

LUNCH

SNACKS

Parker House Rolls <i>caraway and thyme, house cultured butter</i>	12
Chips 'n Dip <i>house fried potato chips, onion dip</i>	12
Chickpea Fries <i>black garlic aioli</i>	10
1/2 Dozen Duxberry Oysters <i>yuzu mignonette</i>	16

STARTERS

Seacoast Mushrooms <i>miso butter, pickled kombu, brick dough</i>	16
Crispy Caesar Salad <i>roman chicory, garlic breadcrumbs, parmigiano (add chicken thigh 12)</i>	16
Citrus Salad <i>shredded cabbage and fennel, toasted pistachios (add duck confit 12)</i>	17
Bay Scallop Crudo <i>buttermilk, green apple, dill oil</i>	16
Rigatoni a la Vodka <i>house made pasta, basil</i>	27

ENTREÉS

The Burger <i>8oz four mile river farm aged beef, bone marrow-onion jam, steam boiler sauce, house made potato chips</i>	25
The Lobster Roll <i>toasted brioche, chilled maine lobster salad, celery</i>	36
The Chicken Sandwich <i>buttermilk fried thigh, seeded bun, spicy mayo, pickles</i>	28
Sourdough Spaghetti <i>cauliflower crema, toasted black peppercorn, pecorino</i>	28
Olive Oil Poached Sea Trout <i>marinated cucumbers, smoked trout roe, horseradish, herbs, koji beurre blanc</i>	27
Lamb "Steak Frites" <i>grilled lamb loin, chickpea fries, black garlic aioli, mustard green salad</i>	32

THE

FOUNDRY