

APPETIZERS

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| Mediterranean Trio \$8.95 Hummus, olive tapenade, feta, grilled pita | Jumbo Shrimp Cocktail \$10.95 House-made cocktail sauce Gf |
| Spinach Artichoke Dip \$7.95 Served with grilled pita chips | Charcuterie Board \$12.95 Cured meats, specialty cheeses |
| Foundry BBQ Meatballs \$7.95 Served in BBQ sauce | Pulled Pork Nachos \$9.95 House fried tortilla chips, queso, pico de gallo |
| Fried Chicken Strips \$8.95 Served with chipotle mayo | Steak Bites \$10.95 Balsamic roasted tomato, crostini, bleu cheese fondue |
| Crab Cakes \$10.95 Served with lemon aioli | Wisconsin Cheese Curds \$6.95 Beer battered, served with chipotle mayo |

SALADS

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| Add grilled chicken breast.... \$3 Add grilled shrimp.... \$4 Caesar Salad \$11.95 Romaine, red onion, cherry tomato, crouton, parmesan |
| Asian Salad \$11.95 Mixed greens, cashews, wonton crisps, carrot, peanut ginger dressing |
| Greek Salad \$11.95 Mixed greens, tomato, red onion, cucumber, kalamata olives, pepperoncini, feta cheese, italian vinaigrette Gf |

SANDWICHES

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| Served with french fries. Substitute any other side....\$1 | |
| Foundry Burger \$12.95 Wisconsin cheddar, lettuce, tomato, onion, pickle | Veggie Burger \$12.95 100% plant based, spinach, roasted red pepper, mushroom, vegan chipotle aioli V |
| Falafel \$12.95 Chickpea fritters, cucumber salsa, garlic dill sauce, pita V | BBQ Pulled Pork \$9.95 House made barbeque sauce, coleslaw |
| Chicken Navajo \$12.95 Grilled chicken, lettuce, pico de gallo, chipotle mayo, pita | |

Foundry Restaurant and Bar is proud to serve 100% USDA Choice Angus Beef from local Iowa farms, as well as Coleman brand free-range organic chicken.

Gf Gluten Free

V Vegan

Foundry Restaurant and Bar is not a gluten free environment. We cook in a facility with eggs, nut, dairy, soy and wheat.

SEAFOOD ENTREES

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| Served with family style house salad and fresh cornbread skillet with honey butter | |
| Honey Mustard Glazed Salmon \$18.95 Served with garlic mashed potatoes and chef’s vegetable Gf | |
| Pan-Seared Jumbo Fresh Scallops \$19.95 Served with roasted red potatoes and chef’s vegetable Gf | |
| Cajun Seasoned Tilapia \$14.95 Served with roasted red potatoes and chef’s vegetable Gf | |

ENTREES

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| Served with family style house salad and fresh cornbread skillet with honey butter | |
| Sweet and Spicy Roasted Half Chicken \$17.95 Served with garlic mashed potatoes and chef’s vegetable Gf | |
| Caprese Pasta \$13.95 Creamy marinara, basil, mozzarella, penne add chicken...\$3 | |
| Potato Gnocchi \$15.95 Basil cream sauce, tomato, mushroom, bacon | |
| Spicy Thai Noodles \$13.95 Rice noodle, broccoli, mushroom, red pepper, house-made Thai broth add chicken...\$3 add shrimp...\$4 V Gf | |

OFF THE GRILL

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| Served with garlic mashed potatoes and chef’s vegetables Top with caramelized onion mushroom roasted garlic butter bleu cheese butter...\$2.95 | |
| 6 oz. Filet Mignon \$24.95 Gf | Pork Shanks \$18.95 |
| 12 oz. Ribeye \$25.95 Gf | 8 oz. Pork Ribeye \$19.95 Gf Topped with cranberry apple chutney |
| 8 oz. Flat Iron Steak \$19.95 Gf | |

SIDES

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| Garlic Mashed Potatoes Gf | Rosemary Roasted Red Potatoes | Baked Potato Gf |
| Chef’s Vegetables Gf | Sweet Potato Fries | French Fries |

Parties of 8 or more will be on one check and 18% gratuity will be added .
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses.