

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY

ON ELM

BRUNCH HOURS
SATURDAY & SUNDAY
10AM - 3PM

BRUNCH MENU

FOR THE TABLE

- STICKY BUN walnuts, salted honey butter 7
- BEIGNETS dark chocolate sauce 9
- SALTED MARCONA ALMONDS 7
- MARINATED OLIVES 7
- MARINATED MUSHROOMS 7
- WHITE BEAN HUMMUS sundried tomato confit 7
- HOUSE-CUT FRIES 10
add truffle & parmesan +2

SALADS

- WEDGE 16
little gem lettuce, cherry tomatoes, pickled onion, bacon lardons, blue cheese dressing
 - TUNA NICOISE 27
seared yellowfin tuna*, little leaf mesclun, cherry tomato, niçoise olives, haricots verts, boiled egg, potato, lemon thyme vin
 - LITTLE LEAF GREENS 13
baby heirloom tomatoes, shaved radish, red onion, lemon-thyme vinaigrette
 - CLASSIC CAESAR* 16
little gem lettuce, garlic bread crumbs, boquerones
- ADD:
- half avocado 3* *grilled chicken 10*
 - loch duart salmon 20* *8oz bavette steak* 20*

SANDWICHES

- CHEESEBURGER* 19
vermont cheddar, brioche, fries or salad
 - FOUNDRY DELUXE BURGER* 23
vermont cheddar, charred red onion, dill pickles, truffle aioli*, brioche, fries or salad
 - GRILLED CHICKEN 19
whiskey bbq, applewood bacon, vermont cheddar, spicy ranch, toasted telera, fries or salad
 - GRILLED CHEESE & TOMATO BASIL SOUP 18
smoked gouda & cheddar, smoked honey drizzle, griddled sourdough
- ADD:
- half avocado 3* *sunnyside farm egg* 3*
 - north country applewood bacon 4*

BRUNCH SIDES

- FRESH FRUIT BOWL 9
- HOME FRIES 6
- NORTH COUNTRY APPLEWOOD BACON 7
- MAPLE BREAKFAST SAUSAGE 7
- GRIDDLED BUTTERMILK BISCUIT with jam 6
- SEVEN GRAIN TOAST with jam 3

RAW BAR

- EAST COAST OYSTERS* 18 | 36
- dollar oysters every monday -
- LITTLENECK CLAMS* 2.50
- COLOSSAL SHRIMP COCKTAIL 4
- YELLOWFIN TUNA TARTARE* 19
radish, capers, lemon, shallot, evoo, potato chips

BRUNCH

- POUTINE MADAME 19
house cut fries, cheddar cheese curds, beef gravy, sunny farm egg*
- TRES LECHES FRENCH TOAST 17
mixed berries, whipped cream, toasted coconut, maple syrup
- AVOCADO TOAST 18
sunny farm eggs*, grilled sourdough, black bean purée, queso fresco, salsa, home fries
- ROASTED MUSHROOM OMELET 18
king oyster mushrooms, gruyere, home fries, 7 grain toast
- GREENS & GRAINS SCRAMBLE 18
scrambled farm eggs, tuscan kale, bell pepper, asparagus, quinoa, home fries, 7 grain toast
- EGGS IN PURGATORY 18
spicy tomato ragu, poached farm eggs*, cheddar cheese curds, grilled sourdough
- FARMHOUSE BREAKFAST 20
sunny farm eggs*, applewood smoked bacon, breakfast sausage, home fries, buttermilk biscuit, jam
- CHORIZO HASH 19
sunny farm eggs*, fingerling potatoes, tuscan kale, chimichurri, 7 grain toast
- STEAK & EGGS 32
8oz brandt bavette*, sunny farm eggs*, mixed greens, home fries, 7 grain toast
- PORK BELLY BENEDICT 20
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*

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
- ORANGE OR GRAPEFRUIT JUICE 6

Menu prices reflect our commitment to fair wages and benefits for our kitchen team. Six percent of food sales is shared entirely with them through weekly revenue sharing.

An automatic 20% gratuity will be added to parties of six or more.

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.

* 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.