

FOUNDRY

FOR THE TABLE

Korean Fried Cauliflower 10
rice battered, gochujang,
sesame, scallion

Blistered Shishitos 9
huancaína sauce, crispy shallot

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

APPS

Spring Toast 16
lemon ricotta, asparagus, snow peas,
olives, fresh herbs on PECish spent grain
toast

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

Steak Tartare 21
minced grass-fed beef, sauce piquant,
shallot, cornichon, egg yolk, chives

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

SIDES

Fresh Cut Fries 9
fry spice, aioli

Grilled Broccoli 14
ajo blanco, chive,
garlic chips

MAINS

Foundry Burger 25

double smash, american cheese, grilled
red onion, shreduce, pickle, foundry
sauce, fries

Mediterranean Grilled Eggplant 25

grilled eggplant, hummus, zhoug,
grilled cherry tomatoes, pickled
turnip, pomegranate molasses, warm
pita

Piri Piri Chicken 28

roasted parsnip, herb & shallot, fries

Grilled Whole Sea Bream 36

roasted cauliflower, Lighthall feta,
caper emulsion, cornichons,
dill, nasturtium

Haanover View Farms Pork Schnitzel 26

Cressy grainy mustard & Loha Farms
honey drizzle, cucumber & radish, dill
yogurt

SALADS

Caesar Salad 18

baby gem and radicchio, maple
bacon, parmesan, pangrattato,
pickled onion

Seasonal Salad 19

spring greens, pickled
rhubarb, strawberries, crispy
farro, goat cheese, white wine
vinaigrette

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 10

4.0% | Prince Eddy's Brewing Co.

Janky IPA 10

6% | Matron Fine Beer

Foundry Golden Ale 10

5% | 555 Brewing Co.

Vienna Lager 11

5.6% | Gillingham Brewing Co.

BY THE CAN & BOTTLE

Low and Slow Cider 9

5% | 355ml | stock and row

Waupoos Cider 9

6.5% | 341ml | waupoos

Sour Cherry Cider 9

4.6% | 355ml | loch mór

Yuzu Pale Ale 9

4.8% | 355ml | parsons

Pilsner 9

4.2% | 473ml | midtown

Westy Pale Ale 9

5.7% | 473ml | parsons

Wendy Oak Aged Saison 11

5% | 355ml | slake

Bobo Farmhouse Wheat 9 4.2%

| 355ml | matron

Guinness 11

4.2% | 500 ml

NON - ALC

Coca Cola 4

Coke Zero 4

Ginger Ale 4

Sprite 4

Soda 4

Iced Tea 4

Ginger Beer 4

Breeze 10

coconut, lime, ginger beer

Crimson Fizz 10

ruby red grapefruit, pomegranate, soda

TO DRINK

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lemon ricotta, asparagus, snow peas,
olives, fresh herbs on PECish spent grain
toast

Fried Turkish Calamari 22

chickpea flour, ezme yogurt, za'atar

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baby gem and radicchio, maple
bacon, parmesan, pangrattato,
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Seasonal Salad 19

spring greens, pickled
rhubarb, strawberries, crispy
farro, goat cheese, white wine
vinaigrette

SIDES

Fresh Cut Fries 9

fry spice, aioli

Grilled Broccolini 14

ajo blanco, chive,
garlic chips

MAINS

Foundry Burger 25

double smash, american cheese, grilled
red onion, shreduce, pickle, foundry
sauce, fries

Mediterranean Sandwich 23

falafel, grilled eggplant, onion, &
zucchini, hummus, roasted red peppers,
lettuce, goat cheese, toasted
sourdough, fries

Fried Chicken Sandwich 25

hot honey, lime coleslaw, harissa,
quick pickle, ranch, butter lettuce,
fries

Grilled Pickerel 36

brown butter potato, sautéed spinach,
saffron fennel, ras el hanout

Steak Frites 36

6oz Enright Farms hanger steak, café
de Paris butter, frites

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KITCHEN
BAR &
LIVE MUSIC

FOUNDRY

AT
CLARAMOUNT
CLUB

CLASSICS

Classic Breakfast 16

two eggs, sausage or bacon, toast, home
fries

Spanish Tortilla 18

whipped egg, potato and onion confit,
blistered tomato, garden salad

Eggs Benedict 21

english muffin, poached eggs, coppa
ham, hollandaise, side salad, home
fries

Waffles 18

berry compote, maple syrup

Avocado Toast 22

chili, mustard greens, side
salad, PECish bread, poached
egg, home fries

COCKTAILS

Mimosa 14

orange, grapefruit, mango

Foundry Caesar 15

Barebones vodka, pickled
shishito, clamato

EXTRAS

add one egg 2

add home fries 3

side sausage (x1) 2.50

side bacon (x3) 4

side toast 3

maple syrup 3

TO DRINK

Brewed Coffee 4

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

PLUCK Tea 4

Cream of Earl Grey

Organic Chamomile

Organic Peppermint

Fields of Green

Organic English Breakfast

Citrus Ginger

Orange Pekoe of York

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