SMALL PLATES

	NASI GORENG RICE BALLS fried nasi rice balls/sambal aioli/green onion/ cilantro/maggie sauce	\$16
	ROASTED SQUASH HUMMUS roasted butternut squash/parsley/ pumpkin seeds/pickled onion/grilled pita	\$15
	BAKED BRIGID'S BRIE pear ginger chutney/toasted walnuts/baguette	\$20
	CRISPY FRIED CHICKPEA STICKS @ minted yogurt/cilantro/green onion	\$16
	PORK BELLY STEAM BUNS Smoked pork belly/spicy peanut sauce/toasted peanuts/radish/cucumber/carrots/green onion/cilantro	\$ 18
	APPLE SMOKED ST.LOUIS PORK RIBS green onion/cabbage sprouts/bbq sauce	\$18
	HOISIN GLAZED DUCK WINGS slow cooked duck wings/hoisin glaze/ yuzu aioli/cilantro/green onion/sesame	\$20
	GRILLED CAESAR SALAD grilled romaine hearts/smoked pork belly/croutons/ handeck cheese/roasted garlic horseradish dressing	\$21
τ.		*

ROR NOR S

gluten-free

Ø vegetarian

) spicy

We politely decline any changes to the menu, please advise your server of any allergies or dietary concerns 18% gratuity will be added to tables of 8 or greater

BOARDS & FLATBREADS

BREAD & BUTTER BOARD @ warm bread/roasted garlic thyme butter

\$10

SMOKED CHICKEN FLATBREAD

\$19

smoked chicken/bbq sauce/oxford harvest cheese grilled pineapple/pickled red onion

TRUFFLED MUSHROOM FLATBREAD () truffled gouda/mushrooms/caramelized onions/

\$19

\$21

balsamic glaze

PROSCIUTTO & PEAR FLATBREAD

preserved pear/saint agur blue cheese/prosciutto/ tomato sauce/arugula/walnuts/smoked chili honey

CHEESE BURGER FLATBREAD

smoked bacon/ground beef/special sauce/aged cheddar/ pickles/red onion/shredded lettuce/tomato

BRISKET NACHO BOARD 🧷

brisket/lime crema/aged cheddar queso/cotija cheese/ pickled jalapeño/guacamole/pico de gallo/ chili spiced house made nachos

CHARCUTERIE & CHEESE BOARD

cured meats/cheeses/pickles/mustard/preserves/ baguette

We politely decline any changes to the menu, please advise your server of any allergies or dietary concerns 18% gratuity will be added to tables of 8 or greater

\$20

\$24

\$26

ΗΔΝΙΙΗΕΙ

comes with a choice of daily soup, hand cut fries or garden salad

\$19

FALAFEL WRAP house made falafel/tzatziki /pickled turnip/ squash hummus/red onion/cherry tomatoes/ tahini vinaigrette/grilled pita

SMOKED CHICKEN LETTUCE WRAPS ® \$20

smoked chicken/lime crema/pico de gallo/cotija cheese/ pickled red onion/radish/cilantro/green onion

IRONWORKS REUBEN

\$21

house-smoked corned beef/5 brothers cheese/ sauerkraut/special sauce/toasted sourdough/pickle

CHARRED BRUSSEL SPROUT TACOS

\$20

\$25

\$26

brussel sprouts/crispy pork belly/pickled red onion/ cotija cheese/chipotle aioli/cilantro/green onion

FRIED CHICKEN SANDWICH

maple chili glazed buttermilk fried chicken/ pickles/shaved lettuce/sriracha aioli/brioche bun

FOUNDRY BURGER

5oz. house ground beef burger/apple smoked bacon/ aged cheddar/lettuce/tomato/onion/pickles/ special sauce/brioche bun

ADDITIONS &	SIDFS
HAND CUT FRIES	\$5
GARDEN SALAD	\$7
BABY KALE CAESAR	\$8
SOUP	\$10
SAUCE	\$3
AIOLI	\$2

garlic, truffle, sriracha, ginger, yuzu,

We politely decline any changes to the menu, please advise your server of any allergies or dietary concerns 18% gratuity will be added to tables of 8 or greater

XX

VEGETABLES

•	TRUFFLE ROSEMARY FRIES (20) rosemary sea salt/handeck cheese/truffle aioli	\$12
	ROASTED HEIRLOOM CARROTS (20) whipped ricotta/za'atar/smoked honey/ thyme/radish sprouts	\$ 15
	CHARRED BROCCOLINI (20) (20) (20) (20) (20) (20) (20) (20)	\$15
	CURRY SPICED ACORN SQUASH (2) (Second control of the second cont	\$ 15
	LARGE PLAT	ES
	SMOKED CHICKEN BUDDHA BOWL Smoked chicken/baby kale/roasted squash/dried cherrie quinoa/pumpkin seeds/avocado/cucumber/cider dressing	\$26 es/
а С. С. С	PARPADELLA PASTA smoked beef short rib tomato ragu/extra virgin olive oil handeck cheese	\$28 /
	PORK SCHNITZEL pan fried pork/caper brown butter/ fingerling potatoes/bacon croute/honey mustard	\$28
	FISH & CHIPS beer battered haddock/old bay/malt fries/ apple celery root slaw/tartar sauce	\$27
	SMOKED BEEF SHORT RIBS balsamic mushroom/baby spinach/ five brothers cheese polenta	\$34
	STEAK FRITES grilled 8oz striploin/roasted garlic thyme butter/ sea salt hand cut fries	\$38
We politely declin	e any changes to the menu, please advise your server of any a <mark>llergies or dietar</mark> y concerns 18% gratuity will be added to tables of 8 or greater	d

₹N