



## STARTERS

- Chips & Salsa** 4  
**Shepherd Fries** 6  
House seasoned or sweet potato fries.  
*Crab Seasoning with Cheese 7.00 ~ Pulled Pork 8.00*  
*~ Chili & Cheese Sauce 8.00*
- Bavarian Pretzel** 11  
With brown mustard and house made beer cheese.
- Shrimp Tempura** 12  
6 tempura battered shrimp lightly fried and served with house made Asian chili dipping sauce.
- Foundation Nachos** 11  
House made chips layered with cheese, pico de gallo, jalapeños, sour cream, salsa, and guacamole.  
*Add Chili or Ground Beef 2.00 ~ Pulled Pork or Chicken 4.00*  
*~ Brisket 5.00*
- Foundation Tacos** 11  
Three soft flour tortillas with lettuce, pico de gallo, and cotija cheese served with a side of lime ranch. Choice of chicken, ground beef, pulled pork, or beef brisket.
- Quesadilla** 10  
Jack & cheddar cheese served with sour cream and salsa.  
*Add Chicken or Beef 3.00 ~ Pork or Brisket 4.00*
- Foundation Chili** 6  
House made beef and bean chili topped with shredded cheese and served with crackers.
- Blackened Beef Tips** 14  
8 oz blackened seasoned tenderloin tips seared to temp served with bourbon BBQ and horseradish cream sauce.

## WINGS

- Traditional Wings** 17  
6 or 12 traditional wings topped with a choice of Buffalo, Garlic Parmesan, Sweet & Spicy Chili, Hot & Honey, BBQ, or Old Bay served with Ranch or Blue Cheese.
- Foundation Smoked Wings** 19  
6 or 12 Smoked In-House Wings topped with a choice of Buffalo, Garlic Parmesan, Sweet & Spicy Chili, Hot & Honey, BBQ, or Old Bay served with Ranch or Blue Cheese.



## SALADS

- Dressing choices: Ranch, Blue Cheese, Balsamic, Caesar
- Classic Garden or Caesar Salad** 9
- Roasted Turkey Salad** 11  
Romaine iceberg mix, roasted turkey, dried cranberries, roasted sweet potatoes, diced apples, diced red onions, quinoa, walnuts, & goat cheese with apple cider vinaigrette.
- Cobb Salad** 13  
Field greens, grape tomatoes, cucumber, red onion, avocado, croutons, bacon, hard-boiled egg, and crumbed bleu cheese finished with a grilled chicken breast.
- Southwest Chicken Salad** 12  
A mix of romaine and iceberg lettuce tossed in our house made chipotle ranch dressing with roasted corn and black bean salsa, tomatoes, and topped with a grilled chicken breast and fried tortilla strips.

**Salad Additions**  
**Chicken 4.00 ~ Salmon 5.00**  
**Flat Iron Steak 6.00**

## ENTRÉES

- Meatloaf** 12  
A blend of ground beef, pork, and veal oven roasted and topped with a house made gravy. Served with mashed potatoes and chef's vegetable of the day.
- Pan Roasted Salmon** 15  
Fresh 6 oz salmon seared to order served with a rice and quinoa blend, vegetable of the day, and topped with a house made bourbon glaze.
- Tenderloin Tails and Crab** 17  
(2) Tenderloin tails grilled to your temperature topped with sautéed lump crab and butter. Served with mashed potatoes and chef's vegetable of the day.
- Fish & Chips** 16  
Fresh cod battered in our own Yuengling beer batter. Served with house fries, tarter sauce, and coleslaw.
- Crab Cake** 16  
House made lump crab cake pan seared and topped with a lemon aioli. Served with rice pilaf and chef's vegetable of the day.  
*\$6 add on for extra crabcake*
- Honey Garlic Salmon** 16  
6 oz pacific salmon grilled to your temperature topped with a house made honey garlic glaze. Served with rice pilaf and chef's vegetable of the day.
- Lemon Butter Broiled Cod** 16  
Cod broiled in lemon butter. Served with rice pilaf and chef's vegetable of the day.



## HANDHELDS

All served with House Made Chips  
Upgrade to Fries 2.00 ~ Onion Rings 3.00 ~ Side Salad 3.00  
Gluten Free rolls are available 2.00

**Cuban Sandwich Panini** 12  
House smoked pulled pork, smoked ham, swiss cheese, pickles, and spicy brown mustard.

**Turkey Panini** 12  
Roasted turkey and smoked bacon topped with cheddar cheese, sliced tomato, and ranch dressing on thick sliced sourdough bread.

**Grilled Veggie Panini** 12  
Grilled squash, zucchini, red onion, roasted peppers, and fresh mozzarella topped with a drizzle of balsamic vinaigrette.

**Cheesesteak** 11  
Shaved beef or chicken with American cheese on a hoagie roll.

*Ask your server for available toppings*

**Foundation Smokehouse\*** 11  
Choice of our house smoked pulled pork or brisket topped with apple cider slaw, pickles, and BBQ sauce.  
*Brisket 13*

**Jack Daniels BBQ Mushroom Burger\*** 14  
Cheddar cheese, bacon, and an onion ring finished with house made Jack Daniels BBQ mushroom sauce.

**Foundation Burger\*** 13  
American cheese, lettuce, tomato, bacon, house made balsamic onion jam, and secret sauce.

**The Afterburner\*** 13  
Burger topped with pepper jack cheese, jalapenos, pickled red onions, and chipotle ranch sauce.

*\*May substitute chicken breast or turkey burger*

**Salmon Burger** 12  
House made salmon burger pan seared and topped with lettuce, tomato, and a caper tarter sauce

**Crab Cake Sandwich** 14  
Hour house made crab cake served on a brioche roll with lettuce, tomato, and tarter sauce. Served with a side of coleslaw.

**Grilled Chicken Sandwich** 11  
Grilled chicken, lettuce, tomato, and onion.

**Beyond Burger - Meatless** 13  
Beyond Meatless Vegan Burger topped with Pico de Gallo, Guacamole, Lettuce and Tomato.

**Turkey Wrap** 10  
Sliced turkey and American cheese with lettuce and tomato in a flour tortilla.

**BBQ Chicken Wrap** 10  
Shredded chicken, shredded lettuce, cheddar jack cheese, diced tomatoes, house BBQ sauce, and frizzled onions in a flour tortilla.

**Chicken Caesar Wrap** 10  
Crispy fried chicken with romaine lettuce and grated parmesan cheese rolled into a large flour tortilla.

## PIZZA

Toppings: Pepperoni, Sausage, Mushrooms, Extra Cheese, Onions, Peppers, Pork, and Beef Brisket

16" Round Flatbread

**Classic Cheese Pizza** 12 7  
Mozzarella and Sauce.

*\*toppings available upon request for an additional charge*

**Texan** 15 10  
Our signature sweet and savory sauce, diced chicken, garlic and olive oil, mozzarella, and scallions.

**Smokehouse** 16 11  
Choice of our pork or beef brisket, garlic, olive oil, cheddar jack cheese and BBQ sauce.

**Grilled Chicken and Bacon** 10  
Grilled chopped chicken, smoked applewood bacon, grape tomatoes, fontina and mozzarella cheese blend, and garlic cream sauce on our grilled flatbread drizzled with chipotle aioli.

**Cauliflower 12" (one size)** 12  
Cauliflower crust pie topped with roasted red peppers, melted mozzarella cheese, garlic, and olive oil.

*Substitute 12" Cauliflower crust on any 16" Pizza for only \$2*

## PASTA

**Lemon Chicken and Linguini** 15  
Sautéed boneless chicken breast served with a cream lemon garlic sauce with garlic bread.

**Mac and Cheese** 10  
House made sharp white cheddar sauce tossed with cavatappi pasta and served with garlic bread.  
*Add BBQ Chicken or Smoked Applewood Bacon 4.00 ~ Pulled Pork 5.00 ~ Brisket 6.00*

## SOFT DRINKS

**Fountain Sodas from Pepsi** 2.50  
Pepsi ~ Diet Pepsi ~ Sierra Mist ~ Ginger Ale ~ Lemonade  
Root Beer (Tavern Only) ~ Raspberry Iced Tea (Tavern Only)  
*Unlimited Refills*

**Juices** 3  
Apple ~ Orange ~ Pineapple ~ Cranberry ~ Grape

**Coffee and Hot Tea** 2.50  
*Unlimited Refills*

SOME MENU ITEMS MAY BE TEMPORARILY UNAVAILABLE DUE TO SUPPLY COMPLICATIONS WITH OUR PROVIDERS.  
THANK YOU FOR YOUR CONTINUED PATIENCE AND UNDERSTANDING.

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS