



https://menulist.menu 1570 Holc Brg Rd Space 810 Roswell, GA 30076, United States (+1)7706418877 - http://www.foundationatl.com/









The **menu of Foundation Social Eatery** from Roswell includes **138** meals. On average, meals or drinks on the menu cost about \$15.4. The categories can be viewed on the menu below. What <u>Darion Heidenreich</u> likes about Foundation Social Eatery:

I really enjoyed the atmosphere very upbeat and lively but the food was mediocre. I had the lamb ragout and it was not very flavorful. I honestly didnâ(It even taste the lamb, which is usually a very rich flavor. I have had a similar lamb pasta at another restaurant in Alpharetta that was amazing so my expectations were a little high. They have a covered patio with fans that has a nice sky view! read more. The restaurant is accessible and can therefore also be used with a wheelchair or physical limitations, Depending on the weather conditions, you can also sit outside and have something. What Oswald Jacobi doesn't like about Foundation Social Eatery: I enjoyed the atmosphere very atmospheric and lively, but the food was moderate. I had the lamb rage and it wasn't very tasteful. To be honest, I didn't even taste the lamb that is usually a very rich taste. I had a similar lamb pasta in another restaurant in Alpharetta that was amazing so my expectations were a little high. You have a covered terrace with fans who have a beautiful sky view! read more. Should you wish to sample fine American meals like burgers or barbecue, then Foundation Social Eatery in Roswell is the ideal place for you, At the bar, you can unwind with a cool beer or other alcoholic and non-alcoholic drinks. If you decide to come for breakfast, a hearty brunch is ready for you, Particularly with the bite-sized, Tapas you can't do anything wrong, because there is something for all tastes.

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Salads		American Food	04.0
CAESAR SALAD		COUNTRY POTATO	\$4.0
Alcoholic Drinks		Beers	
PILSNER URQUELL	\$5.0	MILLER LITE	\$4.0
Pasta		Happy Hour - Classic	
BOLOGNESE		Cocktails	
Pizza		BLOODY MARY	\$9.0
ADD GRILLED CHICKEN	\$6.0	Aperitivo - Aperitifs	
Mains		MARTINI DRY	\$11.0
PAN ROASTED SCALLOPS	\$26.0	Main Menii	
Main courses		SMOKED SALMON AVOCADO BENEDICT	\$13.0
RIBS		Hot drinks	
Salad		IRISH COFFEE	\$9.0
CAESAR SALAD		Burgers & Sandwiches	
Dolci		HOT ITALIAN MELT	\$12.0
CREME FRAICHE PANNA COTTA	\$9.0	Entrees	
Sandwiches		SEASONAL VEGETABLE PLATE	\$16.0
CRISPY CHICKEN SANDWICH	\$12.0	Greens	
Starters		LITTLE GEM CAESAR SALAD	\$9.0
CRISPY PORK RIBS	\$9.0	Libations	
Classics		BOTTOMLESS MIMOSA	\$16.0
MINT JULEP	\$12.0		

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Bottled Beer		Thinking outside the Box	
CREATURE COMFORTS ATHENA	\$6.0	LA GRANADA	\$11.0
Dinner Entrées		Beer: Cans / Bottles	
ALASKAN HALIBUT	\$30.0	WICKED WEED FREAK OF NATURE IPA	\$6.0
Craft & Import			
SWEETWATER 420 PALE ALE	\$5.0	Porter Beers	
SWEETWATER 420 FACE ACE	ψ3.0	BRECKENRIDGE VANILLA PORTER	\$6.0
Draught Beer		Qoof Quunch	
DRAUGHT BEER		Roof Brunch	
		SMOKED SALMON BOARD	\$11.0
Imports		Restaurant Category	
HOEGAARDEN WHITE	\$5.0	nestata tara Category	
		VEGETARIAN	
Cured Meats		A 10	
PROSCIUTTO DI PARMA, ITALY		Appetizers	
		BURGUNDY ESCARGOT	\$10.0
Beers on Dreaft		FOCACCIA	
BELLS TWO HEARTED ALE	\$6.0	Cocktails	
Breakfast Cakes & Thing	M	MOSCOW MULE	\$10.0
CARROT CHEESE CAKE	\$9.0	MOJITO	\$10.0
	40.0		
Odds & Ends		Cold	
FRENCH TOAST BREAD PUDDING	\$12.0	LOCAL GREEK STYLE YOGURT PARFAIT	\$8.0
Simply Grilled		ORANGE SCENTED PEACH BURRATA TOAST	\$9.0
SCOTTISH SALMON	\$26.0	(In ambana - 2 - a d	
		Uncategorized	
Afternoon Tea Cocktails		ADD GRILLED SHRIMP	\$6.0
COSMIQUE	\$10.0	CARROT CHEESECAKE	\$9.0

PLEASANT RIDGE RESERVE, COW, USA

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Dessert		LA BONNE VIE ROUGE, COW, USA	
VANILLA POT DE CRÈME	\$9.0	BRILLAT SAVARIN, COW, FRANCE	
RUM RAISIN SPICE CAKE	\$9.0	BONNE BOUCHE, GOAT, USA	
PANNA COTTA			
		Dishes are prepared with	
Strong Pours		BACON	\$4.0
NORTHSIDE SOUTHSIDE	\$11.0	CHOCOLATE	
CASHMERE SCARF	\$12.0	CHICKEN	
FSE CONCOCTION	\$10.0	CHEESE	
Beer		These types of dishes are	
STELLA ARTOIS	\$5.0	being served	
BUD LIGHT	\$4.0	PASTA	
BOLD ROCK HARD CIDER	\$5.0	LAMB	
BUDWEISER	\$4.0	DESSERTS	
	¥•	SALAD	
Meats			
FSE PATE		Side dishes	
LA QUERCIA 'NDUJA, USA		HERBED FRENCH FRIES	\$4.0
SOPPRESSATA, USA		BRUSSELS SPROUT, OREGANATA,	\$6.0
SOPRESSATA, USA		BREAD CRUMB	φοιο
		ROASTED GARLIC-BRAISED FINGERLING POTATO	\$6.0
Hot		HOUSE-MADE COUNTRY LOAF,	\$2.0
SAUTEED SCALLOPS BUCKEYE CREEK FARMS GRITS	\$21.0	SALTED BUTTER	φ2.0
MUSHROOM TALEGGIO GRILLED		BRUSSELS SPROUT, OREGANATTA, BREAD CRUMB	\$6.0
CHEESE	\$12.0	BUCKEYE CREEK FARMS GRITS	\$4.0
FSE CHORIZO POUTINE	\$13.0	CHALLAH TOAST, BUTTER	\$3.0
BRAISED SHORT RIB MUSHROOM	\$13.0		
HASH		Beginnings	
Cheeses		MARINATED STRAWBERRY SALAD	\$8.0
			

ORANGE SCENTED PEACH AND

BURRATA TOAST

\$9.0

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SEASONAL MUSHROOM RAVIOLI	\$10.0	CLETO CHIARLI, ROSE BRUT, ITALY NV	
CLASSIC DUCK LEG CONFIT	\$14.0		
CRISP SPANISH OCTOPUS	\$14.0	TRIENNES, ROSE, PROVENCE, FRANCE 2016	\$11.0
BRAISED PEI MUSSELS	\$10.0	HANSEN-LAUER, RIESLING,	\$10.0
PARMESAN AND RICOTTA DUMPLING	\$13.0	MOSEL, GERMANY 2015 RIFF, PINOT GRIGIO, VENETO, ITAL	V
SPICED CONFIT CHICKEN WINGS	\$10.0	2016	\$9.0
FSE FOCACCIA	\$5.0	KING ESTATE , PINOT GRIS, WILLAMETTE VALLEY, OR 2016	\$13.0
Plates		DOPFF IRION, PINOT BLANC, ALSACE, FRANCE 2016	\$11.0
BEEF SHORT RIB SUGO	\$24.0	DOMAINE DU PRE SEMELE, SANCERRE, LOIRE, FRANCE 2016	\$15.0
BORDER SPRINGS FARM LAMB RAGOUT	\$22.0	PETIT BOURGEOIS, SAUVIGNON	
HOUSE-MADE FETTUCINI	\$18.0	BLANC, LOIRE VALLEY, FRANCE 2016	\$11.0
WOOD FIRE OVEN ROASTED CHICKEN	\$22.0	FERNLANDS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$8.0
BEELER'S FARM PORK OSSO BUCCO	\$27.0	2017 COLUMNA, ALBARINO, RIAS	
MEATS BY LINZ	\$28.0	BAIXAS, SPAIN 2016	\$12.0
FSE BURGER	\$13.0	MATTHEW FRITZ, CHARDONNAY, MONTEREY, CA 2016	\$11.0
GRILLED SHRIMP BLT	\$13.0	VENTANA, CHARDONNAY,	00.0
PULLED BEEF SHORT RIB SANDWICH	\$14.0	MONTEREY, CA 2014	\$9.0
PROSCIUTTO DI PARMA AND BRIE SANDWICH	\$11.0	ANNE PICHON, VIOGNIER, RHONE VALLEY, FRANCE 2015	\$13.0
CRISPY DUCK BANH MI	\$14.0	JEAN-PAUL BENOIT DROIN, CHABL BURGUNDY, FRANCE 2016	₋IS,
MUSHROOM AND TALEGGIO GRILLED CHEESE	\$12.0	Red Wine	
White wine		ARGYLE WINERY, PINOT NOIR, WILLIAMETTE VALLEY, OR 2016	\$13.0
CHAMPAGNE DELAMOTTE, BRUT, LE MESNIL, FRANCE NV	\$80.0	AYERS, PINOT NOIR, WILLAMETTE VALLEY, OR 2016	\$14.0
ZINGARA, PROSECCO, TREVISO, ITALY NV	\$12.0	SENSATION, DOMAINE DE LA BERTHETE, COTES DU RHONE,	\$10.0
JEAN-LUC JOILLOT, CREMANT DE	\$44.0	FRANCE 2017	
BOURGOGNE, FRANCE NV		DOMAINE DU SEMINAIRE, COTES DU RHONE, FRANCE 2017	\$11.0

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DIERBERG VINEYARDS, PINOT NOIR, SANTA MARIA VALLEY, CA 2013	\$65.0	MAAL BIUTIFUL, MALBEC, MENDOZA, ARGENTINA 2016	\$48.0
CRISTOM, PINOT NOIR,	\$68.0	GRAFFIGNA, MALBEC, MENDOZA, ARGENTINA 2016	\$9.0
WILLAMETTE VALLEY, OR 2015 CAPARZO, SANGIOVESE DI TOSCANA, TUSCANY, ITALY 2016	\$11.0	KAIKEN RESERVE, CABERNET SAUVIGNON, MENDOZA, ARGENTINA 2015	\$10.0
LA MAIALINA GERTRUDE, SUPER TUSCAN, TUSCANY, ITALY 2014	\$11.0	IMAGERY ESTATE WINERY, CABERNET SAUVIGNON, NAPA	\$12.0
BODEGAS ONTANON, RIOJA, SPAIN 2013	RIOJA, \$10.0 J.MCCLEL	J.MCCLELLAND, CABERNET	
ELYSE WINERY, "NERO MISTO, "ZINFANDEL/ PETIT SYRAH, CA	\$13.0	SAUVIGNON, NAPA VALLEY, CA 2013	\$77.0
2012 CAPARZO, BRUNELLO DI		BON ANNO, CABERNET SAUVIGNON, NAPA VALLEY, CA 2014	\$15.0
MONTALCINO, TUSCANY, ITALY 2012	\$69.0	LAIL VINEYARDS BLUEPRINT,	\$130.0



Foundation Social Eatery

1570 Holc Brg Rd Space 810 Roswell, GA 30076, United States **Opening Hours:**

Tuesday 11:30-14:30 14:30-17:00 16:30-

18:30 17:00-21:30

Wednesday 11:30-14:30 14:30-17:00 16:30-

18:30 17:00-21:30

Thursday 11:30-14:30 14:30-17:00 16:30-

18:30 17:00-21:30

Friday 11:30-14:30 14:30-17:00 17:00-

22:30

Sunday 12:00-15:00 17:00-20:30

Saturday 17:00-22:30



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