

SNACKS

Parker House Rolls <i>buttermilk, alyssum, house cultured butter</i>	12
Chips n Dip <i>house fried potato chips, onion dip</i>	12
Warm Olives <i>castelvetranos, herbs, calarbrian chiles, citrus</i>	10
1/2 Dozen East Coast Oysters <i>champagne granita</i>	18



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

APPETIZERS

Hamachi Crudo <i>pistachio crema, satsuma mandarin, thai basil</i>	22
Beef Tartare <i>green garlic kimchi aioli, lime, mint, anchovy breadcrumbs</i>	19
Potato Gnocchi <i>spring peas, whey, herb oil</i>	24

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, caciocavallo, fennel pollen mustard</i>	26
Maine Crab Toast <i>sourdough, lemon aioli, celery, whole grain mustard</i>	27

ENTREES

Atlantic Halibut <i>sunchokes, morel mushrooms, black truffle mariniere</i>	36
Dry Aged Rohan Duck Presse <i>beet, huckleberry, port jus</i>	30
Sourdough Spaghetti <i>guanciale, ramp butter, egg yolk</i>	26
Charcoal Grilled Heirloom Carrots <i>ricotta mousse, golden raisin agrodolce, carrot-top pesto</i>	29

THE

FOUNDRY