

EST. 2010

**FOUNDRY**  
FINE FOOD ONELM PROPER ALE

255 ELM ST

DAVIS SQUARE  
SOMERVILLE

RESTAURANT  
AND BAR

## STORMALONG CIDER

..Respect The Apple..

Two Courses \$45

### FIRST COURSE

#### Arancini

Crispy Risotto, Parmigiano-Reggiano, Butternut Squash Puree,  
Smoked Honey

with

#### RED SKIES AT NIGHT (5.5%)

Core offering featuring Idared and McIntosh apples, passionfruit and hibiscus.  
Perfectly balanced between sweet and dry, fruit forward and pleasantly tart.

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### SECOND COURSE

#### Cider Brined Roasted 1/2 Chicken

Garlic Mashed, Caramelized Brussels Sprouts, Cider Jus

with

#### LADY LEGENDARY (7.2%)

Made with a blend of rare Heirloom apples aged in oak barrels. It's a  
delicious oaky, off-dry cider similar to sparkling white wine. This cider  
showcases the Franklin apple, a newer variety that is being seen as the next  
great cider apple of America.

...

KICK OFF THE SEASON WITH A CIDERY THAT DOES

IT RIGHT. NO ADDED SUGARS, NO PRESERVATIVES, JUST 100% FRESH-PRESSED LOCALLY  
GROWN HEIRLOOM VARIETALS THAT TRACE BACK TO THE 1600'S. SHANNON EDGAR  
FOUNDED STORMALONG IN 2014 TO SHOWCASE THE VIRTUES OF CIDER MADE WITH THE  
RIGHT FRUIT. FERMENTED WITH TRADITIONAL AND MODERN TECHNIQUES, EACH CIDER IN  
STORMALONG'S LINEUP EXHIBITS THE UNIQUE CHARACTERISTICS OF THESE DIVERSE APPLES.

foundryonelm.com  
@foundryonelm

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