THE FOUNDRY.
EAT. DRINK. LOUNGE.

Thanksgiving

MENU

Appetizers

Crispy Brie **$19**
Fried phyllo-crusted Brie with a warm, melted center, baby arugula, apple mostarda, and honey.

Artichoke & Spinach Dip **$16**
Smoked Gouda, mozzarella cheese blend, herb crumb, and crispy corn tortilla chips.

Crispy Calamari **$20**
Jumbo calamari rings, lightly breaded and fried, with marinara and kimchi mayo.

Eggplant “Meatballs” **$16**
Four eggplant and sun-dried tomato “meatballs” with herb ricotta, tomato sauce, basil pesto, balsamic glaze, and shaved Parmesan.

Thanksgiving Day Specials

Turkey Dinner **$35**
Slow-roasted turkey breast, Yukon Gold mashed potatoes, haricots verts, cornbread stuffing, turkey gravy, cranberry sauce, and a dinner roll.

Ham Dinner **$30**
Spiral-cut ham with Dijon and brown sugar glaze, Yukon Gold mashed potatoes, and crispy fried Brussels sprouts.

Grilled Salmon **$32**
Calabrian honey-roasted carrots, charred broccolini, garlic, and lemon butter.

Each Thanksgiving Day special includes a slice of pumpkin pie.

Dinner Entrées

8 oz Filet Mignon **$39**
Crispy potato pavé, grilled asparagus, and red wine demi-glace.

Braised Short Rib **$36**
Slow-roasted short rib, garlic Yukon mashed potatoes, and Parmesan green beans.

Shareable Sides

Mac and Cheese • Creamed Spinach • Cornbread Stuffing • Yukon Gold Mashed Potatoes

$14 each

Desserts

Pumpkin Pie **$8**

Apple Cobbler **$14**
Served with fresh vanilla ice cream.