

SNACKS

Parker House Rolls <i>herb flowers and basil seeds, house cultured butter</i>	12
Chips n Dip <i>house fried potato chips, onion dip</i>	12
Warm Olives <i>castelvetranos, herbs, calarbian chiles, citrus</i>	10
1/2 Dozen East Coast Oysters <i>green grape granita</i>	18

APPETIZERS

Hamachi Crudo <i>celery, sorrel, green apple</i>	22
Beef Tartar <i>green garlic kimchi aioli, lime, mint, anchovy breadcrumbs</i>	19
Delicata Squash Rings <i>apple butter, ricotta salata</i>	16
Rigatoni <i>squash crema, walnut pesto, fried sage</i>	24



SOUP + SALAD

Carrot Veloute <i>coconut milk, red curry, cilantro, peanuts</i>	17
Bitter Greens <i>poached pear, mimolette, walnut crumble, onion caramel vinaigrette (add duck confit 12)</i>	17
Kohlrabi Caesar <i>garlic breadcrumbs, parmigiano (add grilled royal red shrimp 16)</i>	17
Smoked Beets <i>stracciatella, anchovies, marjoram</i>	17
Baby Gem Lettuce <i>buttermilk vinaigrette, fine herbs, heirloom radish, pickled onion</i>	17

SANDWICHES

The Burger <i>6oz four mile river farm patty, smoked gouda, bone marrow-onion jam, steamboiler sauce, potato chips</i>	28
Porchetta Sandwich <i>sourdough, broccoli rabe, cacciocavallo, fennel pollen mustard</i>	26
Maine Crab Toast <i>sourdough, lemon aioli, celery, whole grain mustard</i>	27

ENTREES

Skate Wing <i>red cabbage, pear, mustard jus</i>	36
Dry Aged Rohan Duck Presse <i>beet, huckleberry, port jus</i>	30
Sourdough Casarecce <i>porcini sugo, parmigiano</i>	26
Caraflex Cabbage <i>celeriac, hazelnut, bagna cauda</i>	29

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.

THE

FOUNDRY