

\$9.25 Cocktails

STANDARDS

Moscow e Havana

Kettle One, mint, lime

Kurant Affair

Absolut Kurant, cointreau, fresh citrus

Old Grandad's Cherry house cherry infused manhattan

Medford Rhum

play on a local classic

Cucci Mama es Caliente

Patron Reposado, jalipino, fresh lime

CLASSICS

Bee's Knees

Bombay Sapphire, lemon, honey syrup

Sazerac

Rye, Sugar, Bitters, Abssethe

Aviation

Plymouth Gin, luxardo maraschino, lemon

Seelbock

Bourbon, cointreau, Bitters, Bubbles

East India Cocktail

Brandy, Raspberry Syrup, Bitters, Luxardo Maraschino

EVOLUTION

Ginger Smash

Bourbon, mint, lemon, ginger

Scollay Square

Rye, Bitters, Maraschino

Watermelon Inbibe

Fresh Watermelon, Vodka, Lemon

Neopolitian Sailor

Rhum, Italian Vermouth, Bitters

Craddock's Tonic

Bol's Genever, Lillet Blond, Fresh Citrus

The Bottle List

De Ranke “XX Bitter” (11.2 oz, 6.2% ABV, **Belgium**). Hoppy, Belgian ale. (La Resistance)
Van Steenberge “Gulden Draak” (25.4oz, 10.5%ABV, **Belgium**) Abbey strong ale. (Craft)
Goose Island “Sofie” (22oz, 6.5% ABV, **Illinois**). Saison (Anheuser-Busch)
Westmalle “Tripel” (11.2 oz, 9.5% ABV, **Belgium**). Belgian Trappist ale. (Craft)
De Molen “Pattinson SSS” (25.4oz, 9.99% ABV, **Netherlands**). Belgian style imperial Stout. (La Res.)
Karmeliet “Tripel” (11.2oz , 8% ABV, **Belgium**). Belgian Abbey tripel ale (Atlantic)
A’Chouffe “Houblon Dobbelen” (11.2oz, 9% ABV, **Belgium**). Belgian triple IPA (Craft)
Achel “8 Blond” (11.2oz, 8%ABV, **Italy**). Belgian Trappist blond. (La Res.)
Panil Bira Artigianale “Barriquee” (25.4oz, 8%ABV, **Belgium**). Flemish style sour red ale (La Res.)
Ayinger “Oktober Fest” (16.9oz, 5.8%ABV, **Germany**). Marzen Lager (Craft)
Pinkus Mueller “Munster Alt” (16.9oz, 5.1%ABV, **Germany**) Organic Blond ale. (Craft)
Weihenstephaner “Dunkleweizen” (16.9oz, 5.3%ABV, **Germany**) Dark wheat beer. (Atlantic)
Schneider “Edelweisse” (16.9oz, 6.2%ABV, **Germany**) Unfiltered organic wheat beer. (Craft)
Young’s “Double Chocolate” (16.9oz, 5.2%, **England**) Chocolate flavored milk stout. (Craft)
Samuel Smith “Organic Cider” (18.7oz, 5%ABV, **England**) Organic apple cider (Craft)
Brewdog “Punk IPA” (16.9oz, 6.1%ABV, **Scotland**) Very dry hoppy IPA (Atlantic)
Harpoon “Raspberry UFO” (12oz, 5.1%ABV, **Massachusetts**) Raspberry favored wheat beer
Hoegaarden (11.2oz, 5%ABV, **Belgium**) White spiced ale (Anheuser-Busch)
Amstel (11.2oz, 3.5%ABV, **Netherlands**) Pale Lager (Horizon)
Heiniken (11.2oz, 5%ABV, **Netherlands**) Pale Lager (Horizon)
Miller High Life (12oz, 4.7%ABV, **Wisconsin**) Pale Lager (Burke)

The Cannery

Coors Banquet (16oz can, 5%ABV, **Colorado**) Pale Lager (Burke)
Tecate (12oz can, 4.55%ABV, **Mexico**) Pale Lager (Burke)
Bud (12oz can, 5%ABV, **Missouri**) Pale Lager (Anheuser-Busch)
Belhaven “Scottish ale” (14.9oz nitro can, 5%ABV, **Scotland**) Toasty malty ale. (Craft)
Narragansett (16oz can, **Rhode Island**) Pale Lager. (Burke)
Ballantine “XXX” (16oz can, 5.1%ABV, **Illinois**) Blond ale. (Burke)
Green King “Old Speckled Hen” (16oz can, 4.5%ABV, **England**) English Bitter. (Craft)
Brooklyn Lager (16oz can, 5.2%ABV, **New York**) Vienna Style Lager (Craft)
Oscar Blues “Dale’s Pale Ale” (12oz can, 6.5%ABV, **Colorado**) American Pale Ale. (Craft)
Nova Schin (12oz can, 4.7%ABV, **Brasil**) Pale Lager. (?)
Carling “Black Label” (12oz can, 4.4%ABV, **Canada**) Pale Lager (Burke)
Schlitz (16oz can, 4.6%ABV, **Illinois**) Pale Lager (Burke)
Genesee “Cream” (12oz can, 5.1%ABV, **New York**) Pale Ale (Burke)
Cisco “Whales Tale” (12oz can, 5.6%ABV, **Massachusetts**) Pale Ale (Craft)

Opening Draught List

- 1) **Guinness** (Pint, 5%ABV, **Dublin, Ireland**)...**Burke**.
Mild dry Stout with hints of roasted malts and chocolate.
- 2) **Boddington's Pub Ale** (Pint (Nitro), 4.8%ABV, **Preston, England**)...**Anheuser-Busch**
English Bitter. Flavor of sweet malt, caramel and light hops.
- 3) **Stella Artois** (Stella Glass, 5.2%, **Leuven, Belgium**)...**Anheuser-Busch *****
Pale Lager. Notes of fresh cut grass with a low sweetness and slightly floral taste.
- 4) **Bud Light** (Pint, 4.2%ABV, **St. Louis, Missouri**)... **Anheuser-Busch**
Pale Lager. Slight malt and hops.
- 5) **Palm Speciale** (Pint, 5.4%ABV, **Steenhuffel, Belgium**)...**Horizon**
Belgian Ale with roasted Champagne malt. Slightly Bready with a light hoppy finish.
- 6) **Pabst Blue Ribbon** (Pint, 5%ABV, **Woodridge, Illinois**)...**Burke**
Pale Lager. Palate is light bodied and refreshing.
- 7) **Anchor Steam** (Pint, 4.9%ABV, **San Fransisco, California**)...**Horizon**
Steam Beer. Leafy aroma with a trailing citrus mouth.
- 8) **Rapsallion Honey Pale** (Pint, 4.5%ABV, **Holyoke, Massachusetts**)...**Burke**
Extra Pale Ale infused with native wildflower honey from local farmers.
- 9) **Harpoon IPA** (Pint, 5.9%ABV, **Boston, Massachusetts**)...**Harpoon**
India Pale Ale. Floral notes with a medium body and crisp finish.
- 10) **Harpoon 100 barrel series "Pot's Landbier"** (14oz stein, 4.8%ABV, **Boston, Massachusetts**)
Unpasteurized malty lager. Dark amber color with sweet earthy and spiced flavors.
- 11) **Sam Adams "Boston Lager"** (Pint, 4.9%ABV, **Boston, Massachusetts**)...**Burke**
Premium Lager. Copper color with lots of Nobel hop floral aromas. Slight flavor of berries.
- 12) **Sam Adams "Summer Ale"** (Pint, 5.3%ABV, **Boston, Massachusetts**)...**Burke**
Wheat ale with notes of honey, lemon and spices.
- 13) **Goose Island "Matilda"** (Pint, 7%ABV, **Chicago, Illinois**)...**Anheuser-Busch**
Belgian Ale. Bready and fruity with nice warming alcohol and a clean finish.
- 14) **Wolavers organic brown** - Burke
- 15) **Pretty Things "Jack D'Or"** (12oz, 6.5%ABV, **Cambridge, Massachusetts**)...**La Res**
Saison. The aroma is slightly nutty with citrus and spice. Nice herbal soft bitter finish.
- 16) **Ipswich "Original Ale"** (Pint, 5.4%ABV, **Ipswich, Massachusetts**)...**Burke**
English Pale Ale. Sweet and Malty with faint bready nose. Nice hop balance
- 17) **Founders "Red's Rye"** (Pint, 6.6%ABV, **Grand Rapids, Michigan**)...**Craft**

Specialty grain Ale. Lots of sweet malts. Pine and Grapefruit compliment the dry bitter finish

- 18) **Dark Horse “Crooked Tree” IPA** (Pint, 6%ABV, **Marshall, Michigan**)...**Atlantic**
India Pale Ale. Unfiltered. Deep orange color. Slight hop aroma with vanilla and pine. Very citrus and hoppy.
 - 19) **Stone “Ruination”** (12oz, 7.7%ABV, **Escondido, California**)...**Atlantic**
Imperial India Pale Ale. Aroma of herbal spicy hops. Crisp and bitter.
 - 20) **Green Flash “West Coast” IPA** (Pint, 7.3%ABV, **Vista, California**)...**Craft**
India Pale Ale. Caramel nose with a honey-like malty background and a long, dry and bitter finish.
 - 21) **Berkshire Brewing Co “Lost Sailor”** (Pint, 5.5%ABV, **South Deerfield, Massachusetts**)...**BBC**
India Pale Ale. Amber color with a lovely balance of sweet and bitter. Great Session beer.
 - 22) **Geary’s “wee heavy”** (Pint, 4.2%ABV, **Portland, Maine**)...**Craft**
 - 23) **Bear Republic “Red Rocket”** (Pint, 6.8%ABV, **Healdsburg, California**)...**Atlantic**
American Strong Ale. Pours dark red with notes of citrus and cherries. Hoppy back with caramel finish.
 - 24) **Christoffel “Nobel”** (12oz, 6%ABV, **Roermond, Netherlands**)...**La Resistance**
Imperial Pilsner. Unfiltered. Grape-like aroma with a nice Saaz hop flavor lingering to a medium finish.
 - 25) **Mahr’s ungespundet helles lager** (14oz stein, 4.9%ABV, **Bamberg, Germany**)...**La Resistance**
 - 26) **Amager rugporter** ---norway **La Resistance Imperial porter**
 - 27) **Monchshof “fest bier”** (14oz stein, 14.9%ABV, **Kulmbach, Germany**)...**La Resistance (octoberfest)**
 - 28) **Weihenstephaner Hefeweizen** (Pint/18oz Weizen Glass, 5.4%ABV. **Freising, Germany**)...**Atlantic**
German wheat beer. Cloudy pour full of Bananas and clove flavors with a hint of lemon.
 - 29) **Wells “Bombardier”** (Pint, 5.2%ABV, **Bedford, England**)...**Craft**
English Bitter. Light brown in color. Caramel and tea-like notes with a slight but noticeable bitter finish.
 - 30) **Verhaeghe “Duchesse de Bourgogne”** (12oz, 6.2%ABV, **West-Vlaanderen, Belgium**)...**Atlantic**
Sour Ale. Balsamic vinegar and cherry aromas. Mild spritz on the tongue with a ripe granny smith peel finish.
 - 31) **Jandrain-Jandrenouille V Cense** (12oz, 8%ABV, **Jandrain-Jandrenouille, Belgium**)...**La Res.**
Abbey Tripel. Very dry with faint malt and traces of bitter fruit.
 - 32) **Slaapmutske (Belgium) dry hopped lager** -----**Craft**
- CASK: **Mayflower Golden Ale** (Pint, 4.7%ABV, **Plymouth, Massachusetts**)...**Mayflower**
Blond ale. Crisp and dry with a slight malt flavor and a subtle hop spice.

FOUNDRY

FINE FOOD

ON ELM

PROPER ALE



Appetizers

Assorted Farmstand Pickles 6

New England Corn Chowder 6
bacon, crispy onions

🍷 Organic & Smoked
Salmon Rillettes 10
caperberries, pickled shallots

Crabcakes 13
roast pepper aioli, corn relish

Fried Calamari 10
fried lemon, basil aioli

Mussels 10
steamed in Belgian beer,
bacon, shallots, thyme

Confit Pork Belly 12
arugula, frisee, pickled grapes

Poutine 10
French fries with cheddar curds,
peppery beef gravy

Meze plate 12
assorted Mediterranean appetizers,
toasted pita, olives

Housemade Charcuterie Plate 14
traditional accompaniments

Cheese Plate 10
chef's selection
(may include unpasteurized cheeses)

Salads

Foundry Ceasar 8
romaine, croutons, parmesan frico,
garlic-anchovy vinaigrette

Mixed Greens 7
local tomatoes, chardonnay vinaigrette

Roasted Local Beets 8
with Arugula, pinenuts, goat cheese,
lemon and olive oil

Heirloom Tomato 10
basil, Narragansett Feta, verjus

Thai Noodle 9
cucumber, scallions, peanut-ginger sauce

🍷 Tuna Nicoise 14
olive oil-poached tuna, capers, Gorgonzola
egg, green beans, new potatoes,
mustard vinaigrette

Cobb 14
chicken, bacon, peppers, cucumber,
avocado, chopped egg,
traditional dressing

—•••—
Add to Any Salad

Grilled Chicken 4

Grilled Shrimp 6

Sides

Hand Cut French Fries 3.5

Roasted Cauliflower 4
with chorizo and red onion

Mashed Potatoes 3

Buttered Spaetzle
with Pecorino 4

Hush Puppies 3

Raw Bar

OYSTERS
2.25 ea 6 for doz

LITTLENECKS
2.25 ea 6 for doz

SHRIMP COCKTAIL
3 ea

SCALLOP CEVICHE
10

JONAH CRAB CLAWS
3 ea

CRUDO
today's selection
mkt

PLATEAU
45

Sandwiches

served with
choice of salad to fries,
pickles

Croque Monsieur 10
Neuske's ham, gruyere

🍷 Foundry Burger 10
8 oz Meyer all natural beef,
cheddar or swiss

Add
grilled onions, mushrooms,
avocado or bacon 1.00

Grilled Eggplant 10
with pesto, roast peppers,
provolone

Grilled Chicken 10
avocado, jack cheese,
chipotle mayo

Smokehouse
Bratwurst 8
German mustard
and sauerkraut

DAILY SPECIALS

MONDAY:
Blast from the past
\$5 cocktail
from the 80's

TUESDAY:
Coq au Vin
Traditional Preparation,
lardons, pearl onions,
buttered spaetzle
16

WEDNESDAY:
1/2 off desserts

THURSDAY:
Flip or Float \$5

FRIDAY:
Chef's choice lobster
Market Price

SATURDAY:
Provençal Leg of Lamb
market vegetables, new
potatoes, herb jus 26

SUNDAY:
\$5 glass of wine

Entrees

Spaetzle 14
Nueske's ham, exotic mushrooms,
hazelnuts and aged Comté 14
(contains unpasteurized cheese)

Penne 16
eggplant, tomatoes, spinach, goat cheese

Fettucini 16
chicken, broccolini, roasted red onion,
tomato basil cream

Grilled Vegetable Brochettes 15
white bean ragout, basil oil

Shrimp Etouffee 18
rice, fried okra, hush puppies

Baked Cod 18
tomatoes, sherry, mint, toasted farro

🍷 Pan-Roasted Organic Salmon 19
potato galette, dill mustard sauce

🍷 Pan-Seared Sea Scallops 20
Ward's farm tomatos and pattypan
squash, basil oil, fried capers

Roast Half Chicken 18
local fingerlings, kale

Beef Carbonnade 17
beer-braised beef with onions,
local root vegetables

🍷 Steak Frites 19
10 oz flatiron,, caramelized shallots,
fries, garlic herb butter

🍷 12 oz, NY Strip 26
portabello hash, broccolini, bourbon demiglace

Flatbreads

Heirloom tomatoes, fresh mozzarella, basil 12

Bacon, sweet corn, arugula 10

Roast Garlic, exotic mushrooms, tallegio 10

Caramelized onions, olives, anchovies, thyme 12