

THE FOUNDRY

STARTERS

BRISKET EMPANADAS Creamed Corn, Onion Rings, Dr. Pepper BBQ Sauce	17
SOUTHERN BISCUITS (v) Herb Butter, Smoked Butter	12
POZOLE VERDE Shredded Chicken, Hominy, Cabbage, Radish, Tortillas, Poblano Chile Broth	16
THE FOUNDRY CAESAR SALAD Cotija Cheese, Anchovy Crumble, Cornbread Croutons, Ancho-Lime Caesar Dressing	18
YUCCA CHEESE FRITTERS (v) Crispy Fresh Herbs, Remoulade	14
TEXAS ARTISAN BOARD Cured Meats, Local Cheeses, House-Made Jam, Candied Pecans, Walnut-Cranberry Crisp	34
LATIN CHICKEN SKEWERS (GF) 🌿 Aji Amarillo Sauce, JW Garden Cilantro Cream, Cotija Cheese	18
RED SNAPPER AGUACHILE 🌿 Lime, JW Garden Cilantro, Jalapeño, Cucumber, Radish, Avocado, Fresno Chiles, Corn Tostada	22
GULF SHRIMP COCKTAIL Cajun-Poached Shrimp, Cocktail Sauce, Ranch Firecrackers	24
DEVEILED EGGS 🌿 Whole-Grain Mustard, Buttermilk Fried Chicken, Chili Crunch Oil, JW Garden Microgreens	14

MAINS

STEAK FAJITA* (GF) 8 oz Skirt Steak, Chiles Toreados, Onions and Peppers, Mexican Rice, Corn Tortillas Add Shrimp Zarandeado 14	46
RED WINE SHORT RIB Roasted Garlic Potato Purée, Heirloom Carrots, Mushrooms, Pecan Gremolata, Crispy Potatoes	42
STEAK FRITES* (GF) 10 oz Bavette Steak, Rosemary-Cotija Shoestring Fries, Wilted Spinach, Bourbon-Green Peppercorn Sauce	46
ROASTED HALF CHICKEN 🌿 Meyer Lemon-Marinated, Cornbread, Salsa Verde, Tomato Panzanella Salad, JW Garden Microgreens	34
DUO OF BERKSHIRE PORK (GF) Sweet Tea-Brined 12 oz Pork Chop, Glazed Smoked Pork Belly, Collard Greens, Mustard Sauce	40
SHRIMP & GRITS (GF) Gulf Shrimp, Holy Trinity, Andouille Sausage, Louisiana Hot Sauce, Cheddar Stone Grits	38
CRABCAKE 🌿 Jumbo Lump Crab, Texas Caviar, Buttermilk Slaw, Creole Remoulade, JW Garden Microgreens	42
BLACKENED RED FISH Dirty Rice, Crab Hush Puppies, Tomato Butter Sauce	38
GULF SNAPPER (GF) Green Bean and Onion Succotash, Brabant Potatoes, Toasted Pecan Butter	40
POTATO GNOCCHI (v) Wild Mushroom Ragù, Blistered Cherry Tomatoes, Pepitas, Mini Mozzarella, Ancho Caciotta Cheese	30

SIDES

MAC & CHEESE (v) Elbow Pasta, Three-Cheese Béchamel, Toasted Breadcrumbs	12	TX RUSSET PUREE (GF, v) Texas Russets, Cream, Butter	12
CHARRED BABY CARROTS (GF, VE) Hazelnut & Pepita Dukkha	14	ELOTE (GF, v) 🌿 Corn, Lime, Chili, JW Garden Cilantro, Queso Fresco	12
ROASTED ASPARAGUS (GF,v) Meyer Lemon Aioli	14	BRUSSELS SPROUTS (GF) Double-Smoked Bacon	14

🌿 Made with ingredients from the JW Garden

Vegan items are noted as (VE), Vegetarian as (V), Gluten-free as (GF).
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have any concerns regarding food allergies, Please alert your server prior to ordering.
An 18% service charge will be added to parties of 6 or more.