

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 & smoked honey 8

CARROT HARISSA 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

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

## RAW BAR

EAST COAST OYSTERS\* 18 | 36  
cocktail sauce, mignonette

COLOSSAL SHRIMP COCKTAIL 4

BEEF TARTARE\* 21  
wagyu sirloin, classic accoutrement, kettle chips

## STARTERS

FRENCH ONION SOUP 16  
caramelized onion, gruyere toast

PROSCIUTTO DI PARMA 15  
honey whipped ricotta, sourdough toast

FIG PIZZETTA 18  
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 20  
point judith squid, cherry pepper relish, herb aioli\*

CHICKEN WINGS 19  
maple buffalo with celery & gorgonzola bleu cheese  
or dry chili-spiced with lime & remoulade

## ENTREES

RICOTTA GNOCCHI 26  
roasted delicata squash, sage,  
brown butter, pecorino romano

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

PAN ROASTED STEELHEAD TROUT\* 34  
brown butter cauliflower purée,  
roasted autumn brassicas, apple-pistachio crunch

CHICKEN MILANESE 28  
sage & parmesan chicken cutlet, shaved brussels,  
apples & arugula, cider beurre blanc

STEAK FRITES\* 38  
demkota ranch 8 ounce flatiron,  
house-cut fries, baby cress, madeira jus  
add caramelized shallot-mustard butter +5

LOBSTER MAC & CHEESE 36 **(FRIDAY ONLY)**  
orecchiette pasta, mornay sauce, buttery breadcrumbs

PRIME RIB\* 42 **(SATURDAY ONLY)**  
demkota ranch ribeye, caramelized brussels sprouts, whipped  
yukon potatoes, beef jus & horseradish cream

## EXECUTIVE CHEF: SHAYNE NUNES

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.