

# The Broad Street Grille

## Lunch Menu

### The Broad Street Grille Complete Lunch

Help yourself to our extravagant array of freshly prepared salads, sandwiches, soups and more \$9.00  
 Add hot entrees, along with our prepared to order action station and desserts \$14.00

#### Foundry Appetizers

Crab artichoke dip/Reggiano cheese/crackers/flatbread	\$9
Spicy chicken wings/blue cheese dip/celery & carrots	\$9
Rotisserie chicken quesadilla/grilled peppers/Chipotle cream	\$9.25
Sweet potato chips/blue cheese fondue/chives	\$8
Daily chef's selection cheese tile	\$11

#### Pizza Selection

BBQ chicken/red onion/smoked Gouda	\$11
Fried eggplant/tomatoes/fresh mozzarella cheese/basil	\$10
Classic pepperoni/mozzarella cheese	\$10
Italian Sausage Pizza	\$11

#### Sandwiches/Salads/Soup

Soup/Chowder of the day	\$4/\$6
Foundry house salad/choice of dressing	\$5
Classic Caesar salad/croutons/parmesan cheese	\$7.50
Grilled chicken or Salmon Caesar salad	\$12
Chop salad/chicken/Benton Farms bacon/Vidalia vinaigrette	\$12
Crab po boy/crab fritters/Napa slaw/green tomato remoulade	\$13
Foundry burger/apple wood bacon/Carr Valley cheddar/fries	\$10
Slider sampler/bacon cheeseburger/crab cake/pulled pork bbq/fries	\$14
Balsamic grilled vegetable sandwich/fontina/sun dried tomato aioli/fries	\$8
Chicken sandwich/apple wood bacon/bbq sauce/cheddar cheese	\$9

#### Foundry Fare

Portabella mushroom ravioli/smoked tomato cream/spinach/Reggiano	\$13
Grilled chicken breast/whipped potatoes/garlic demi glace/tiny green beans	\$16
Grilled steak flat bread/mushrooms/onions/bleu cheese	\$13
Bistro steak and fries/garlic-herb butter/shoestring potatoes	\$18
Grilled salmon filet/fennel salad/lemon aioli/pesto orzo	\$15

BROAD STREET GRILLE

Executive Chef: Matt Pinner

Sous Chef: Sean Bain

Dining Room Supervisor: Nancy Watson