

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

CASTLEVETRANO OLIVES 7

ONE PERFECT CHEESE 12
la tur, italian triple cream, mission figs, smoked honey & grilled sourdough

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

ROASTED CARROT & ZAATAR HUMMUS 14
cashew dukkah, tahini yogurt, smoked paprika, grilled pita

CHARRED OCTOPUS 20
castelvetrano olives, salsa verde, maple carrot purée

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

BRUSSELS SPROUTS BRAVAS 14
za'atar spices, tahini yogurt

P.E.I. MUSSELS* 19
melted leeks & garlic, dijon, cider cream, 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

FALL HARVEST 16
belgian endive, sheep's milk feta, arugula, brussels sprouts, gala apples, toasted cashews, cider vinaigrette

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

BRANDT BEEF TARTARE* 20
prime strip loin, shallots, capers, cornichons, truffle dijonaise, kettle chips
add 5g sturgeon caviar +10

DINNER

STUFFED DELICATA SQUASH 26
tuscan kale, curried cauliflower, brussels sprouts, golden raisins, cauliflower purée

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

CHICKEN MILANESE 28
herb & parmesan breaded chicken cutlet, broccolini, baby heirloom tomatoes, arugula, citrus beurre blanc

SWORDFISH 30
pork belly & sweet potato hash, brussels sprouts, maple carrot purée

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

PRIME RIB 42 (**SATURDAY ONLY**)
brandt farms rib eye, garlic whipped potatoes, broccolini, 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.