

THE FOUNDRY

Snacks

Country Fritters \$7

Smoked Ham/Cheddar Cheese/Jalapeño
Alabama White Sauce

TN River Spread \$12

House Smoked Salmon/Lemon Cream Cheese
Garden Herbs/Ciabatta Crisps

Southern Spring Roll \$9

Braised Collards/Smoked Pork/Peanut Sauce

GF Southern Wings \$12

Hoff's Buffalo/Caramelized Onions/Blue Cheese

TN Railroad Hot Mess \$9

House Spiced French Fries/Pimento Cheese/Bacon
Alabama White Sauce/Nashville Sweet Sauce

Southside Pork Rinds \$6

House Spice/Rosemary/Bourbon Glaze

Farmer's Crostini \$7

Oyster Mushrooms/Pimento Cheese/Arugula
Pickled Onions/Garden Herbs/Green Goddess Aioli

Bangers & Mash Croquette \$9

House Sausage/Cheddar Mash/Chatt Whiskey Dip

Burgers

Served with House Fries

Southside "Juicy" \$14

Double Patty/Pimento Cheese
Lettuce/Tomato Bacon Jam
Tobacco Onions/Southern Spiced Mayo

Foundry Burger \$13

Lettuce/Tomato/Onion/House Pickles
Bacon/Southern Mayo
Make It A Chicken Burger
Add-Ons: Cheddar/Jack/Swiss/Provolone \$1

Stackers

Served with House Fries

The Dirty Birdie \$12

Fried Pickle-Brined Chicken Thigh/Hoff's Buffalo
Jack Cheese/House Pickles/Honey Mayo

Pork & Pickle \$12

Rosemary Ham/House Pulled Pork/B&B Pickles
Creamy Slaw/Cheddar Cheese/Peanut BBQ Sauce

Chicken Fried Steak Melt \$14

Provolone/Blistered Poblano Pepper
Caramelized Onions/Crispy Okra

Tossed Greens

GF Southern Wedge \$8

Iceberg Lettuce/Heirloom Tomatoes
Blue Cheese/Bacon/Charred Scallion Vinaigrette

GF Farm Field Greens \$8

Golden Apples/Toasted Pecans
Pickled Green Tomatoes/Goat Cheese
Roasted Vidalia Onion Dressing

Kale Caesar \$7

Parmesan/Cornbread Croutons/Garlic Dressing

GF Salted Earth \$7

Roasted Beets/Carrots/Feta/Arugula
Fennel Vinaigrette

Add-Ons: Pulled Chicken/Salmon/Gulf Shrimp \$6

Dinner

Served with House Cornbread & Honey Butter

GF Gulf Shrimp & Grit Cakes \$20

Roasted Tomatoes/Bacon/Andouille Sausage
Cheddar Cheese/Pan Gravy

Backyard Rooster \$18

Rotisserie 1/2 Chicken/Green Beans
Confit Potatoes/Muscadine Chicken Jus

Seared Atlantic Salmon \$19

Hominy Stew/Scallions/Kale

Grilled Slab \$32

7oz Filet of Beef/Brussels Sprouts/Pumpkin Puree
Roasted Oyster Mushrooms/Red Wine Reduction

Smoked Pork \$18

Crispy Confit Smoked Pork/Maple Sweet Potatoes
Collard Greens/Old Dominick Toddy Sauce

Garden Bowl \$14

Kale/Heirloom Tomatoes/Vegetable Medley
Shaved Pecorino/Pumpkin Puree

Flour & Fire

Artisan Three Cheese \$10

Fontina/Mozzarella/Parmesan/Red Sauce

Smoked & Cured \$10

Pulled Pork & Chicken/Caramelized Onions
Pablano Peppers/Jack Cheese/Peanut BBQ Sauce

Planter's Flat \$10

Oyster Mushrooms/Vidalia Onions/Goat Cheese
Marinated Tomatoes/Arugula/Garlic Aioli

*18% service charge added for parties or tables of 6 or more

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