

APPETIZERS

CHICKEN WINGS \$10
Sriracha - Apricot Glaze | Marinated Celery |
Great Hill Blue Cheese Dressing

PAN SEARED CRAB CAKES \$13
Green Papaya Salad | Candied Peanuts |
Honey-Basil Yogurt

18 HOUR PORK RIBS \$10
Foundry Rub | Classic Molasses BBQ Sauce

CRISPY GLAZED BRUSSELS SPROUTS \$8
Toasted Walnuts | Sherry-Maple Glaze

OYSTERS ON THE 1/2 SHELL* 1/2 DOZEN \$17
Apple-Black Pepper Mignonette |
Foundry Prepared Horse Radish |
Cocktail Sauce
DOZEN \$32

STEAMED PEI MUSSELS \$11
Roast Pumpkin | Beer | Toasted Pumpkin Seeds |
French Fries | Brown Sugar Aioli

PAN SEARED FOIE GRAS \$17
Prepared Daily

HOUSE MADE PORK PIE \$11
Black Truffle | Thyme Gravy

FRIED GREEN TOMATOES \$10
Bacon Crust | Salsa Verde | Pea Sprouts

LOCAL CHEESE & CHARCUTERIE PLATE

\$18

Toasted Bread | Seasonal Garnishes

Pick 3 cheeses / 2 meats

Jasper Hill Cellars
Bayley Hazen Bleu
Greensboro VT
Raw cow's milk,
aged 3-4 months

Brookford Farm
Canterbury NH
Raw Cheddar
Cheese, aged 5-9
months

Contoocook
Creamery
Contoocook NH
Maple Smoked
Cheddar, aged
5-9 months

Heart Song Farm
Gilmanton
Iron Works NH
Pasteurized goat
cheese, ash rind,
aged 6-8 weeks

Jasper Hill Cellars
Moses Sleeper
Greensboro VT
Pasteurized cow's
milk, aged 6-12
weeks

Robie Farms Toma
Peirmont NH
Cow's Milk Cheese
Aged 8-10 months

Foundry-made
Pork Rillettes
Served with
foundry-made
pickles

Prosciutto
San Daniele
San Daniele, Italy

Culatello Italy
Red wine and spice
rubbed pork butt

Saucisson Sec
France
Dry cured pork
sausage

SOUPS

ROAST BUTTERNUT SQUASH BISQUE \$6
Marinated Apples

SPLIT PEA SOUP \$6
Country Ham | Garlic Croutons

SANDWICHES

All Sandwiches are served with French Fries or Salad

FOUNDRY BURGER* \$15
Bibb Lettuce | Sharp Cheddar |
Tomato Relish | Bacon | Parker House Roll

CUBAN SANDWICH \$12
Roast Pork Shoulder | Country Ham |
Roast Plantain Mustard | Swiss Cheese |
Ciabatta Bread

MONTE CRISTO \$13
Roast Turkey | Country Ham | Maple Syrup |
Cheddar Cheese | Brioche

FLATBREADS

PORK FLATBREAD \$12
Roast Pork Shoulder | Bacon | Prosciutto |
Smoked Cheddar | Marinara

VEGETABLE FLAT BREAD \$15
Roast Garlic Ricotta | Baby Kale |
Roast Red Peppers | Dates

SALADS

Add Steak \$10 | Chicken \$7 | Salmon \$9 | Tuna \$11

MIXED GREEN SALAD \$6/\$10
Marinated Apples | Toasted Pumpkin Seeds |
Apple Cider Vinaigrette

BABY KALE SALAD \$6/\$10
Cashews | Dates | Ricotta | Sherry Vinaigrette

ROAST ASIAN PEAR SALAD \$7/\$11
Mixed Greens | Chimalis Blue Cheese |
Charred Pickled Red Onions | Red Wine Vinaigrette

CAESAR SALAD \$6/\$10
Parmesan Polenta Croutons | White Anchovies |
Shaved Parmesan Cheese




ENTRÉES

LAND

IN-HOUSE DRY AGED RIB EYE  \$39
Cauliflower Gratin | Swiss Chard |
Braised Pearl Onions | Red Wine Sauce

GRILLED BEEF TENDERLOIN*  \$35
Crispy Potato Cake | Creamed Kale |
Chocolate-Port-Demi Glace

ROAST DUCK BREAST*  \$28
Duck Confit Stuffed Acorn Squash | Red Onion-
Cranberry Bean Ragout | Aged Balsamic Vinegar


GRILLED LOCAL 1/2 CHICKEN  \$21
Potato Puree | Garlic Spinach |
Roast Chicken Sauce

ROOT BEER BRAISED BEEF SHORT RIB  \$28
Parsnip Puree | Crispy Parsnips |
Pea Shoots | Root Beer Syrup

STEAK FRITES* \$27
Grilled Hanger Steak | Buttered Fries |
Baby Kale

VEGETARIAN ENTRÉE **PRICED DAILY**
Prepared Daily With Local Vegetables

SEA

CARAMELIZED SEA SCALLOPS  \$28
Brown Butter Celery Root Smash |
Pea Tendrils | Pumpkin Seed Pesto

PAN SEARED SALMON  \$26
Butternut Squash-Chorizo Hash | Apple-Cranberry
Compote | Aged Balsamic Vinegar

SEAFOOD POT PIE \$23
Shrimp | Scallops | Local White Fish |
Carrots | Fennel | Bacon Crust

PAN SEARED RARE TUNA*  \$28
Braised Red Cabbage | Radicchio | Apples |
Apple Butter


CRAB STUFFED TROUT \$26
Red Rice Pilaf | Roasted Carrots |
Honey Thyme Vinaigrette

PASTA & GRAINS

FOUNDRY-MADE SPAGHETTI \$16
Roast Pork Ragout | Parmesan Cheese |
Fresh Herbs

_____ or _____

Brown Butter | Brussel Sprouts | Walnut |
Roasted Butternut Squash \$14

RISOTTO  \$19
Lobster | Parsnips | Swiss Chard

_____ or _____

Mushrooms | Goat Cheese | Fresh Herbs \$15

SIDES

\$6

BROWN BUTTER CELERY ROOT SMASH 

YUKON GOLD POTATO PUREE 

CREAMED KALE 

BRAISED RED CABBAGE 

CAULIFLOWER GRATIN 

TRUFFLE FRENCH FRIES

New Hampshire's Largest Certified Farm to Table Restaurant

 Gluten Free Available

Substitutions Considered

*Consuming raw or undercooked food may increase the risk of foodborne illness

Executive Chef Matthew Provencher | Sous Chef Nick Provencher | General Manager Nate Carney

