

Dinner Menu

Found's rustic, new American menu showcases the best local produce and ingredients of each season. With a refreshing spotlight on vegetables and grains alongside select cuts of meat, Chef Pederson reflects the new American palate in her dishes. Below is a sampling of our current "flexitarian" menu.

While our menu is ever-evolving and based on farm availability, some items may vary.

plates

heirloom baby lettuce salad, blue cheese, pinenuts, fennel-herb vinaigrette 11

kale and swiss chard salad, blueberry vinaigrette, candied nuts & seeds 12

summer tomato & cucumber salad, marinated ricotta, rasam vinaigrette 16

heirloom melon salad, green harissa, sheeps milk feta, pecan granola 11

french fries with hot sauce and ranch 5

lamb meat balls, pistachio chimichurri, mint yogurt 14

harissa roasted sweet corn, okra & shishito peppers 9

miso roasted baby carrots, chutney powder & cilantro 9

crispy pork belly, summer peaches, mustard, oat porridge, arugula 14

grilled chicken, fresh beans, dandelion, charred tomato, vinaigrette 14

fried white corn polenta cakes, plum relish, arugula, goat cheese 18

pan seared ivory char, charred baby beets, chinese broccoli and aioli 22

roasted pork chop, patty pan squash, melrose peppers & tomatillo salsa 30

beautiful american caviar served with crème fraîche and toast points

30 grams paddlefish 44 hackleback 55

what's new you ask ?

roasted shrimp & brussel sprouts, bacon, almond, white grape gazpacho 17

braised eggplants and thepla, crescendo cheese, cabbage and beet relish 18

slagel farms steak, new potatoes, limas, roasted pepper & herb butter 28

double cut bone-in new york strip, farmers market treasures of the day 56

fabulous fromage chosen daily just for you.

Enjoy!

Selection of 3 or 5 *Cheeses*
13 or 18

three for 13, five for 18

black goat, prairie fruits farm, goat – IL

aged brick, widmer cellars, cow – WI

ouleout, vulto creamery, cow – NY

rupert, consider bardwell, cow – VT

miette, baetje farms, goat/sheep – MO

sweets

late summer fruit cobbler, three sisters oat streusel, lemon gelato 8

cookie plate – lemon crinkles, peach basil thumbprints, butterscotch oatmeal bars 11

chocolate gelato sundae, mixed berries, sugar cookie, whipped crème fraiche 8

stout float – temperance vanilla imperial stout, frio's vanilla gelato and

chocolate bitters 12

