

THE

FOUNDRY

NON-ALCOHOLIC SIGNATURES

Innocents Abroad	14
<i>Non-Alcoholic Agave Spirit, Garden, Lime, Vanilla</i>	
Ritual Revival	14
<i>Non-Alcoholic Gin, Amaro, & Aperitif</i>	
Aurora Floreales	14
<i>Floreale, Forest, Lemon, Almond, Cream Soda</i>	
ExpressFaux	14
<i>Non-Alcoholic Amaro, Espresso, Vanilla, Salt</i>	

SOFT DRINK

iced tea, house-juiced lemonade,
coca cola, diet coke, sprite, gingerale, tonic

COFFEE

Giv Coffee, Canton CT

Double Espresso	5
Cappuccino	7
French Press	7 / 11

TEA

Simpson & Vail, Brookfield CT

Legacy Blend Black Tea	5 / 9
Victorian Earl Grey	4 / 8
Chinese Gunpowder Green Tea	4 / 8
Decaf Victorian Earl Grey	4 / 8

TISANE

Burgundy Blast	4 / 8
Peppermint	4 / 8

LUNCH

SNACKS

Parker House Rolls <i>caraway and thyme, house cultured butter</i>	10
Chips n Dip <i>house fried potato chips, onion dip</i>	10
Chickpea Fries <i>black garlic aioli</i>	9
1/2 dozen Duxberry Oysters <i>yuzu mignonette</i>	14



STARTERS

Seacoast Mushrooms <i>miso butter, pickled kombu, brick dough</i>	14
Bay Scallop Crudo <i>buttermilk, green apple, dill oil</i>	13
Crispy Caesar Salad <i>roman chicory, garlic breadcrumbs, parmigiano</i>	14
Citrus Salad <i>shredded cabbage and fennel, toasted pistachios</i>	14

(add to any salad : duck confit 11, chicken thigh 10, poached trout 15)

ENTREÉS

The Burger <i>8oz 'four mile river farm' aged beef, bone marrow-onion jam, steamboiler sauce, house made potato chips</i>	22
The Lobster Roll <i>toasted brioche, chilled maine lobster salad, celery</i>	32
The Chicken Sandwich <i>buttermilk fried thigh, seeded bun, spicy mayo, pickles</i>	23
Sourdough Spaghetti <i>cauliflower crema, toasted black peppercorn, pecorino</i>	25
Rigatoni a la Vodka <i>house made pasta, basil</i>	23
Olive Oil Poached Sea Trout <i>marinated cucumbers, smoked trout roe, horseradish, herbs, koji beurre blanc</i>	24
Lamb 'Steak Frites' <i>grilled lamb loin, chickpea fries, black garlic aioli, mustard green salad</i>	29

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