

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY
ON ELM

DINNER MENU

DINNER HOURS

SUN - THURS 4-10PM

FRI - SAT 4-11PM

SNACKS

SALTED MARCONA ALMONDS 6

MARINATED OLIVES 6

BABA GANOUSH 6

WHIPPED FETA 6
chile oil

PUMPKIN HUMMUS 6
sage, pepitas, roasted pumpkin seed oil

LADY EDISON COUNTRY DRY AGED HAM 10

HOUSE-CUT FRIES 10
add truffle & parmesan \$2

HOUSE FOCACCIA 7
maitake mushroom, onion, sage, good olive oil
add tinned spicy sardines \$12

STARTERS & SHAREABLE

CHICKEN LIVER MOUSSE 15
concord grape, pickles, grilled bread

BUTTERNUT SQUASH & APPLE SOUP 12
5 spice crème fraîche, pumpkin seed granola

CRISPY BRUSSELS SPROUTS* 15
bacon lardons, candied pecans, cranberry gastrique

IRISH PORTER CHEDDAR 15
quince, grain mustard, water crackers

P.E.I. MUSSELS* 19
lemongrass, ginger, bird chile, thai basil, lime, focaccia
add frites \$8

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 13
baby heirloom tomatoes, shaved radish, red onion,
lemon-thyme vinaigrette

CAESAR 16
baby romaine, garlic bread crumbs, boquerones, lemon,
classic dressing

ENDIVE 15
roasted pear, roquefort, fines herbs vinaigrette,
brown butter crumbs

WALDORF* 16
heirloom apple, grapes, celery, candied pecans,
poppy seed dressing, lovage oil

ADD-ONS:
avocado 3
24 month prosciutto di parma 6
grilled chicken 8
8oz brandt bavette steak* 20

RAW & CO.

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

add white sturgeon caviar
\$10 for 6 \$20 for dozen

COLOSSAL SHRIMP* 3.50 EA
cocktail sauce, creole remoulade

Come See Us on Mondays for \$1 Oysters-1 dozen per order at a time

DINNER

ROASTED SQUASH 26
braised lentils, brussels sprouts, cauliflower, sunchoke purée

BOLOGNESE 27
deano's cavatelli, five meat ragù, tomato, parmigiano-reggiano

FISH & CHIPS 25
beer-battered local hake, house-cut fries, malt vinegar mayo,
bread & butter slaw

ROASTED HALF CHICKEN 28
maitake mushrooms, heritage grits, collard greens, red-eye gravy

ODE COD 30
beluga lentils, sunchoke purée, cauliflower, sauce vert,
brown butter

STEAK FRITES*
house-cut fries, red wine demi-glace
add roquefort compound butter \$5
8oz bavette \$36 or 12oz grass fed ribeye \$42

PRIME RIB 42 (SATURDAY ONLY)
grass-fed ribeye, garlic whipped potatoes, seasonal vegetables
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

MUSHROOM SHAWARMA WRAP 17
spiced king oyster mushrooms, pickled cabbage, tomato,
cucumber, harissa-tahini aioli
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 to support our hourly kitchen staff.
This fee is optional and will be removed upon request.

A automatic 20% gratuity will be added to the check for parties of six or more