

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY

ON ELM

DINNER MENU

DINNER HOURS

SUN - THURS 4-10PM

FRI - SAT 4-11PM

FOR THE TABLE

- SALTED MARCONA ALMONDS 7
 MARINATED OLIVES 7
 MARINATED MUSHROOMS 7
 FRIED HALLOUMI chile oil, crispy favas, smokey honey 7
 WHITE BEAN HUMMUS sundried tomato confit 7
- HOUSE FOCACCIA 7
 castelvetro olives, roasted garlic, za'atar
 add tinned spicy sardines +12
- HOUSE-CUT FRIES 10
 add truffle & parmesan +2
- POUTINE 18
 house-cut fries, cheddar curds, beef gravy, chives

SALADS

- WEDGE 16
 little gem lettuce, cherry tomatoes, pickled onion,
 bacon lardons, blue cheese dressing
- TUNA NIÇOISE 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

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

STARTERS

- WAGYU BEEF CARPACCIO* 17
 watercress, radish, parmesan, lemon, evoo
- ASPARAGUS MILANESE 16
 sunny duck egg*, garlic, parmesan
- TOMATO BASIL SOUP 9
- BEETS & BURRATA 20
 watercress, pistachio dukkah, pomegranate vinaigrette
- P.E.I. MUSSELS 19
 shallots, garlic, fennel, tomato, white wine, grilled focaccia
- BUTTERMILK FRIED CALAMARI 19
 point judith squid, cherry pepper relish, herb aioli*, lemon
- CONFIT CHICKEN WINGS 18
 maple buffalo or dry chili-spiced

ENTREES

- SPRING VEGETABLE & BEAN RAGOUT 26
 shiitake mushrooms, asparagus, butter beans,
 baby kale, sundried tomato, sorrel pesto
- LINGUINE WITH CLAMS 26
 deano's linguine, clams, white wine,
 chili flake, garlic, butter
- LOCH DUART SALMON 32
 english peas, new potato, pearl onion,
 crème fraiche, sorrel pesto
- FISH & CHIPS 28
 beer-battered local hake, house-cut fries,
 malt vinegar mayo*, bread & butter slaw
- PAN ROASTED CHICKEN BREAST 29
 heritage green circle chicken, shiitake mushrooms,
 asparagus, pancetta, braised butter beans
- GRILLED PORK TENDERLOIN* 26
 new potatoes, fennel, haricots verts, rhubarb chutney
- BAVETTE STEAK FRITES* 36
 house-cut fries, maître d' butter
- PRIME RIB* 42 (SATURDAY ONLY)
 ribeye, garlic whipped potatoes, seasonal vegetables
 beef jus & horseradish cream

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.

EXECUTIVE CHEF: SHAYNE NUNES

CHEF DE CUISINE: MIKE SLAVIN