

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY
ON ELM

BRUNCH HOURS

SAT - SUN 10-3PM

BRUNCH MENU

BRUNCH

STICKY BUN 6
walnuts, salted honey butter

BEIGNETS 8
dark chocolate sauce

POUTINE MADAME 16
house cut fries, cheddar cheese curds, beef gravy,
sunny farm egg*

TRES LECHES FRENCH TOAST 16
mixed berries, whipped cream, toasted coconut, maple syrup

AVOCADO TOAST 18
sunny farm eggs*, grilled sourdough, black bean purée,
queso fresco, spicy salsa, home fries

ROASTED MUSHROOM OMELET 18
maitake & cremini mushrooms, gruyere, home fries, 7 grain toast

GREENS & GRAINS SCRAMBLE 15
scrambled farm eggs, tuscan kale, bell pepper, asparagus,
quinoa, home fries, 7 grain toast

EGGS IN PURGATORY 16
spicy tomato ragu, poached farm eggs*, cheddar cheese curds,
grilled sourdough

FARMHOUSE BREAKFAST 18
sunny farm eggs*, applewood smoked bacon, breakfast sausage,
home fries, buttermilk biscuit, fig jam

CHORIZO HASH 18
sunny farm eggs*, fingerling potatoes, tuscan kale, chimichurri,
7 grain toast

STEAK & EGGS 27
grilled 8oz flat iron*, sunny farm eggs*, mixed greens,
home fries, 7 grain toast

PORK BELLY BENEDICT 19
poached farm eggs*, crispy pork belly, buttermilk biscuit,
home fries, mixed greens, hollandaise*

TUSCAN KALE BENEDICT 19
poached farm eggs*, sautéed kale, buttermilk biscuit,
home fries, mixed greens, hollandaise*

SIDES

FRESH FRUIT BOWL 9

HOME FRIES 6

NORTH COUNTRY APPLEWOOD
SMOKED BACON 7

BREAKFAST SAUSAGE 7

GRIDDLED BUTTERMILK BISCUIT with jam 6

SEVEN GRAIN TOAST with jam 3

HOUSE-CUT FRENCH FRIES 10
add truffle & parmesan 2

STARTERS & SALADS

EAST COAST OYSTERS* 18 | 36
champagne mignonette, cocktail sauce
COME SEE US ON MONDAYS FOR \$2 OYSTERS

NORWEGIAN SALMON TARTARE* 19
tamari, black sesame, sriracha, whipped avocado, kettle chips
add 5g sturgeon caviar +10

COLOSSAL SHRIMP* 3.50 EA
cocktail sauce, creole remoulade

WHITE BEAN & BASIL HUMMUS 14
tangerine olives, toasted pine nuts, grilled pita

ONE PERFECT CHEESE 12
nancy's camembert-new york, pasteurized sheep & cow's milk
tart cherry marmalade, pistachio crumble, grilled sourdough

24 MONTH AGED PROSCIUTTO DI PARMA 14
torn burrata, smokey honey, arugula, grilled sourdough

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

COBB SALAD 18
grilled chicken, bacon lardons, mesclun, cherry tomatoes,
cucumber, egg*, gorgonzola

LOCAL HEIRLOOM TOMATOES 16
shaved red onion, torn herbs, pistachio ricotta, evoo & fig balsamic

SALAD ADD-ONS

Avocado 3 Prosciutto 6
Grilled Herb-Dijon Chicken 8 Grilled Flat Iron Steak* 18

SANDWICHES

GRILLED CHICKEN 18
whiskey bbq, applewood bacon, cheddar, spicy ranch, toasted telera

GRILLED CHEESE & TOMATO BASIL SOUP 16
smoked gouda & cheddar, smoked-honey drizzle,
griddled sourdough
Soup or Sandwich a la carte 8

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

SANDO ADD-ONS

MORNING ESSENTIALS

ESPRESSO SINGLE 4 DOUBLE 8

BOTTOMLESS HOT COFFEE 6

COLD BREW 7

SHAKEN ESPRESSO 9
double espresso, milk, demerara sugar, orange blossom water

ICED TEA 6 HOT TEA 6

OJ or GRAPEFRUIT 6

EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.

* 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.

Recent health inspection available at request.

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.