egg, porchetta,
hollandaise, petite salad, hash browns

Pancakes 13
berry compote, maple syrup

Avocado Toast 17
PECish bread, poached egg, pickled onion,
huancaína sauce, petite salad, hash browns

EXTRAS

Add egg (x1) 1.50

Add hash browns (x2) 2

Side sausage (x1) 2.50

Side bacon (x3) 4

Side toast 3

Side maple syrup 3

TO DRINK

Brewed Coffee 3
Farm Dog Craft Roast Coffee, PEC
Barn Dog | Dark Roast

PLUCK Tea 3

COCKTAILS

Mimosa 14
orange, grapefruit, mango

Foundry Caesar 15
Barebones vodka, pickled
shishito, clamato

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of any allergies.