

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\*

### BRUNCH SIDES

FRESH FRUIT BOWL 9

HOME FRIES 6

NORTH COUNTRY APPLEWOOD  
SMOKED BACON 7

MAPLE BREAKFAST SAUSAGE 7

GRIDDLED BUTTERMILK BISCUIT with jam 6

SEVEN GRAIN TOAST with jam 3

HOUSE-CUT FRENCH FRIES 10  
add truffle & parmesan 2

### SNACKS

BEET TZATZIKI 6

WHIPPED FETA 6  
chile oil

CARROT HUMMUS 6  
cashew dukkah

24 MONTH PROSCIUTTO DI PARMA 10

### STARTERS & SALADS

EAST COAST OYSTERS\* 18 | 36  
mignonette, cocktail sauce

BRANDT BEEF TARTARE\* 20  
prime strip loin, shallots, capers, cornichons, truffle dijonaise,  
kettle chips

COLOSSAL SHRIMP\* 3.50 EA  
cocktail sauce, creole remoulade

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

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

CAESAR SALAD 16  
romaine hearts, brioche croutons, parmigiano-reggiano,  
boquerones, caesar dressing

#### ADD-ONS:

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

### 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

### 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  
CHEF DE CUISINE: MIKE SLAVIN

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.

A 3% Kitchen Service Fee is added to all checks.  
This fee is paid entirely to our kitchen staff.

If you have questions or concerns, please ask our staff for more details.

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.