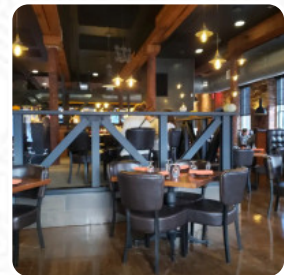
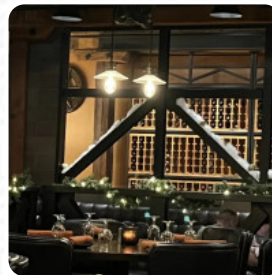
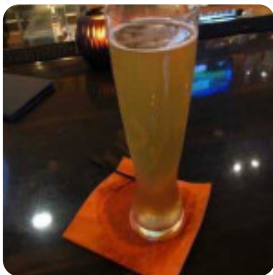




## The Foundry Menu

<https://menuweb.menu>

50 Commercial Street, Manchester, 03101, United States Of America  
+16038361925 - <http://www.foundrynh.com>



The **menu of The Foundry** from Manchester includes 244 dishes. On average the **dishes or drinks on [the menu](#)** cost approximately \$15.3. You can view the categories on the menu below. We are an American style restaurant with a French flair located in the picturesque [Manchester Mills](#) in Manchester, NH. We are currently accepting reservations for parties of up to 6 people. For parties larger than 6, please call the restaurant to book. Larger parties will be seated at separate tables. We only accept reservations for indoor dining. Please note that reservations with patio requests do not guarantee outdoor seating and may require additional wait time. Due to limited seating, there is a 2-hour time limit on all patio tables. Masks are mandatory in the restaurant and your understanding and cooperation are appreciated as we strive to provide the best service possible. Thank you for your patience.

# The Foundry Menu



## Snacks

HOUSE-MADE PICKLES \$6.0

## Toast

FRENCH TOAST

## Breakfast

SCRAMBLED EGGS

## Rice

RISOTTO

## Appetizer

POKE BOWL

## Fish

SMOKED SALMON

## Specialties

CUBAN PANINI \$18.0

## Beef Dishes

FILET MIGNON

## From The Grill

RIBS

## Beer

STELLA ARTOIS 5% ABV

## Weine

JIM BEAM

## Fresh Juices

CARROT JUICE

## Appetizers

OYSTERS ON THE ½ SHELL

## Chicken Wings

WINGS

## American Food

EGGS BENEDICT

## Ribs

PRIME RIB

## Shakes

SHAKE

## Contorni

ROSEMARY MASHED POTATOES \$7.0

## Hot Drinks

COFFEE

## First Course

PROSCIUTTO DE PARMA \$10.0

## Bar Bites

SEASONAL CHEESE \$10.0

## Cheese Plate

SMOKED GOUDA \$8.0

# The Foundry Menu



## Reds

PINOT NOIR, BOEN, CALIFORNIA

## From The Kitchen

CHAI SPICED CAKE \$14.0

## Red Wines

SHIRAZ, LAYER CAKE, SOUTH AUSTRALIA

## White Wines

MOSCATO, BARTENURA, LOMBARDY, ITALY

## Specialty Cocktails

CLARIFIED NY SOUR \$13.0

## Draught

HEINEKEN 5% ABV

## Sparkling

PROSECCO, LAMBERTI, VENETO, ITALY

## Libations

BOSTON SOUR \$14.0

## Handcrafted Cocktails

MAPLE BACON OLD FASHIONED \$15.0

## Bottles & Cans

MICHELOB ULTRA 4.2% ABV

## Dinner Entrées

CARAMELIZED SEA SCALLOPS \$38.0

## Salads & Soup

POMEGRANATE APPLE SALAD

## Drafts

SAMUEL ADAMS BOSTON LAGER 5.0% ABV

## Sparkling Wine

PROSECCO, LALUCA, VENETO, ITALY

## By The Bottle

SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY, CA

## Bourbon Whiskey

MICHTER'S

## Eat

ROASTED FINGERLINGS \$8.0

## Universal Appetizers

BAKED BRIE DIP \$15.0

## Rye And Bourbon Whiskey

MICHTERS RYE

## Negronis

COCONUT NEGRONI \$14.0

## Bourbon & Rye

KNOB CREEK RYE

# The Foundry Menu

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON

## Sunday Brunch Buffet

CUSTOM OMELETTE STATION

## Chianti & Super Tuscan

CHIANTI CLASSICO, QUERCETO,  
TUSCANY, ITALY

## Irish Whisky

REDBREAST

## Whiskey / Rye

E. H. TAYLOR

## Cakes, Waffles, Toast

CINNAMON FRENCH TOAST

## Premium Bourbons & Ryes

HIGH WEST DOUBLE RYE

## Draft Beerbrooklyn Lager —Ny (5.2%)

ROTATING DRAFTS

## Kid's Flavors

COOKIES N CREAM

\$15.0

## Whiskies 5Cl

WOODFORD RESERVE DOUBLE OAKED

## Desserts

CHOCOLATE CAKE

CHOCOLATE PUMPKIN MOUSSE  
CAKE

\$20.0

## Drinks

DRINKS

BEER

## Starters & Salads

FRENCH FRIES

\$6.0

FRENCH FRIES

## Steaks

STEAK FRITES

\$40.0

RIBEYE STEAK

## Whiskey

CHIVAS REGAL

JOHNNIE WALKER BLACK LABEL

## Scotch

DEWARS

JOHNNIE WALKER BLUE LABEL

## Whiskey & Bourbon

BASIL HAYDEN'S

WOODFORD RESERVE RYE

## French

POUTINE

FRENCH ONION SOUP



# The Foundry Menu



## Bottles | Cans

- 603 WINNI AMBER ALE 6.6% ABV
- SAMUEL ADAMS JUST THE HAZE (NON-ALCOHOLIC) 0.5% ABV

## Sides

- MAPLE BOURBON MASHED SWEET POTATOES \$7.0
- ROASTED BROWN SUGAR ALEPPO SQUASH \$10.0

## Chicken

- BUFFALO CHICKEN
- BUFFALO CHICKEN
- BUFFALO CHICKEN SANDWICH

## Spirits

- JACK DANIELS
- FOUR ROSES
- MARTINI

## Bottles

- BUDWEISER 5.0% ABV
- COORS LIGHT 4.2% ABV
- CORONA 4.5% ABV

## Rye

- WIDOW JANE
- WHISTLEPIG 10 YEAR STRAIGHT RYE
- ANGEL'S ENVY RYE

## Sunday Brunch

- HOMEMADE PASTRIES DONUTS
- FRESH SHUCKED LOCAL OYSTERS

HAND CARVED ROAST AND MORE!

## Restaurant Category

- DESSERT
- FRENCH
- CUBAN

## Entrees

- GOAT CHEESE BEET RISOTTO \$28.0
- CONFIT CHICKEN FETTUCCINE \$32.0
- AUTUMN HADDOCK \$36.0
- BRAISED POMEGRANATE LAMB SHANK \$40.0

## Salads

- CONFIT CHICKEN WINGS \$15.0
- FOUNDRY COBB \$18.0
- PEAR ENDIVE SALAD
- MIXED GREEN SALAD
- CAESAR SALAD

## Starters



- PAN SEARED SALMON \$36.0
- GRILLED PORK CHOP \$42.0
- CRISPY BRUSSELS SPROUTS \$7.0
- THE KITCHEN SINK \$15.0
- SEASONAL SOUP

## Bourbon

- BULLEIT
- MAKER'S MARK
- KNOB CREEK
- WOODFORD RESERVE



# The Foundry Menu

## BULLEIT RYE

### Cocktails

BOURBON OLD FASHIONED	\$15.0
OAXACAN OLD FASHIONED	\$15.0
EASY BREEZY	\$12.0
THE DRINK WITH NO NAME	\$14.0
HOT AND DIRTY	\$13.0
THE ESPRESSO MARTINI	\$15.0

### Sparkling | Blush

SPARKLING ROSE, LUC BELAIRE,  
FRANCE

WHITE ZINFANDEL, BERINGER CA

ROSE, JADOT, COTEAUX  
BOURGUIGNONS, FRANCE

CHAMPAGNE, HEIDSIECK, FRANCE

CHAMPAGNE, TAITTINGER BRUT LA  
FRANCAISE REIMS, FRANCE

CHAMPAGNE, BOLLINGER SPECIAL  
CUVEE FRANCE

### Cheese And Charcuterie Board

VERMONT FARMSTEAD CHEESE CO. ALEHOUSE CHEDDAR	\$8.0
BELL GOOSE CAMEMBERT	\$10.0
GREAT HILL DAIRY BLUE	\$10.0
SHORT CREEK FARM SEASONAL SALAMI	\$12.0
NEW ENGLAND CHARCUTERIE HOT SOPRESSATA	\$11.0
SEASONAL MEAT	\$12.0

### Sandwiches



FOUNDRY BURGER	\$22.0
APPLE BRIE PANINI	\$18.0
CALABRIAN HONEY FRIED CHICKEN SANDWICH	\$21.0

GRILLED CHEESE

GRILLED CHEESE SANDWICH

CHEESE SANDWICH

CHICKEN SANDWICH

### Entrées



FOUNDRY AWARD WINNING POUTINE	\$13.0
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BLOOD ORANGE BRUSSELS SPROUTS	\$15.0
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18 HOUR PORK RIBS	\$16.0
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HARD CIDER POACHED PEAR	\$15.0
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SWEET POTATO SOUP	\$12.0
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SHRIMP COCKTAIL

HOMEMADE MEATBALLS

BUFFALO WINGS

### White

PINOT GRIGIO, ALVERDI, ABRUZZO,  
ITALY

PINOT GRIGIO, SAN ANGELO, TUSCANY,  
ITALY

PINOT GRIGIO, ZACCAGNINI, TUSCANY,  
ITALY

RIESLING, SAINT M , PFALZ, GERMANY

SAUVIGNON BLANC, FERRARI CARANO,  
SONOMA COUNTRY, CALIFORNIA

SAUVIGNON BLANC, DASHWOOD,  
MARLBOROUGH, NZ

# The Foundry Menu

CHARDONNAY, LA CREMA, MONTEREY, CA

CHARDONNAY, CHALK HILL, RUSSIAN RIVER VALLEY, CA

## Side Dishes



TRUFFLE FRIES

POTATO SKINS \$12.0

TRUFFLE FRENCH FRIES \$8.0

DUNK'S LOCAL MUSHROOMS \$10.0

LOCAL BACON

CHEESE CURDS

ROASTED POTATOES

RICE

STICKY RICE

## Draft Beer

ANHEUSER BUSCH, MERRIMACK, NH  
BUD LIGHT 4.2% ABV

VON TRAPP BREWING, STOWE, VT  
HELLES LAGER 4.9% ABV

TUCKERMAN BREWING CO., CONWAY  
NH PALE ALE 5.3% ABV

NEWBURYPORT BREWING CO.,  
NEWBURYPORT, MA PLUM ISLAND  
BELGIAN WHITE 5.4% ABV

FIDDLEHEAD BREWING CO.,  
SHELBURNE VT. FIDDLEHEAD IPA 6.2%  
ABV

MAINE BEER COMPANY FREEPORT, ME  
LUNCH IPA 7% ABV

CONCORD CRAFT BREWING CO.,  
CONCORD NH THE GOV'NAH DBL IPA  
8.6% ABV

ALLAGASH BREWING CO., PORTLAND,  
ME CURIEUX BOURBON BARREL AGED  
ALE 11% ABV

CITIZENS CIDER CO., BURLINGTON VT.  
UNITED PRESS CIDER 5.2% ABV

## Red

PINOT NOIR, ERATH RESPLENDENT OR  
MERLOT, WENTE, LIVERMORE, CA

MALBEC, LOTE 44, MENDOZA,  
ARGENTINA

RED BLEND, CONUNDRUM RED, NAPA  
VALLEY, CA

COTES DU RHÔNE, CHÂTEAU  
BEAUCHÊNE, RHÔNE, FRANCE

ZINFANDEL, DECOY BY DUCKHORN,  
SONOMA COUNTY, CA

BORDEAUX, CHATEAU LASSEGUE LES  
CADRANS, ST. EMILION, FRANCE

CABERNET SAUVIGNON, TRIBUTE, CA

CABERNET SAUVIGNON, BANSHEE,  
SONOMA COUNTY, CA

CABERNET SAUVIGNON, HESS,  
ALEXANDER VALLEY, CA

## Cocktails | Sangrias

VANILLA BLACK PEPPER OLD  
FASHIONED \$14.0

FOUNDRY RED SANGRIA \$13.0

GIN-GER FIZZ \$13.0

NOT TOO CHABBY \$13.0

CLARIFIED PINEAPPLE DAIQUIRI \$14.0

KIWI STRAWBERRY MARG \$12.0

PASSIONFRUIT HIBISCUS  
COLLINS \$12.0

IBOT-TINI (HIBISCUS COSMO) \$14.0

CLARIFIED WHISKEY SOUR \$13.0

MANHATTAN TO MANCHESTER \$15.0

# The Foundry Menu



## Dessert



- CREME BRULEE\$12.0
- APPLE PEAR GALETTE\$13.0
- CHOCOLATE HAZELNUT CHEESECAKE\$14.0

- BANANA BREAD PUDDING\$13.0
- DEANS COFFEE ICE CREAM\$9.0
- HOUSE-MADE ICE CREAM\$9.0
- HOUSE-MADE SORBET\$9.0
- FRESH FRUIT SALAD
- CREPES
- CHEESE CAKE
- CHEESECAKE
- PANNA COTTA

## Scotch Whisky | Single Malt

- SPEYSIDE GLENFIDDICH AGED 12 YEARS
- LOWLAND AUCHENTOSHAN AMERICAN OAK
- SPEYSIDE GLENLIVET AGED 12 YEARS
- ISLAY LAPHROAIG AGED 10 YEARS
- HIGHLAND MACALLAN AGED 12 YEARS
- HIGHLAND OBAN AGED 14 YEARS
- ISLAY BOWMORE DARKEST AGED 15 YEARS
- SPEYSIDE THE BALVENIE CARIBBEAN CASK AGED 14 YEARS
- ISLAY LAGAVULIN AGED 16 YEARS
- HIGHLAND GLENMORANGIE AGED 18 YEARS
- SPEYSIDE BALVENIE PORTWOOD AGED 21 YEARS
- HIGHLAND MACALLAN RARE CASK

## These Types Of Dishes Are Being Served



- MUSSELS\$21.0
- OYSTERS
- SALAD

- DESSERTS
- TOSTADAS
- BURGER
- ICE CREAM
- TUNA STEAK
- SOUP
- PANINI
- CHICKEN
- APPETIZER
- BREAD
- PASTA
- MEAT
- FISH

## Ingredients Used



- FRENCH ONION\$10.0
- QUINOA\$10.0
- SAUSAGE

- CHEESE
- SCALLOPS
- BRUSSELS SPROUTS
- BACON
- POTATOES
- FRUIT
- COCONUT
- CARAMEL
- CORNE D BEEF



# The Foundry Menu

BEEF

MUSTARD

CHOCOLATE

BUTTER

PEANUT BUTTER

EGG

ONION

DUCK

HADDOCK

BRUSSEL SPROUTS

PORK MEAT

SALMON

SEAFOOD

CORN

TORTELLINI

HAM

LETTUCE

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## The Foundry

50 Commercial Street,  
Manchester, 03101, United  
States Of America

### Opening Hours:

Sunday 09:00-13:00  
Monday 16:00-21:00  
Tuesday 16:00-21:00  
Wednesday 16:00-21:00  
Thursday 16:00-21:00  
Friday 16:00-22:00  
Saturday 16:00-22:00

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