

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY

ON ELM

DINNER HOURS
SUN - THURS 4-10PM
FRI - SAT 4-11PM

DINNER MENU

FOR THE TABLE

MARINATED OLIVES 7

FRIED HALLOUMI chile oil & smokey honey 7

BUTTER BEAN HUMMUS grilled pita 9

HOUSE FOCACCIA 7
olives & roasted garlic, evoo

HOUSE-CUT FRIES 10
add truffle & parmesan +2
add a fry sauce +2: malt vinegar mayo*, truffle aioli*
maple buffalo, gorgonzola bleu cheese, or spicy ranch

POUTINE 18
house-cut fries, cheddar curds, beef gravy, chives
put an egg* on it +3

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 applewood bacon 4

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

STARTERS

TOMATO BASIL SOUP 9

PROSCIUTTO DI PARMA 15
honey whipped ricotta, sourdough toast

FIG PIZZETTA 20
mission figs, arugula, whole milk mozzarella, fig vincotto
add prosciutto di parma +6

SPICY PORTUGUESE MUSSELS 20
chouriço, piri piri, white wine-tomato broth, cilantro,
toasted sourdough

BUTTERMILK FRIED CALAMARI 19
point judith squid, cherry pepper relish, herb aioli*

CHICKEN WINGS 18
maple buffalo with celery & gorgonzola bleu cheese
or dry chili-spiced with lime & remoulade

ENTREES

CREAMY CORN ORECHIETTE 23
pecorino romano, brown butter breadcrumbs,
cracked black pepper

FISH & CHIPS 28
beer-battered local hake, house-cut fries,
red cabbage slaw, malt vinegar mayo*

FAROE ISLAND SALMON 32
sweet corn succotash, haricot verts, pistachio romesco

CHICKEN MILANESE 28
parmesan breaded chicken cutlet, asparagus,
baby heirloom tomatoes, arugula, lemon beurre blanc

STEAK FRITES* 38
demkota ranch 8 ounce flatiron,
house-cut fries, maître d' butter, sauce verte

LOBSTER ROLL 42 (FRIDAY ONLY)
tail, claw & knuckle meat, warmed in brown butter,
toasted brioche, petite greens, kettle chips

PRIME RIB* 42 (SATURDAY ONLY)
demkota ranch ribeye, garlic whipped potatoes,
grilled asparagus, 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