

Hours

MON. - THURS.  
8:30AM-3PM  
{CLOSED TUESDAYS}  
FRI. 8:30AM-8PM  
SAT. & SUN.  
8:30AM-4PM

# THE FOUNDRY



HAPPY HOUR  
FRIDAYS!  
4:30 - 6:30PM

DRINK &  
SMALL BITE  
SPECIALS

- RESERVATIONS SUGGESTED -

Parties of 6 or more will have a 20% gratuity added.

## STARTERS

**CAULIFLOWER BITES \$15**

**RICOTTA BOARD \$18**

Whipped Ricotta, Citrus Zest, Rosemary, Blueberries and Honey served with Toast

**HUMMUS PLATE \$14**

Hummus, Sliced Cucumber, Olive Medley, Pickled Onions, Signal Fire Toast

**CRISPY BRUSSEL SPROUTS \$12**

Served in a Herbed Balsamic

## BRUNCH

**BUTTERMILK PANCAKES \$17**

Cinnamon Butter, Berries

- CHOICE OF -

Bacon / Sausage / Beyond Sausage

**STEAK & EGGS \$MP**

Our Weekly Cut Steak, Herb Butter, 2 Eggs, Potatoes

**GARDEN HASH \$15**

Egg Sunny Side-Up, served over Idaho and Sweet Potato Hash with Parsley Pesto, Onion, Peppers, Mushrooms & Kale

**RICE BOWL \$16**

Rice and Spring Sautéed Vegetable Medley

**BREAKFAST BURRITO \$15**

Eggs, Peppers, Onion, Cheddar, Potatoes, Bacon and Spicy Aioli

**GRAVLAX PLATTER \$16**

House Cured Gravlax Salmon, 1 Egg, Choice of Bagel, served with Scallion Cream Cheese, Onion, Capers and Tomato

**AVOCADO TOAST \$16**

Avocado chopped with Poached Egg, Lemon, Tomato served on Signal Fire Bread - Pullman (V)



## SALADS

+++ADD ON PROTEINS \$7+++

+Seared Chicken +Steak  
+Fried Chicken +Shrimp  
+Salmon +Veggie Patty

**MEDITERRANEAN SALAD \$18**

Mixed Greens, Falafel, Farro, Cucumber, Tomato, Feta, Pickled Onion, Kalamata Olives & Champagne Vinaigrette {V}

**CHOPPED ASIAN SALAD \$16**

Chopped Cabbage, Romaine, Carrots, Cucumber, Orange Slices, Asian Style Herb Blend, Sesame Seeds and Walnuts  
{Staff Fav - ADD General Tso's Fried Chicken \$7}

**SALMON CAESAR SALAD \$23**

Faroe Island Seared Salmon, Romaine, Crispy Brussel Sprouts, Homemade Caesar Dressing, Parmesan Cheese, Capers and Croutons

## SIDES

Muffin / Scone \$4 Hand Cut Fries \$4  
Sausage / Bacon \$5 Home Fries \$4

Yogurt Bowl \$9 Yogurt, Berries, Granola & Honey

Almond Butter Strawberry Toast  
with Coconut and Honey \$8



## SANDWICHES

**SMASH BURGER \$23**

2 Patties, American Cheese, House Burger Sauce, Lettuce, Tomato, Onion & Pickles  
{Optional Veggie Patty \$17}

**ROSE CLASSIC  
FRIED CHICKEN SANDWICH \$22**

Buttermilk Chicken Breast, Cheddar Cheese, Bacon & Tomato Jam, Lettuce, served with Fries

**GENERAL TSO'S  
FRIED CHICKEN SANDWICH \$22**

Asian Slaw, Buttermilk Chicken tossed in General Tso's Sauce, served with Fries

**STORM KING SANDWICH \$18**

House Roasted Turkey, Bacon, Avocado, Jalapeno Aioli, Pickled Onion, Tomato & Lettuce served with Sweet Potato Chips

**THE RUBEN \$16**

Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Sourdough Bread, served with Fries

# THE FOUNDRY Rose

SPRING FEATURE



## DRINKS

### WINE

#### SPARKLING

Borgoluce Lampo Prosecco \$12  
Mont Marcal Cava Rosada \$16

#### WHITE

Sec Si, Muscat \$11  
MoMo Sauvignon Blanc \$14  
Martinsancho Rueda, Spain \$13  
Leth Gruner Veltliner, Wagram, Austria \$14

#### ROSÉ

Triennes Rose, Provence, France \$14

#### RED

MoMo, Pinot Noir, New Zealand \$12  
La Moda, Cabernet Franc, Friuli, Italy \$13  
La Losada, Mencía, Bierzo Spain \$14  
Rizzi, Barbara D'Alba \$16

### BRUNCH COCKTAILS

**\$14**

**BLOODY MARY**  
MIMOSA / APEROL SPRITZ

**CLASSIC NEGRONI**  
Barr Hill Gin, Campari, Sweet Vermouth

**NEGRONI S' BAGLIATO**  
Campari, Sweet Vermouth, Prosecco & Orange Twist

**HONEY COLLINS**  
Barr Hill Gin, Local Honey, Lemon & Soda

**ESPRESSO MARTINI**  
Cold Brew Vodka, Espresso, Vanilla Syrup,  
Transatlantic Bitters, Bourbon Cream

**DARK 'N' STORMY**  
Tiki Rum, Lime, Fresh Mint, Ginger Syrup & Ginger Beer

**MAPLE SPICED OLD FASHION**  
Spiced Maple syrup, Calumet Bourbon, Bitters, Twist and Cherry

**PAPER PLANE**  
Calumet Bourbon, Aperol, Amaro, Lemon Juice served UP!



**SPICY MARGARITA**  
Mezcal, Hot Honey, Cuantero, Lime,  
Tajin Rimmed glass, Strawberry & Pickled Jalapeno

### CANS

Narragansett Brewing Co. Lager {16oz} \$5.50

Woodstock Brewing Co. NY  
"Baby Dragon" Pale Ale {16oz} \$7.50

Industrial Arts  
"Wrench" Hazy IPA {16oz} \$7.50  
"Metric" Pilsner Style Lager {16oz} \$7.50

Hudson North Cider  
"Standard Cider" {12oz} \$7.50  
"Seasonal" {12oz} \$7.50

SmuttyNose, Pumpkin Ale {12oz} \$7.50

Athletic Non- Alcoholic {12oz} \$5

### COFFEE & SUCH

BMC Big Blend Coffee \$4

Matcha Tea \$6

Chai Latte \$5

Cold Brew Big Mouth Coffee \$4

Harney and Sons Tea and Iced Black Tea \$4

### PRESSED & BLENDED



Daily Green Juice \$10  
Pressed Carrot, Orange  
& Ginger Juice \$10

Homemade Lavender Lemonade \$5  
Berry Fresh Smoothie \$11  
Coconut Water, Berries  
Banana, Citrus

Golden Smoothie \$11  
Banana, Turmeric, Ginger,  
Almond Milk Honey, Cinnamon

Berry Bowl \$14

### FROM OUR KITCHEN

The Foundry Rose is committed to sourcing ethically raised and hormone free meats. We do our best to serve fresh, local products, changing our menu and offerings seasonally.

Beef is from Kilcoyne Farms, N.Y. • Cold Spring Fish Sources all our Fish

Chicken Products antibiotic free and hormone free-pasture raised • Signal Fire Bread sources our Delicious Pullman Loaves