



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 | marinara

\$14

Onion Dip + Chips

house-made french onion dip | chips

\$10

Wings

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

\$14

Chef's Rotating Soup

guided by season | crafted in-house

\$10 - 12

New Orleans Shrimp

creamy polenta | sweet peppers |
spicy creole sauce

\$14

Zucchini Fries

lemon | sea salt | creamy parmesan

\$12

Wild Mushrooms + Polenta

crispy polenta | shallots | garlic | caramelized
onions | boursin

\$13

Spinach + Artichokes

garlic | parmesan cream | ciabatta |
lavoush crackers

\$12

Duck Fat Fries

house fries | parmesan | herbs |
sea salt

\$12

GREENS

Little House

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

\$10

Fall Harvest

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

\$18

Scottish Salmon Salad*

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

\$22

Farmers Chicken

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

\$18

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



HOUSE SPECIALTIES

Steak Frites *

8 oz. chef's cut | house frites |
herb butter
\$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
\$29

Paccheri Alla Vodka

giant rigatoni | italian sausage |
garlic | chili flake | vodka sauce |
crispy pancetta
\$20

Fish + Chips

tartar | apple fennel slaw | house fries
\$18

Chicken Parmesan

crispy chicken | mozzarella | pasta
| marinara | parmesan cream
\$20

HANDHELDS

French Dip

shaved beef | french baguette |
provolone | giardiniera | au jus |
house fries
\$18

Smash Burger *

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

Southern Chicken

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

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DESSERTS

Ricotta Cheesecake

berry sauce

\$12

Butter Cake

vanilla bean ice cream | berry sauce

\$12

Salted Chocolate Brownie

vanilla bean ice cream | kahlua fudge

\$12

DRINKS

Coke

\$3

Diet Coke

\$3

Coke Zero

\$3

Sprite

\$3

Lemonade

\$3

Fever Tree Ginger Beer

\$4

Fever Tree Grapefruit Soda

\$4

Freddie's Root Beer

\$4

French Press

Coffee or Tea

\$10