
ENTRÉE

served with fresh local vegetables

Seafood Manicotti 25

crab, rock shrimp, bay scallops,
roasted mushrooms, lobster cream

Lump Crab Cake^G 28/2 for 42

remoulade, yellow rice

Sesame Crusted Tuna^G 26

red curry, toasted almonds, cilantro,
coconut rice

Grilled Swordfish^G 26

Peruvian marinade, citrus slaw,
spiced chickpeas

Applewood Smoked Salmon^G 26

sweet bourbon glaze, sundried tomato risotto

Red Snapper^G 25

local raw feta herb butter, sundried tomato risotto

32^G Filet Mignon

8 oz, bordelaise sauce, blue cheese,
roasted garlic mashed potatoes

27^G Short Rib

slow braised, gouda grits, red wine demi glaze

24^G Jamaican Jerk Pork Chop

pineapple-mango relish, cilantro crema,
curried chickpeas

24^G House Sausage Platter

smoked kielbasa, bratwurst, house sauerkraut
whole grain mustard, roasted garlic mashed potatoes

32^G Hickory Smoked NY Strip

16 oz, rosemary-marrow butter, gouda grits

23^G Paprika Roasted Airline Chicken

romesco sauce, local raw feta, yellow rice

SAUTÉ

all pastas are made fresh in house with 100% semolina flour

add | **grilled chicken 4 • vegetables 4 • house sausage 5 • jumbo shrimp 7**

Rigatoni a la Vodka^{GA} 20

house italian sausage, creamy tomato sauce

Cajun Gumbo 23

jumbo shrimp, chicken,
andouille sausage, okra, rice

Pasta Free Vegetable Lasagna^G 19

house-made mozzarella, ricotta,
marinara sauce

Bay Scallops and Fettuccine^{GA} 25

sundried tomato cream, mushrooms, sweet peas

Duck Confit Rigatoni^{GA} 24

brussels sprouts, pancetta, roasted pepper cream

24^{GA} Mussels and Fettuccine

roasted tomato, lemon dill butter, white wine

21^{GA} Alfredo Chicken Rigatoni

house pancetta, sweet peas, parmesan cream sauce

24^{GA} Braised Short Rib Rigatoni

mushroom brandy cream, blue cheese

24^{GA} Pesto Shrimp Fettuccine

garlic scape, mushrooms

26^{GA} Seafood Stew

fresh fish, mussels, scallops, roasted vegetables,
white wine, tomato cream, baguette

GRILL

served on an Amoroso roll with lettuce, tomato, onion, and french fries

Foundry Burger^{GA} 16

cheddar, bacon, bbq

19^{GA} Chesapeake Burger

crab dip, cajun remoulade

Southwest Black Bean^{GA} 14.50

house-made vegan burger, cheddar, corn relish

Consuming raw or undercooked food may increase your risk of foodborne illness.

No more than 4 separate checks per table unless approved by a manager.

Optional 18% gratuity on tables of 6 or more.