

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY

ON ELM

DINNER MENU

DINNER HOURS

SUN - THURS 4-10PM

FRI - SAT 4-11PM

RAW & CO.

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

add 5g white sturgeon caviar +10

COLOSSAL SHRIMP* 3.50 EA
cocktail sauce, creole remoulade

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

Come See Us on Mondays for \$2 Oysters

STARTERS & SHAREABLE

FRENCH ONION SOUP 14
caramelized spanish onions, gruyere toast

RACLETTE SKILLET 15
north country bacon, potatoes, roasted grapes,
cornichons, pickled red onions, sourdough

ROASTED CABBAGE 13
beet purée, sour cream, grainy mustard, rye breadcrumbs

BADGER FLAME BEETS 16
saffron chermoula, harissa yogurt, marcona almonds,
pickled onions

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

CONFIT CHICKEN WINGS 18
maple buffalo or dry chili-spiced

BUTTERMILK FRIED CALAMARI* 18
point judith squid, cherry pepper relish, herb aioli, lemon

SALADS

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

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

WINTER CHICORIES 15
citrus, toasted hazelnuts, gorgonzola vinaigrette

ADD-ONS:

avocado 3

24 month prosciutto di parma 6

grilled herbed-dijon chicken 8

8oz brandt flat iron steak 18*

SNACKS

SALTED MARCONA ALMONDS 6

MARINATED OLIVES 6

BEEF TZATZIKI 6

WHIPPED FETA 6
chile oil

CARROT HUMMUS 6
cashew dukkah

24 MONTH PROSCIUTTO DI PARMA 10

HOUSE FOCACCIA 7
castlevetrano olives, good olive oil

add tinned spicy sardines +12

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,
malt vinegar mayo, bread & butter slaw

CHICKEN SCHNITZEL 28
grüner vetliner braised cabbage, warm potato salad,
north country bacon

NORWEGIAN SALMON 28
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 ribeye, garlic whipped potatoes, brussels sprouts
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

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.