THE FOUNDRY.
EAT • DRINK • LOUNGE

LUNCH

SMALL PLATES

FIRE ROASTED WINGS [GF] 16
8 fire-roasted wings with your choice of sauce: Plain, Asian sticky, Classic buffalo, Jerk BBQ, Garlic parmesan, Bourbon BBQ.

ARTICHOKE & SPINACH DIP 16
Smoked gouda, mozzarella cheese blend, herb crumb, crispy corn tortilla chips

EGGPLANT MEATBALLS 16
Four eggplant and sun-dried tomato "meatballs," herb ricotta, tomato sauce, basil pesto, balsamic glaze, shaved parmesan

SUSHI STACK 24
Seasoned sushi rice, ahi tuna, salmon, avocado, sesame seeds, cucumber, carrots, kimchi mayo, tempura crunchies, furikake seasoning, scallion

FRESH SALADS

ADD PROTEIN: Chicken +9 Shrimp +12 Salmon +15 Steak +16

CLASSIC CAESAR 15
Chopped romaine, parmesan-peppercorn dressing, 8-minute egg, herb-garlic croutons

BURRATA & ROASTED BEET SALAD [GF] 20
Burrata, roasted red beets, candied walnuts, baby arugula, basil pesto, lemon vinaigrette

WARM GOAT CHEESE SALAD 16
Crispy panko-crusted goat cheese, Arcadian lettuce blend, dried cranberries, toasted almonds, mandarin orange segments, apple vinaigrette

DAILY LUNCH SPECIAL
Burger and Brew $14.95

The OG Burger with lettuce, tomato and onion
Fries • Draft Beer

DESSERT

FLORIDA KEY LIME PIE 12
Florida key limes on a graham cracker crust

HANDHELDS

Served with fries or a side salad

CRAFT YOUR OWN BURGER 18
8 oz beef patty, toasted brioche bun, lettuce, tomato, shaved red onion
*Veggie patty available

CLASSIC ADD ON'S +2 EACH Cheese, caramelized onions, arugula, crispy onions, peppers and onions

PREMIUM ADD ON'S +3 EACH Bacon, avocado, fried egg, red onion marmalade, roasted mushrooms

CAJUN CRISPY CHICKEN 19
Southern-style crispy chicken breast, jalapeño slaw, pickled red onions, Chipotle aioli

LOCAL FISH SANDWICH 20
Chef's selection of fresh catch, grilled or blackened, remoulade, lettuce, tomato, onion, brioche bun

BLACKSMITH CHICKEN TACOS 24
Blackened grilled chicken breast, lime-cumin slaw, pickled onion, rice, black beans, tomatillo salsa, pico de gallo, house-made guacamole

FOUNDRY PHILLY 24
Shaved ribeye, sautéed peppers and onions, American cheese sauce, Italian roll

WOODFIRED PIZZAS

Cauliflower Crust +4

MARGHERITA 18
Tomato sauce, mozzarella, Roma tomatoes, basil, Maldon sea salt, extra virgin olive oil

TRUFFLE BIANCA 23
Truffle béchamel sauce, mozzarella, burrata, arugula, prosciutto, Maldon sea salt, cracked black pepper

AMERICAN WAY 22
Fresh tomato sauce, mozzarella, pepperoni, fennel sausage, mushrooms, peppers and onion

BIG SMOKE 22
Tomato sauce, mozzarella, smoked gouda, spicy Casalinga salami, Calabrian chili peppers

VEGETARIAN SPICY CHEF'S PICK [GF] GLUTEN FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE FOUNDRY.
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HAPPY HOUR DRINKS

11:30 a.m. to 6 p.m.

DRINKS ONLY

SPIRITS $7

Grainger's Organic Vodka

Jose Cuervo Blanco Tequila

Breckenridge Gin

Conciere Bourbon

Don Q Rum

MARGARITAS & MOJITOS $8

Classic

Orange Mint

Cucumber

Strawberry

Hibiscus

Zero Proof Margaritas

APEROL SPRITZ $8

DOMESTIC DRAFTS $5

Miller Lite • Coors Light

SELTZERS $7

High Noon & Surfside • Various flavors

SELECT DRAFT BEERS $7

Foundry Feature Draft Beer

Funky Buddha Floridian Wheat

Funky Buddha Hop Gun IPA

Modelo

Stella

Sierra Nevada Hazy IPA

Dos Equis Amber

Barrel of Monks Wizard Wit

Michelob Ultra

FOUNDRY FEATURE WINES $7

Cabernet • Merlot • Pinot Noir

Chardonnay • Pinot Grigio

Sauvignon Blanc • Riesling

Sparkling Wine

Red & White Sangria

Pompano's Neighborhood Gathering Place for weekday lunches, dinners, weekend celebrations, and everything in between.

2781 East Atlantic Boulevard, Pompano Beach, Florida 33062

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