



BROAD STREET GRILLE
DINNER MENU

APPETIZERS

★ **House Made Venison Sausage**

Roasted Apples/Sweet Corn/Yukon
Potatoes/Local Cider Jus 9

GF **Blue Crab Dip**

Crab Meat/Cream Cheese/Old
Bay/Parmesan/House Tortilla Chips 11

Smoked Salmon Bruschetta

Crostini/Pesto Cream Cheese
Spread/Arugula Salad 11

Artisan Cheese Board

Chef's Selection Regional Cheeses/House
Made Accoutrements/Assorted Crackers 14

SOUP/SALAD

★ **Foundry Steak Soup**

Beef Tenderloin/Yukon Potatoes
Local Vegetables
Hearty Enough for a Meal 13

Soup of the Day 5

Caesar Salad 9

Caesar Dressing/Croutons
Parmesan/Truffle Oil
Add Chicken, Salmon, or Shrimp 15

GF **Pear and Arugula Salad**

Wild Baby Arugula/Anjou Pears/Toasted
Almonds/Statesboro Blue Cheese Crumbles
Honey Yogurt Dressing 8

GF **Hydroponic Salad**

Hydroponic Greens/Cucumbers/Radish
/Pistachio Goat Cheese Truffle/ House
Vinaigrette 6

ENTREES

★ **Filet Austin**

Tenderloin Roulade/Blue Cheese/Bacon
Roasted Red Pepper/Baby Spinach/Potato
Gratin/Wilted Greens/Port Reduction 28

GF **8oz Center Cut Filet Mignon**

Whipped Potatoes/Garlic Wilted
Greens/Cabernet Jus/Hollandaise 33

GF **Shrimp Creole**

Colossal Shrimp/Crispy Grit Cake
Classic Creole Sauce 27

GF **12oz Prime NY Strip**

Whipped Potatoes/Chive Butter/Cabernet
Jus/Crispy Sriracha Onion Straws 36

Buttermilk Fried

Joyce Farms Chicken Breast

Whipped Potatoes with
House Smoked Honey Cured Bacon
Cider Braised Turnip Greens 20

Vegetable Pasta of the Day 18

Add Chicken, Salmon, or Shrimp 24

GF **Pan Seared Salmon Filet**

Roasted Red Pepper Risotto/Wild Arugula
Salad/Lemon/Extra Virgin Olive Oil 24

Crisp Seared Braised Pork Belly

Roasted Apples/Yukon Potatoes
Bacon and Garlic Sauteed Cabbage
Cider Laced Braising Jus 20



★ - House Speciality **GF** - Gluten Free
18% service charge added for parties or tables of 6 or more.

