

DINNER MENU

HUSHPUPPIES | 12

warmed pimento cheese dip

EAST COAST BOARD | 18

cured meats, local cheeses and condiments

AHI TUNA TATAKI | 18

avocado, radish, chiles, ponzu

BRAISED ST. LOUIS RIBS | 16

joplin style bbq sauce

CLASSIC POUTINE | 14

french fries, fresh cheese curds, brown gravy

HOUSE SALAD | 10

bacon, pecans, rogue creamery smokey blue cheese dressing

FARRO SALAD | 12

mango, spinach, goat cheese, butter lettuce, ginger-white balsamic vinaigrette

CAESAR | 12

romaine hearts, parmesan sable, spanish white anchovies

FOUNDATION BURGER | 16

kobe style beef, 5 spoke creamery aged cheddar, slab bacon, potato roll

CRISPY CHICKPEA CAKES | 14

olives, greens, flatbread, zhoug

KATSU PORK LOIN | 15

panko fried, kimchi slaw, japanese mayo, tonkatsu sauce

PRIME TOP SIRLOIN | 32

cherry tomatoes, fingerling potatoes, broccolini, bordelaise

SOUTHERN FRIED CHICKEN | 24

boneless thigh and breast, mashed potatoes, green beans, cream gravy



