

Lunch 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 "flexitarian" menu.

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

PLATES

our dishes are meant to be shared, and come out of the kitchen as they are ready.

tomato and sweet corn soup, cherry tomato relish 7

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

grilled steak salad, fennel, blue cheese, pine nuts and soft herbs 17

lamb meat balls, pistachio chimichurri, yogurt 14

harissa roasted corn, okra & sweet peppers 8

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

arugula and parmesan flat bread with garlic, lemon 11

bacon and leek flat bread with pleasant ridge reserve cheese 14

the better burger! ground beef & mushroom burger with pimento cheese, caramelized onion on brioche bun with chips 14

olive oil poached tuna & vegetable tartine, baby mustard green salad, chips 13

pulled pork sandwich, fennel slaw, tomatillo salsa on brioche bun, chips 13

summer vegetable stir fry, chicken, pineapple & farmers market vegetables 16

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

we are incredibly proud to support small, local family farms. our food is meant to be shared and is served to the center of the table coming out of the kitchen as it is prepared.