

FOUNDRY KITCHEN & BAR

APPETIZERS

SOUP 7

CAESAR SALAD 12

GEM ROMAINE | CROUTONS | BACON | ROASTED GARLIC & ANCHOVY DRESSING | PECORINO ROMANO

ROASTED SWEET POTATO & ARUGULA SALAD 12

ARUGULA | ROASTED CHICKPEAS | SCALLIONS | LIME, TAHINI & YOGURT DRESSING

BEET & AVOCADO SALAD 12

RED BEETS | AVOCADO | CASSIS VINAIGRETTE | GOAT CHEESE | FRISÉE

***ADD: 4OZ FLAT IRON STEAK 8 GRILLED SHRIMP 8 NASHVILLE HOT CHICKEN 7**

DUCK FAT FRIES 8

HOUSE-CUT RUSSETS | FINE HERBS | GARLIC | MALT VINEGAR AÏOLI

BEET DIP 10

RED BEETS | ZA'ATAR | POMEGRANATE MOLASSES | YOGURT | OLIVE OIL | TOASTED HAZELNUTS | BREAD

LAMB KEFTEDES 14

SPICED HERRINGTON'S LAMB MEATBALLS | SEASONED YOGURT | GRILLED LEMON | NAAN

TARTARE 15

HERRINGTON'S BEEF | BEER MUSTARD | AÏOLI | QUAIL YOLK | POTATO CHIPS

GRILLED SHRIMP TACOS 16

WILD-CAUGHT SHRIMP | PEPITAS | SALSA PIPIÁN | AVOCADO | ONION | CREMA | CILANTRO | TORTILLAS

TUNA POKE 16

RAW YELLOWFIN TUNA | SPICY MAYO | SCALLIONS | TOASTED HAZELNUTS | POTATO CHIPS

CHARCUTERIE 22

CHEF'S CHOICE | CHEESE | CURED MEAT | PRESERVES | BREAD

MAINS

BISTRO BURGER (GROUND IN HOUSE) 15 ***ADD BACON 2**

BEEF | SWISS | GRILLED ONION | TOMATO | ARUGULA | REMOULADE | BRIOCHE | FRIES

BACON & BLUE BURGER (GROUND IN HOUSE) 18

BEEF | BLUE CHEESE | BACON | GREENS | PESTO MAYO | PICKLED RED ONION | BRIOCHE | FRIES

PLT 16

PROSCIUTTO | ARUGULA | TOMATO | PESTO MAYO | SWISS | BAGUETTE | FRIES

SWEET POTATO & CHICKPEA DHAL 20

LENTIL CURRY | COCONUT CREAM | SCENTED RICE | CILANTRO | SCALLIONS | NAAN

HERRINGTON'S CHICKEN BREAST 24

CRISPY SKIN | SWEET POTATO PURÉE | HEIRLOOM CARROTS | ROASTED SHALLOTS | CHERRY JUS

GRILLED TUNA 25

BLUE RARE | AVOCADO | SCENTED RICE | SCALLIONS | RADISH | PONZU

ARCTIC CHAR 26

BROILED ARCTIC CHAR | LEMON & PEA RISOTTO | BAGNA CÀUDA BUTTER

SHRIMP & ASPARAGUS CAVATELLI 26

HOUSE-MADE CAVATELLI PASTA | BAGNA CÀUDA BUTTER | PECORINO ROMANO

FLAT IRON STEAK 26

8OZ FLAT IRON STEAK | OLIVE OIL SMASHED POTATO | HEIRLOOM CARROTS | SALSA VERDE

HERRINGTON'S STEAK FRITES 30 ***ADD ASPARAGUS 4**

10OZ NY STRIPLOIN | COMPOUND BUTTER | FRIES | MALT VINEGAR AÏOLI

DESSERT

CHURRO 6

FRIED DOUGH | BERRY SUGAR | SALTED CARAMEL

CRÈME BRÛLÉE 8

FEATURE FLAVOURED BAKED CUSTARD | CARAMELIZED VANILLA SUGAR

MYLES' CHOCOLATE TORTE 10

FLOURLESS, SEMI-SWEET CHOCOLATE TORTE | PRALINE ICE CREAM | MERINGUE

***PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS**

FOUNDRY KITCHEN & BAR

At Foundry Kitchen & Bar we feel a connection to the industries that use fire and metal to transform raw materials into tangible products. The Madison Williams Foundry that operated in Port Perry from the late 1800s to the early 1900s, crafted steam turbines for the ships that travelled the Trent Severn waterway, enriching our historic community. Foundry Kitchen & Bar uses fire and metal to craft memorable cuisine and experiences from fresh raw materials produced by our neighbours. In the spirit of the Foundry, we work every day to enrich our community through good food, conversation and friendship.