

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

CARROT HARISSA HUMMUS grilled pita 9

HOUSE-CUT FRIES 10
add truffle & parmesan +2

SALADS

GOLDEN BEETS 17
granny smith apple, fennel, arugula,
pistachio, honey whipped ricotta

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

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

ADD:
half avocado 3
grilled chicken 10
steelhead trout* 20
8oz flatiron steak* 21

SANDWICHES

CHEESEBURGER* 19
vermont cheddar, lettuce, tomato,
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

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

RAW BAR

EAST COAST OYSTERS* 18 | 36
cocktail sauce, mignonette

COLOSSAL SHRIMP COCKTAIL 4

BEEF TARTARE* 21
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*

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

Menu prices reflect our commitment to fair wages and benefits for our kitchen team.
Six percent of food sales is shared 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.