

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

PUMPKIN HUMMUS 6  
sage, pepitas, roasted pumpkin seed oil

LADY EDISON COUNTRY DRY AGED HAM 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

WALDORF SALAD\* 16  
heirloom apple, grapes, celery, candied pecans,  
poppy seed dressing, lovage oil

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