

FOUNDRY

FOR THE TABLE

Korean Fried Cauliflower 9
rice battered, gochujang,
sesame, scallion

Blistered Shishitos 9
huancaína sauce, crispy shallot

Parker Rolls 2pc/7 4pc/13
garlic butter, mozzarella, romano
cheese

APPS

Mushroom Bruschetta 15
house ricotta, marinated grilled maitake
mushroom, mushroom duxelles, pickled shimeji

Falafel Bites 14
chickpea & fresh herb, house tzatziki,
pickled red onion

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

Buttermilk Fried Chicken 18
hot honey, wild garlic ranch

Fried Turkish Calamari 22
chickpea flour, ezme yogurt, za'atar

SIDES

Fresh Cut Fries 9
fry spice, aioli

Grilled Broccolini 14
ajo blanco, chive,
garlic chips

MAINS

Foundry Burger 25
5oz double, american cheese, grilled
red onion, shreduce, pickle, foundry
sauce, fries

Grilled King Oyster 24
roasted butternut squash, red onion,
za'atar, tahini, sorrel

Piri Piri Chicken Supreme 28
herb & shallot salad, fries

Grilled Whole Sea Bream 34
cauliflower Steak, Lighthall feta,
caper emulsion, cornichons, dill,
nasturtium

Haanover View Farms Pork Schnitzel 26
Cressy grainy mustard & Loha Farms
honey drizzle, cucumber radish salad,
dill yogurt

SALADS

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

Seasonal Salad 18
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.

Vienna Lager 10

5.6% | 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

Sunny Hazy IPA 12

6.5% | 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

CLASSICS

Classic Breakfast 16

two eggs, sausage or bacon, toast, home fries

French Omelette 17

gruyère, butter, petite salad, home fries

Eggs Benedict 19

english muffin, poached egg, porchetta,
hollandaise, petite salad, home fries

Pancakes 13

berry compote, maple syrup

Avocado Toast 18

PECish bread, poached egg, pickled onion,
huancaína sauce, petite salad, home fries

EXTRAS

Add one egg 1.50

Add home fries 3

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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