

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY
ON ELM

DINNER HOURS
SUN - THURS 4-10PM
FRI - SAT 4-11PM

STARTERS & SHAREABLES

BREAD & BUTTER 5
grilled sourdough, whipped honey butter

SPICY MARINATED OLIVES 6

ONE PERFECT CHEESE 12
eidolon-martha's vineyard-organic cow
bloomy rind, sour cherry marmalade, hazelnut crumble,
grilled bread

24 MONTH PROSCIUTTO DI PARMA 12
cavaillon melon, tuscan olive oil

ANCHO BLACK BEAN HUMMUS 14
tahini yogurt*, cilantro, smoked paprika, warm pita

MUSHROOM FRICASSEE 15
wild shrooms, marsala-truffle cream, parmesan breadcrumbs

HOT DATES 14
feta stuffed & bacon wrapped medjool dates, fig vincotto

BRUSSELS SPROUTS BRAVAS 14
zaatar spices, tahini yogurt*

MAINE MUSSELS* 19
green curry, coconut, ginger, fresno chile, grilled bread
add fries + 8

HOUSE-CUT FRIES 10
add truffle & parmesan - 2

POUTINE 16
house-cut fries, cheddar curds, beef gravy, chives

CHICKEN WINGS 18
maple buffalo or dry chili-spiced

BUTTERMILK FRIED CALAMARI* 18
point judith squid, cherry pepper relish, herb aioli, lemon

SOUP & SALAD

FRENCH ONION SOUP 14
caramelized spanish onions, gruyere toast

LITTLE LEAF GREENS 12
baby heirloom tomatoes, shaved radish, red onion,
lemon-thyme vinaigrette

CAESAR SALAD 16
red leaf lettuce, brioche croutons, parmigiano-reggiano,
boquerones, caesar dressing

MAPLEBROOK FARM'S BURRATA 18
hazelnut muhammara*, baby heirloom tomatoes, torn herbs,
grilled sourdough

SALAD ADD-ONS:

avocado 3
24 month prosciutto di parma 6
grilled herbed-dijon chicken 8
8oz brandt farms flat iron steak* 18

RAW & CO.

EAST COAST OYSTERS* 18 | 36
champagne mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP* 3.50 EA
cocktail sauce, creole remoulade

LAMB TARTARE* 20
harissa, radish, sumac yogurt, warm pita

DINNER

SPRING POTATO GNOCCHI 26
blistered asparagus, swiss chard, english peas, pea purée,
parmigiano-reggiano
add grilled herbed dijon chicken + 8

FISH & CHIPS 25
beer-battered georges bank haddock, house-cut fries,
cherry pepper tartar sauce, red cabbage slaw

PIRI PIRI CHICKEN 30
spicy portuguese grilled half chicken, marinated chickpea salad,
frisee, herb oil & vinegar

RAINBOW TROUT 32
whole roasted, castlevetrano olive confit, baby heirloom tomatoes,
capers, tuscan olive oil

STEAK FRITES*
house-cut fries, petite greens, crispy shallots, chimichurri
8oz brandt flat iron 32 or 12oz brandt ribeye 40

PRIME RIB 42 (SATURDAY ONLY)
brandt farms rib eye, garlic whipped potatoes,
grilled asparagus, beef jus & horseradish cream

SANDWICHES

FOUNDRY BURGER* 19
brisket, chuck & short rib, vermont cheddar,
charred red onion, dill pickles, truffle aioli*, brioche
fries or salad

GRILLED CHICKEN 18
whiskey bbq, applewood bacon, vermont cheddar,
spicy ranch, toasted telera
fries or salad

GRILLED CHEESE & TOMATO BASIL SOUP 16
smoked gouda & cheddar, smoked honey drizzle, griddled sourdough

ADD-ONS:

avocado 3 sunnyside farm egg* 2 north country bacon 3

EXECUTIVE CHEF: SHAYNE NUNES

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out. Please speak to your server for more information.

A 20% service fee will be added to the check for large parties of six or more. This fee is paid entirely to the service staff.

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens. Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.