

EST. 2010

DAVIS SQUARE  
SOMERVILLE

# FOUNDRY

ON ELM

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

## STARTERS & SHAREABLES

BREAD & BUTTER 6  
warm demi baguette, whipped honey butter

CHILE & TANGERINE OLIVES 7

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

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

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

ELM STREET CORN 14  
queso fresco, spicy mayo, cilantro, lime

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

BRUSSELS SPROUTS BRAVAS 14  
za'atar spices, tahini yogurt

MAINE MUSSELS\* 19  
piri piri spices, portuguese linguicia, toasted garlic, spicy tomato  
sauce, grilled sourdough  
*add frites + 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

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

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

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

## DINNER

EGGPLANT LASAGNA 26  
basil ricotta, parmigiano-reggiano, valoroso tomato sauce, garlic toast

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

CHICKEN MILANESE 28  
parmesan breaded chicken cutlet, blistered asparagus,  
baby heirloom tomatoes, arugula, lemon beurre blanc

GEORGES BANK COD 30  
roasted fingerlings, charred corn, bacon lardons,  
maine mussels, chowder sauce

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.