THE

FOUNDRY

STARTER

Parker House Rolls caraway and thyme, house cultured butter	12
Bay Scallop Crudo buttermilk, dill, green apple	22
Kaluga Caviar white asparagus panna cotta, lemon gel, potato tuile	65
Crispy Caesar Salad escarole, toasted garlic breadcrumbs, parmigiano reggiano	16
Seacoast Mushrooms miso butter, pickled kombu, brick dough	18
Herb Marinated Fava Beans farmer's cheese, spring onions, pistachio	17
Torchon of Foie Gras roasted strawberries, fermented green strawberry jam, marcona almond, nasturtium	27
One Hour Egg glazed green asparagus, iberico lardo, hazelnuts	19
Ricotta Cappelletti house made ricotta, sugar snap peas, lemon butter, whey	24
Hand Cut Tagliatelle lobster knuckles, uni butter, espelette, chives	28

ENTREE

Bone-In Skate Wing french white asparagus, smoked trout roe, koji beurre blanc	38
Butter Poached Nova Scotia Lobster morels, sugar snap peas, vin jaune sabayon	45
Dry Aged Rohan Duck roasted breast, confit leg pressé, rhubarb, spring onion, foie gras jus	42
Lamb Saddle braised escarole, bagna cauda, panisse, pickled mustard, tellicherry peppercorn jus	50
Amish Hen Porchetta whey polenta, jimmy nardello pepper, rosemary jus	37
Sourdough Spaghetti razor clams, calabrian chili, preserved lemon, garlic breadcrumbs	36
Acquerello Risotto english peas, pecorino romano, lemon agrumato	33
A5 Wagyu Ribeye yukon potato tostone, ramps, salsa verde emulsion	135
CHEF TASTING MENU	
a six course tour of our cuisine	149
beverage pairing	85
full table participation required	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness Before placing your order, notify your server of any allergies in your party.

We take caution to minimize the risk of cross contamination, however, we cannot guarantee that any of our products are safe to consume for people with specific allergies.

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