



We're glad you found your way here.

At The Foundry, we believe in doing things the right way, never the easy way. Every dish that leaves our kitchen and every cocktail poured behind our bar is a reflection of care, craft, and purpose. You won't find shortcuts on this menu, only bold flavors, thoughtful combinations, and a commitment to quality in everything we serve.

This space is inspired by the spirit of hard work and hands-on creation, where raw materials are forged into something lasting. That's how we think about food, too. Whether it's a chilled salad built with balance and restraint, or a cocktail smoked to perfection just before it reaches your table, our goal is to make each bite and sip feel like it was made just for you.

We're proud to be part of Franklin's evolving story. This building holds history, and we're here to honor it with every plate, every pour, and every warm welcome.

So take your time. Stay a while. You're always welcome here.

— The Foundry Team —



SMALL PLATES

Ricotta + Honeycomb

whipped ricotta | EVOO | sea salt

\$11

Meatballs + Polenta

hand-crafted meatball | house
tomato sauce | giardiniera

\$14

Onion Dip + Chips

house-made french onion dip | chips

\$10

Wings

buffalo sauce | gorgonzola | mike's
hot honey | parmesan dip

\$14

New Orleans Shrimp

creamy polenta | sweet peppers |
spicy creole sauce

\$14

Zucchini Fries

lemon | sea salt | creamy parmesan

\$11

Wild Mushrooms + Polenta

crispy polenta | shallots | garlic | caramelized
onions | boursin

\$13

Spinach + Artichokes

garlic | parmesan cream | ciabatta |
lavoush crackers

\$12

Foundry Chili

short rib | fire-roasted tomatoes
caramelized onion | smoked spices | sour cream | aged
cheddar | crisp combread waffle | mike's hot honey

\$12

GREENS

Little House

organic butter lettuces | fennel | tomato |
gorgonzola | pecans | house vinaigrette

\$8

Scottish Salmon Salad*

leafy greens | basil | mint | mango |
avocado | tomato | cucumber | quinoa |
lemon basil vinaigrette

\$18

Fall Harvest

kale | farro | bacon | apple | butternut
squash | cranberries | pecans | gorgonzola |
chicken breast | apple cider vinaigrette

\$16

Farmers Chicken

leafy green | chicken | avocado | feta |
strawberry | corn | pecans | lemon basil
vinaigrette | balsamic

\$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.



HOUSE SPECIALTIES

Steak Frites *

chef's cut, house frites | citrus
chimichurri
\$29

Scottish Salmon *

pan-roasted | herb farro | asparagus
| lemon broth
\$25

Braised Short Rib

red wine braised | spinach |
whipped potatoes | wild mushrooms
| natural au jus
\$27

Paccheri Alla Vodka

giant rigatoni | italian sausage |
garlic | chili flake | vodka sauce |
crispy pancetta
\$18

Fish + Chips

tartar | lemon | apple fennel slaw
\$18

Chicken Parmesan

crispy chicken | fresh mozzarella |
pasta | marinara
\$18

HANDHELDS

French Dip

prime rib | caramelized onion |
french baguette | provolone | house
gardeniera | au jus | fries
\$18

Smash Burger *

wagyu | american cheese |
caramelized onion | roasted garlic
aioli | house pickles | brioche | fries
\$17

Southern Chicken

crispy chicken | apple fennel slaw | mike's
hot honey | house pickles | brioche
\$16

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DESSERTS

Ricotta Cheesecake

berry sauce

\$12

Butter Cake

vanilla bean gelato | berry sauce |

whipped cream

\$12

Salted Chocolate Brownie

vanilla bean gelato | kahlua fudge

sauce

\$12

DRINKS

Coke

\$3

Diet Coke

\$3

Coke Zero

\$3

Sprite

\$3

Lemonade

\$3

Ginger Beer

\$4

Grapefruit Soda

\$4

Tonic

\$4