
FOUNDRY

KITCHEN & BAR

APPETIZERS

- CRISPED MURRAY'S CHICKEN QUESADILLA** 18
PEPPERS, ONIONS, CHEDDAR, JACK CHEESE,
PICO DE GALLO, GUACAMOLE, SOUR CREAM
- JUMBO LUMP CRAB CAKE** 19
AVOCADO-TOMATO SALAD, CHIPOTLE MAYONNAISE
- HOUSE-CRAFTED GUACAMOLE** 17
TORTILLA, PLANTAIN
- SOUP CREATION OF THE DAY** 9
- THE FOUNDRY CHEESE BOARD** 18
HAND-SELECTED MICRO-LOCAL CHEESES,
HONEYCOMB, CHIANTI JELLY, 34° CRACKERS
- CORNMEAL-CRUSTED CALAMARI** 19
TOMATO-JALAPEÑO GASTRIQUE
- RANCH-DUSTED HOUSE-CRAFTED CHIPS** 13
CARAMELIZED ONION DIP

SHARE

- GRILLED KOBE BEEF SLIDERS** 18
PACO PICKLES, 5 SPOKE CHEDDAR,
BALSAMIC KETCHUP, BRIOCHE
- KANE HEAD HIGH BEER-BATTERED SHRIMP** 19
SAVOY CABBAGE SLAW, REMOULADE
- FLASH-FIRED NEW YORK PIZZA** 23
MOZZARELLA, BASIL
- TRUFFLE MAC 'N CHEESE** 15
CARAMELIZED BACON
ADD LOBSTER +6
- FOUNDRY VEGETABLE PIZZA** 24
PESTO CREAM, CIPOLLINI ONION, MUSHROOM, PEPPER,
OLIVE, FETA CHEESE, ARUGULA, FRISÉE SALAD

HANDHELDS

- BUTTERMILK FRIED MURRAY'S CHICKEN BREAST** 22
TOMATO, SWEET PICKLE, BABY ARUGULA, REMOULADE,
CHALLAH TWIST ROLL, SWEET POTATO FRIES
- ROSEMARY & GARLIC-MARINATED SKIRT STEAK SANDWICH** 24
ROASTED ONION JUS, FOCACCIA ROLL, SHOESTRING FRIES
- GRILLED CHEESE & TOMATO SOUP** 22
BRIE, COACH FARM GOAT CHEESE, CHEDDAR, WHOLE GRAIN BREAD
- TIMES SQUARE BURGER** 24
FONTINA, ROASTED CIPOLLINI ONION, CROISSANT BUN, FRIES
- ROASTED TURKEY BLT** 22
SWISS, NOBLE STAR FARM BACON, TOASTED GRAIN BREAD, FRIES



LET'S BE FRIENDS


INSTAGRAM: @foundrykitchenbar

FACEBOOK: @westinnewyork

VERDANT

- WESTIN TIMES SQUARE CHOPPED SALAD** 19
 ROMAINE, RED LEAF, BIBB, GRAPE TOMATOES, CUCUMBERS,
 RED ONION, SHREDDED CARROTS, CANDIED PECANS,
 BLUE CHEESE, HOUSE VINAIGRETTE
- WINTER SALAD** 20
 BABY GREENS, KALE, FRISÉE, BOSCH PEAR, TOMATO,
 CUCUMBER, CARROT, FENNEL, BLUE CHEESE,
 DRIED CHERRIES, RANCH DRESSING

- ROMAINE WEDGE “CAESAR”** 18
 HERBED CROUTON, RADISH SPRINKLE
 WITH TRADITIONAL CAESAR DRESSING

 **ADD TO YOUR SALAD:**

CHICKEN 7	FILET 13
GRILLED SHRIMP 11	SALMON 10

EAT WELL

HALF AND FULL PORTIONS AVAILABLE

- MEDITERRANEAN HUMMUS** 8/16
 TOASTED SESAME SEEDS, FIRE-GRILLED PITA
- QUINOA SALAD** 11/22
 SPINACH, FRISÉE, BABY KALE, CRUMBLLED GOAT CHEESE,
 DRIED CHERRIES, WALNUTS, BUTTERNUT SQUASH,
 LEMON VINAIGRETTE
- ROASTED ROOT VEGETABLE SALAD** 11/21
 ENDIVE, MICRO HERBS, BABY BEETS, BABY CARROTS,
 BABY LEEK, BALSAMIC GLAZE
- FARFALLE PASTA** 13/26
 SPINACH, GARLIC, ARTICHOKE, ROASTED PEPPER,
 GARDEN PEAS, WHITE WINE-HERB SAUCE
- ROASTED FRENCH-CUT**
- MURRAY’S CHICKEN BREAST** 15/30
 SOFT POLENTA, BRUSSELS SPROUTS WITH
 MUSTARD-ZINFANDEL CHICKEN JUS
- SHRIMP AND PENNE** 16/32
 FENNEL, BUTTERNUT SQUASH, BROCCOLI RABE, EVOO, GARLIC

FAVORITES

- CHICKEN POT PIE** 29
 CARROTS, PEAS, CREAM SAUCE, PUFF PASTRY
- PAN-SEARED RED SNAPPER** 34
 BUTTERNUT SQUASH PURÉE, BROCCOLI RABE,
 TOMATO, OLIVE AND RAISIN STEW
- LOBSTER POT PIE** 34
 CORN, PEARL ONIONS, MASHED POTATOES, GREMOLATA
- CHARRED FILET MIGNON** 42
 ROAST PEEWEE POTATOES, BROCCOLI RABE,
 COMPOUND HERB BUTTER

NYC tax and gratuity not included. 18% gratuity added to parties of 6 or more. Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21.

Gluten friendly items available upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.



OUR SOURCING PROMISE
 We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.