

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY
ON ELM

DINNER MENU

DINNER HOURS

SUN - THURS 4-10PM

FRI - SAT 4-11PM

SNACKS

MARCONA ALMONDS 6

MARINATED OLIVES 6

FRIED HALOUMI chile oil, crispy favas, smoky honey 6

PUMPKIN HUMMUS sage, pepitas, roasted pumpkin seed oil 6

MARINATED MUSHROOMS garlic, espelette, sherry 6

PROSCIUTTO DI PARMA bread sticks 10

HOUSE-CUT FRIES 10

add truffle & parmesan +2

HOUSE FOCACCIA 7

castelvetrano olives, roasted garlic, za'atar

add tinned spicy sardines +12

STARTERS & SHAREABLE

CHICKEN LIVER MOUSSE 15

concord grape, pickles, grilled bread

BUTTERNUT SQUASH & APPLE SOUP 12

five 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 house-cut fries +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

RADICCHIO 15

mandarins, roquefort, hazelnuts, fines herbes vinaigrette

WEDGE 16

little gem, cherry tomatoes, pickled onion,
bacon lardons, blue cheese dressing

LITTLE LEAF 13

cherry tomatoes, shaved radish, red onion,
lemon-thyme vinaigrette

CAESAR 16

little gem, garlic bread crumbs, boquerones, lemon,
parmsean, classic dressing

ADD-ONS:

avocado 3 prosciutto di parma 8

grilled chicken 8 salmon 18

8 ounce bavette steak* 20

RAW BAR

EAST COAST OYSTERS* 18 | 36

mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP COCKTAIL* 3.50 EA

cocktail sauce, creole remoulade

JOIN US EVERY MONDAY FOR DOLLAR OYSTERS!

DINNER

ROASTED SQUASH 26

braised lentils, brussels sprouts, cauliflower, cauliflower purée

BOLOGNESE 27

deano's cavatelli, five meat ragù, tomato, parmesan

FISH & CHIPS 25

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

PAN ROASTED CHICKEN BREAST 26

brussels sprouts, shiitake mushrooms, parmesan polenta,
madeira cream sauce

LOCH DUART SALMON 27

braised lentils, cauliflower, sauce verte, 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

GRILLED CHEESE & TOMATO BASIL SOUP 16

smoked gouda & cheddar, smoked honey drizzle,
griddled sourdough

MUSHROOM SHAWARMA WRAP 17

spiced king oyster mushrooms, pickled cabbage, tomato,
cucumber, harissa-tahini aioli*
fries or salad

GRILLED CHICKEN 18

whiskey bbq, applewood bacon, vermont cheddar,
spicy ranch, toasted telera
fries or salad

FOUNDRY BURGER* 19

brisket, chuck & short rib, vermont cheddar,
charred red onion, dill pickles, truffle aioli*, brioche
fries or salad

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.

* 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.