**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

**FOUNDERY 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

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**LET’S BE FRIENDS**

INSTAGRAM: @foundrykitchenbar
FACEBOOK: @westinnewyork

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The Westin New York at Times Square
270 West 43rd Street, New York, NY 10036

FOR RESERVATIONS: 212-201-4677
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, CRUMBLED 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

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

270 WEST 43RD STREET, NEW YORK, NY 10036
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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.