

EST. 2010

DAVIS SQUARE  
SOMERVILLE

# FOUNDRY

ON ELM

**BRUNCH HOURS**  
**SATURDAY & SUNDAY**  
**10AM - 3PM**

## BRUNCH MENU

### FOR THE TABLE

WALNUT STICKY BUN 7

BEIGNETS dark chocolate sauce 9

MARINATED OLIVES 7

BUTTER BEAN HUMMUS grilled pita 9

HOUSE-CUT FRIES 10  
add truffle & parmesan +2

### SALADS

TUNA NIÇOISE 27  
seared yellowfin tuna\*, little leaf mesclun,  
cherry tomatoes, niçoise olives, haricots verts,  
boiled egg, potatoes, lemon thyme vin

WEDGE 16  
little gem lettuce, cherry tomatoes, pickled red onion,  
bacon lardons, bleu cheese dressing

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

CLASSIC CAESAR\* 16  
little gem lettuce, brioche croutons, parmesan, boquerones

ADD:  
half avocado 3  
grilled chicken 10  
faroe island salmon 19  
8oz flatiron steak\* 20

### SANDWICHES

CHEESEBURGER\* 19  
vermont cheddar, brioche, fries or salad

CHEF'S 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 egg\* 3  
north country bacon 4

### BRUNCH SIDES

FRESH FRUIT BOWL 9

HOME FRIES 6

NORTH COUNTRY APPLEWOOD BACON 7

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 -

COLOSSAL SHRIMP COCKTAIL 4

YELLOWFIN TUNA TARTARE\* 20  
sesame ponzu, smashed avocado, kettle chips

BEEF TARTARE\* 20  
wagyu sirloin, classic accoutrement, kettle chips

### BRUNCH

AVOCADO TOAST 18  
sunnyside eggs\*, grilled sourdough,  
black bean purée, queso fresco, salsa, home fries

TRES LECHES FRENCH TOAST 17  
mixed berries, whipped cream,  
toasted coconut, maple syrup

GREENS & GRAINS SCRAMBLE 18  
scrambled eggs, tuscan kale, bell pepper, asparagus,  
quinoa, home fries, 7 grain toast

EGGS IN PURGATORY 18  
spicy tomato ragu, poached eggs\*,  
cheddar cheese curds, grilled sourdough

ROASTED MUSHROOM OMELET 19  
king oyster mushrooms, gruyere, home fries, 7 grain toast

FARMHOUSE BREAKFAST 20  
sunny eggs\*, northcountry bacon,  
breakfast sausage, home fries, buttermilk biscuit, jam

POUTINE MADAME 19  
house cut fries, cheddar cheese curds,  
beef gravy, sunnyside egg\*

CHORIZO HASH 19  
sunnyside eggs\*, fingerling potatoes, tuscan kale,  
chimichurri, 7 grain toast

STEAK & EGGS 32  
demkota ranch 8 ounce flatiron\*, sunny eggs\*,  
mixed greens, home fries, 7 grain toast

PORK BELLY BENEDICT 20  
poached eggs\*, crispy pork belly, buttermilk biscuit,  
home fries, mixed greens, hollandaise\*

TUSCAN KALE BENEDICT 20  
poached 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.