
FOUNDRY

KITCHEN & BAR

APPETIZERS

MEDITERRANEAN HUMMUS	15
TOASTED SESAME SEEDS, FIRE-GRILLED PITA	
CRISPED CHICKEN QUESADILLA	17
PEPPERS, ONIONS, CHEDDAR, JACK CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM	
COCKLES	14
BROOKLYN LAGER, LEEKS, TOMATO, BUTTER, CROSTINI	
HOUSE-CRAFTED GUACAMOLE	16
TORTILLA, PLANTAINS	
SOUP CREATION OF THE DAY	9
THE CREAMERY	18
HAND-SELECTED MICRO-LOCAL CHEESES, HONEYCOMB, CHIANTI JELLY, 34° CRACKERS	
RANCH-DUSTED HOUSEMADE CHIPS	13
CARAMELIZED ONION DIP	
CORN MEAL-CRUSTED CALAMARI	18
TOMATO-JALAPEÑO GASTRIQUE	
FLASH-FIRED NEW YORK PIZZA	23
MOZZARELLA, BASIL	
THE FARM PIZZA	24
PEAR JAM, COACH FARM GOAT CHEESE, CIPOLLINI, BABY ARUGULA SALAD	

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	
BREADED PORTABELLA	13
SPINACH, WHOLE GRAIN MUSTARD, BALSAMIC GLAZE	
BROWN SUGAR & SPICE-RUBBED SKIRT STEAK	16
CIDER VINEGAR SLAW	

HANDHELDS

MARINATED BREAST OF CHICKEN	21
ROASTED RED PEPPER, CIPOLLINI, FRESH MOZZARELLA, HERBED MAYONNAISE, FOCACCIA, FRIES	
GRILLED CHEESE & TOMATO SOUP	22
BRIE, COACH FARM GOAT CHEESE, CHEDDAR, WHOLE GRAIN BREAD	
TIMES SQUARE BURGER	24
CARAMELIZED ONION, GREAT HILL BLUE CHEESE, CROISSANT BUN, FRIES	
ROASTED TURKEY BLT	21
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
- CHIFFONADE OF ROMAINE CAESAR** 18
 CROSTINI, PARMESAN CRISP
- THE HARVEST** 20
 MESCLUN, ROASTED BABY BEETS, HARICOT VERT,
 DRIED CHERRIES, OLD CHATHAM SHEEPHERDERS,
 GOAT CHEESE, RASPBERRY VINAIGRETTE
- CALI COBB** 20
 BABY GREENS, CHEDDAR, EGG, BACON, BLUE CHEESE,
 TOMATO, AVOCADO, CUCUMBER, HERBED RANCH



ADD TO YOUR SALAD:

CHICKEN 7

FILET 13

GRILLED SHRIMP 11

SALMON 10

SUPERFOODS RX

- QUINOA SALAD**  22
 SPINACH, FRISÉE, BABY KALE, CRUMBLED GOAT CHEESE,
 DRIED CHERRIES, WALNUTS, BUTTERNUT SQUASH,
 LEMON VINAIGRETTE
- EGG WHITE TOSTADA**  25
 BLACK BEAN-CORN SALSA, GUACAMOLE, CORN TORTILLA
- SEARED AHI TUNA WRAP**  25
 EDAMAME HUMMUS, AVOCADO, WHOLE WHEAT WRAP
- ROASTED CHICKEN BREAST**  30
 WHITE BEANS, KALE
- WHOLE WHEAT SPAGHETTI
 POMODORO**  24
 TOMATO SAUCE, BROCCOLI, ASPARAGUS, BASIL
- CHILLED JALAPEÑO -RUBBED
 SALMON TACOS**  19
 CUCUMBER, APPLE RELISH, FLOUR TORTILLAS

FAVORITES

- CHICKEN POT PIE** 29
 CARROTS, PEAS, CREAM SAUCE, PUFF PASTRY
- PAPPARDELLE** 26
 FOREST MUSHROOMS, SAGE CREAM
- PAN-SEARED HALIBUT** 33
 BUTTERNUT SQUASH RISOTTO, SPINACH,
 BLOOD ORANGE-BUTTER EMULSION
- CHARRED FILET MIGNON** 42
 ROAST PEEWEE POTATOES, GRILLED ASPARAGUS,
 COMPOUND HERB BUTTER

SWEETS

- WARM STICKY TOFFEE PUDDING** 13
 VANILLA BEAN ICE CREAM
- JUNIOR'S CHEESECAKE** 12
 WHIPPED CREAM, RASPBERRY SAUCE, BERRIES
- "MELT" ICE CREAM COOKIE SANDWICH** 12
 DAILY SELECTION
- CHOCOLATE BOURBON CAKE** 13
 CHOCOLATE SAUCE

DRINKS

- COFFEE** 5
- ESPRESSO** 7
- DOUBLE ESPRESSO** 9
- CAPPUCCINO** 7
- LATTE** 7

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.