

~ APPETIZERS ~



- Grilled Spring Vegetable** *vegetarian* 6
Grilled Seasonal vegetable Served with Tomatoes, Feta Cheese and Olive Tapenade on Garlic Crostini
- Barbecued Pork on Grilled Pita** 6
In-house Smoked and Barbecued Pulled Pork Served Between Grilled Pita with Jicama & Jalapeño Slaw
- Melting Point Dip Trio** *vegetarian* 8
Trio of Hummus, Pimento Cheese and Black Bean Dip with Side of Kalamata Olives, Roasted Red Peppers Banana Peppers and Fresh pita triangles
- Tomato Feta & Basil Brochette** *vegetarian Healthy Choice* 8
Ripened Tomatoes, Fresh Basil, Red Onions, Crumbled Feta, Balsamic Reduction, Served on Garlic Toasts
- Fried Calamari Tenders** 9
Marinated in Buttermilk, Lightly Breaded, Deep Fried and Served with Side of Basil Tomato Sauce
- Savannah Crab Cakes** 10
Two Pan Seared Crab Cakes Served with Mango Coulis and Lemon Aioli
- Sea Scallops** 12
Three Pan Seared Jumbo Scallops Served on Grilled Grapefruit Topped with Zesty Citrus & Honey Pesto
- Imported Cheese Board** Select Any One for **7**, Any Three for **12**, or Sample All Five for **18**
Offered with Flat bread Crackers, Candied Nuts and Ripened Seasonal Fruit
- Manchego** – Sheep Milk, Spain, Don Bernardo
Parrano – Cow Milk, Holland, Friesland
Gruyere Reserve – Cow Milk, Switzerland, Emmi
Morbier Mobay - Sheep & Goat Milk, France, Carr Valley
Stilton Blue – Cow Milk, England, Long Clawson

~ SALADS ~



- Caesar Salad** *vegetarian* 5
Freshly Cut Spear of Romaine Lettuce with Croutons, Shredded Parmesan, Red Cabbage and Caesar Dressing
- Melting Point Salad** *vegetarian* 6
Fresh Baby Greens Topped with Tomatoes, Shaved Red Onions, Carrots, Feta, Candied Walnuts, and Your Choice of Dressing
- Greek Salad** *vegetarian Healthy Choice* 7
European Cucumbers, Tomatoes and Red Shaved Onions Marinated in Herb Vinaigrette
Topped with Freshly Crumbled Feta Cheese and Greek olives

All Salads Served with Option of Grilled or Fried Chicken Strips \$2.60

Choose One of Dressings Bellow for Melting Point Salad

Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Dijon Pear Vinaigrette

~ WRAPS & SANDWICHES ~

Served with Your Choice of Side

Grilled Vegetable Wrap vegetarian Healthy Choice 8

Marinated in Honey Balsamic and Grilled Seasonal Vegetables with Feta Cheese in a Spinach Wrap

Smoked Turkey Wrap 9

Thinly Sliced Turkey, Applewood Smoked Bacon, Cheddar Cheese, Romaine Lettuce, and Tomatoes
Wrapped in a Sundried Tomato Tortilla with Roasted Red Pepper Mayonnaise

Foundry Cheese Steak 9

Marinated, Grilled, and Then Thinly Sliced Beef Flank Steak with Sautéed Bell Peppers, Onions
Topped with Melted Cheddar & Jack Cheese Sauce on a Crispy Bread

Cuban Pork Sandwich 10

Spiced & Roasted Pork Loin, Ham, Bacon, Pickles, Whole Grain Dijon Mustard Mayo & Provolone on Pressed Cuban Bread

Chicken Gyro Healthy Choice 10

Served in a Fluffy Pita Bread with Lettuce, Tomato, Red Onions and Traditional Tzatziki Sauce

~ HAMBURGERS ~

Served with Your Choice of Side

Melting Point Hamburger 9

Our Signature Half Pound Burger Grilled to Order atop a Toasted Kaiser Roll with Lettuce, Tomato, and Red Onion
Choose your Toppings: Cheddar, Provolone, Pimento Cheese, Bacon, Sautéed Mushrooms, or Fried Egg

Louisiana Hamburger 9

Blackened with Cajun Seasoning and Topped with Grilled Andouille Sausage and Melted Cheddar & Jack Cheese
Fried Onion Crisps, Served on a Toasted Kaiser Roll

Black Bean Burger Vegetarian Healthy Choice 8

Served with Tomato, Romaine, Shaved Red Onions, and Presented on a Kaiser Roll with Guacamole and Salsa Picante

Georgia Coast Burger 12

8oz Crab Meat Patty on Caramelized Onion Bun with Citrus Aioli, Lettuce, Tomato and Shaved onions

~ SANDWICH SIDES ~

Sweet Potato Fries

Grilled Pita Points

Steamed Seasonal Vegetables

Crispy Brew City Fries

Beer Battered Onion Rings

Melting Point Side Salad

Kettle Fried Potato Chips

Potato & Ginger Pancake

~ ENTREES ~

- Three Cheese Tortelloni** Chef's vegetarian pick 14
Served with Tomatoes, Olives, Spinach and Roasted Red Pepper Cream Sauce
Chef's wine pick - McWilliams Chardonnay
-  **Scottish Salmon** 17
Fresh Scottish Salmon Filet Crusted with Crispy Idaho Potato and Ginger, Served with Steamed Seasonal Vegetables
And Roasted Red pepper Coulis
Chef's Wine Pick - Sonoma Cutrer Chardonnay
- Beef Tournedos** 17
Two 4 oz Filets, of Beef Tenderloin, grilled to Your Desired Temperature, Red Wine Demi-glace
Beer Battered Fries and Steamed Green Beans
Chef's wine pick - Dynamite Cabernet Sauvignon
-  **Bacon Wrapped Pork Tender Skewer** 17
Pork Medallions Wrapped in Applewood Smoked Bacon, Skewered with Pearl Onions and Grilled
Served with Sweet Potato Fries, Sautéed Granny Smith Apples and Calvados Sauce
Chef's Beer Pick - Harpoon India Pale Ale
- Melting Point Fish & Chips** 14
Beer Battered and Deep-fried Cod, Served with a House-made Tartar Sauce, lemon Wedge and Kettle Fried Chips
Chef's Beer Pick - Terrapin Rye
- Black Forest Rib Eye Steak** 18
12 oz Cut to Order, Seasoned with Melting Point Seasoning Blend, and Grilled to Your Desired Temperature
Served with Compound Butter, Vidalia Onion Crisps and Beer Battered Fries
Chef's wine pick - Dynamite Cabernet Sauvignon

 - Foundry Park Inn & Spa Favorites

*Advisory: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish or eggs which may contain harmful bacteria and cause serious illness.