

soup & salad

new england clam chowder - cup 8

black bean chili - cup 6

pico de gallo & sour cream

starter house salad - 6

field greens, avocado, grape tomatoes, sunflower seeds, goat cheese & raspberry vinaigrette

starter crisp romaine heart caesar - 6

shaved parmesan, croutons & garlic anchovy dressing

chardonnay poached salmon - 17

roasted yellow beets, dried cranberries, red onion, shaved brussel sprouts, candied pecans, goat cheese & champagne vinaigrette

asian beef short rib - 16

romaine, cabbage, carrots, cucumber, green onion, edamame with a sesame-ginger vinaigrette & crispy rice noodles

sandwiches

all sandwiches are served with your choice of fries or salad

foundation classic burger - 11

house sauce, lettuce, tomato, red onion & pickle
add cheese, bacon or avocado - 2

slow roasted french dip - 16

thinly sliced roast beef with provolone,
onion spread & au jus

grilled salmon bahn mi - 16

cabbage, mint, cilantro, jalapenos & sriracha mayo

cubano - 16

grilled pork, tasso ham, bacon, fontina,
pickles, lettuce, pepperoncini & spicy mayo



small plates

grilled artichokes - 10

parmesan & garlic crusted with lemon aioli

hot wings - 8

celery & bleu cheese dipping sauce

frito misto - 16

calamari, rock shrimp, shishito peppers,
onion & fire roasted chile aioli

ale steamed black mussels - 15

calabrese sausage, smoked paprika & grilled toast

bacon wrapped sea scallops - 17

soy ginger glaze & sriracha

crab cakes - 15

fire roasted chile aioli & micro-greens

cheesy baked focaccia bread - 6

mozzarella, garlic, parsley & balsamic-olive
oil dipping sauce

bbq chicken flatbread - 13

mozzarella, caramelized onions & cilantro

pesto margarita flatbread - 11

roasted tomatoes, mozzarella & fresh parmesan

bacon garlic flatbread - 13

white garlic sauce, crispy bacon,
mushrooms, green onion & truffled oil

large plates

mary's chicken breast - 18

prosciutto, oven roasted tomatoes, sage-cream
& angel hair pasta

braised short rib stroganoff - 19

shallot mushroom gravy, creme fraiche
& truffled pappardelle

cider brined pork chop - 22

whiskey apple sauce & sage
roasted baby sweet potatoes

pan seared bistro filet - 23

brandy-crimini mushroom pan sauce,
mashed potatoes & brocolini

blackened salmon paella - 22

mussels, rock shrimp, calabrese sausage, peas,
saffron risotto & smoked paprika beurre blanc

chicken & gnocchi - 18

pancetta, broccolini, roasted garlic, white
wine & parmesan

market specials

daily offerings from the land & sea

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