

THE



FOUNDRY

RESTAURANT + BAR

HAPPY HOUR

SNACKS

Bar Nuts <i>rosemary, espellette, smoked paprika</i>	5
Chips n Dip <i>old bay potato chips, local clam dip</i>	9
Warm Olives <i>castelvetroanos, herbs, calabrian chiles, citrus</i>	8
Oyster of the Moment <i>melon-cucumber granita</i>	3ea
Crispy Potato Torta <i>black pepper aioli</i>	9
Beef Tartare <i>sunchoke chips, black garlic, egg yolk</i>	11
Sticky Duck Wings <i>fish sauce caramel, mint, scallion, cilantro</i>	4ea
Duck Rillettes <i>seeded crackers, pickled gooseberries</i>	9
Amanda's Mortadella Skewer <i>pistachio pesto</i>	6ea
Tomato Toast <i>grilled sourdough, whipped ricotta, heirloom tomatoes, basil</i>	10
Artisanal Cheeses and Accoutrements <i>chef's selection</i>	27

COCKTAILS

Passion Project	13
<i>-a smoky alternative to a passionfruit marg featuring mezcal's cousin, raicilla</i>	
blanco tequila, raicilla, passionfruit, cointreau, lime, agave	
Float like a, Sting like a	12
<i>-honey forward, with a lingering lavender and an amazing color</i>	
butterfly pea infused vodka, honey, lavender, lemon, bee pollen	
Peru and I	13
<i>-delicate spices enhance the flavor of this citrus forward pisco sour</i>	
pisco, izarra jaune, grapefruit, lime bitters, lime	
Espresso Martini	13
<i>-choice of with or without baileys</i>	
house infused vanilla bean vodka, coffee liqueur, 'giv' brewed espresso	

MOCKTAIL

Earl Greyhound	8
<i>earl grey cream soda, floreale non alcoholic apertivo, grapefruit</i>	
N/A Margarita	8
<i>almave ambar tequila alternative, lime, orange, spices</i>	

WINE

Gruner Veltliner, Hugel & Fritzsche	10
<i>Niederosterreich, Austria 2024</i>	
Barbera, Scarpia 'Casasappa'	12
<i>Piedmont, Italy 2021</i>	

BEER

Franziskaner, Hefeweizen Germany 5%	5
Counterweight, 'Headway' IPA CT 6.5%	7
Stormalong, 'Blue Skies' Blueberry Cider CT 5.5%	5

