

BRUNCH MENU

BRUNCH

STICKY BUN 7
walnuts, salted honey butter

BEIGNETS 8
dark chocolate sauce

POUTINE MADAME 18
house cut fries, cheddar cheese curds, beef gravy,
sunny farm egg*

TRES LECHES FRENCH TOAST 16
mixed berries, whipped cream, toasted coconut, maple syrup

AVOCADO TOAST 18
sunny farm eggs*, grilled sourdough, black bean purée,
queso fresco, spicy salsa, home fries

ROASTED MUSHROOM OMELET 18
maitake & cremini mushrooms, gruyere, home fries, 7 grain toast

GREENS & GRAINS SCRAMBLE 17
scrambled farm eggs, tuscan kale, bell pepper, asparagus,
quinoa, home fries, 7 grain toast

EGGS IN PURGATORY 16
spicy tomato ragu, poached farm eggs*, cheddar cheese curds,
grilled sourdough

FARMHOUSE BREAKFAST 20
sunny farm eggs*, applewood smoked bacon, breakfast sausage,
home fries, buttermilk biscuit, fig jam

CHORIZO HASH 18
sunny farm eggs*, fingerling potatoes, tuscan kale, chimichurri,
7 grain toast

STEAK & EGGS 28
8oz brandt bavette *, sunny farm eggs*, mixed greens,
home fries, 7 grain toast

PORK BELLY BENEDICT 19
poached farm eggs*, crispy pork belly, buttermilk biscuit,
home fries, mixed greens, hollandaise*

TUSCAN KALE BENEDICT 19
poached farm eggs*, sautéed kale, buttermilk biscuit,
home fries, mixed greens, hollandaise*

BRUNCH SIDES

FRESH FRUIT BOWL 9

HOME FRIES 6

NORTH COUNTRY APPLEWOOD
SMOKED BACON 7

MAPLE BREAKFAST SAUSAGE 7

GRIDDLED BUTTERMILK BISCUIT with jam 6

SEVEN GRAIN TOAST with jam 3

HOUSE-CUT FRENCH FRIES 10
add truffle & parmesan 2

SNACKS

BABA GANOUSH 6

WHIPPED FETA 6
chile oil

PEQUILLO PEPPER HUMMUS 6
pinenut agrodolce

24 MONTH PROSCIUTTO DI PARMA 10

STARTERS & SALADS

EAST COAST OYSTERS* 18 | 36
mignonette, cocktail sauce

COLOSSAL SHRIMP* 3.50 EA
cocktail sauce, creole remoulade

LITTLE LEAF GREENS 12
baby heirloom tomatoes, shaved radish, red onion,
lemon-thyme vinaigrette

COBB SALAD 18
grilled chicken, bacon lardons, mesclun, cherry tomatoes,
cucumber, egg*, gorgonzola

CAESAR SALAD 16
romaine hearts, brioche croutons, parmigiano-reggiano,
boquerones, caesar dressing

ADD-ONS:
avocado 3 prosciutto di parma 6
grilled chicken 8 8oz bavette steak* 20

SANDWICHES

FOUNDRY BURGER* 19
brisket, chuck & short rib, vermont cheddar,
charred red onion, dill pickles, truffle aioli*, brioche
fries or salad

GRILLED CHICKEN 18
whiskey bbq, applewood bacon, vermont cheddar,
spicy ranch, toasted telera
fries or salad

GRILLED CHEESE & TOMATO BASIL SOUP 16
smoked gouda & cheddar, smoked honey drizzle,
griddled sourdough

ADD-ONS:
avocado 3 sunnyside farm egg* 2
north country bacon 3

MORNING ESSENTIALS

ESPRESSO SINGLE 4 DOUBLE 8

BOTTOMLESS HOT COFFEE 6

COLD BREW 7

SHAKEN ESPRESSO 9
double espresso, milk, demerara sugar, orange blossom water

ICED TEA 6 HOT TEA 6

OJ OR GRAPEFRUIT 6

EXECUTIVE CHEF: SHAYNE NUNES
CHEF DE CUISINE: MIKE SLAVIN

Please inform your server if anyone in your party has a food allergy.
Some items contain nuts and other allergens.
Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to
your specifications. Consuming raw or undercooked meat, poultry,
seafood, shellfish or eggs may increase risk of foodborne illness.

A 3% Kitchen Service Fee is added to all checks to
support our hourly kitchen staff.
This fee is optional and will be removed upon request.

A automatic 20% gratuity will be added to the check for parties of six or more