

# COCKTAILS 16

## SYNDICATE

Gin, Aperol, Lemon, Elderflower

## QUEENS GAMBIT

Black Tea Infused Vodka, Elderflower, Maraschino, Lemon

## AMELIA EARHEART

Cachaça, Velvet Felerum, Clarified Lime, Creme de Violette

## THE PICKLE

Irish Whiskey, Lemon, Green Chartreuse, Muddled Dill & Pickle

## ELEVENSIES

Bacon Washed Scotch, Black Tea Orange Marmalade, Angostura

## STONEFRUIT SPRITZ

Vodka, Apricot, Peach Liqueur, Lemon, Peychauds, Topped with Bubbles

## HEN OF THE WOODS

Maitake Mushroom Infused Vodka, Yellow Chartreuse, Ancho Chili Brown Sugar, Lime

## FLUFFY TED

Teddie's Peanut Butter Washed Rye, Marshmallow Fluff, Egg

## INSTAGRAMMABLE

Reposado Tequila, Agave, Lime, Avocado Hot Sauce

## BREAD & BUTTER

Butter Washed Bourbon, Barley, Whiskey Barrel Bitters

## RUM HAM

Rum Blend, Lime, Red Pepper, Ancho Reyes, Peychauds

## TEA TIME

Cream Cheese Washed Gin, Cucumber, Lime, Green Chartreuse

## COLONEL MUSTARD

Bourbon, Grape-Honey Mustard, Lemon

## FIELDS OF PROVENCE

Gin, Cocchi Rosa, Grenadine, Cranberry Bitters

## HEMMINGWAY ON RYE

Rye, Allspice Dram, Coconut, Fig, Lime

## FLASK OF HOUSE PUNCH | 30

Choice of Rum or Whiskey

# WINE 16

**ROSE** Grenache+Cinsault+Syrach  
Cotes Mas, Languedoc-Roussillon

**WHITE** Pinot Gris  
A to Z, Oregon

**RED** Blaufrankisch  
Judith Beck, Burgenland

**ORANGE** Marsanne+Rousanne+Viognier  
Subject To Change, Mendocino

## SPARKLING

Prosecco, Marsuret, Valdobbiadene  
Rosè-Zweigelt+Pinot Noir, Huber, Austria

# BEER

**SHOT ROULETTE AND A BEER  
WE CHOOSE THE SHOT, YOU  
CHOOSE THE BEER! 13**

Your Choice of: Narragansett | Miller

## PACKAGED BOTTLES / CANS

Redemption Rock "Nightclub Jitters" | 11

SingleCut "18-Watt" IPA | 9

Stiegl Grapefruit Radler | 10

Banded Brewing "Charms & Hexes" Sour | 12

Turtle Swamp "Nik's Bitter Ale" | 10

Rothaus Pils | 9

## DRAUGHT

Castle Islande "White" | 9

Guinness | 9

Turtle Swamp "Orange Line" IPA | 10

Carlsons Oak "Simply Dry" Cider | 9

Lone Pine "Portland Pale Ale" | 8

Small Change "Night Windows" Porter | 9

Notch Session "Kolsch" | 9

Hermit Thrush Blueberry Sour | 11

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our hard working kitchen staff.  
If you have questions or concerns, please ask our staff for more details.

A 20% service fee will be added to the check for large parties of eight or more. This fee is paid entirely to the service staff.

# FOOD

## OYSTERS ON THE HALF SHELL\* | 18

Red Wine Mignonette, Cocktail Sauce, Lemon

## SALMON TARTARE\* | 18

Sesame Ponzu, Avocado Mousse, Kettle Chips

## CHARCUTERIE BOARD\* | 8 EA OR 21 FULL

Jamon de Serrano, Tasso Coppa, Iberico Chorizo  
With Crostini, Cornichons, Stone Ground Mustard

## NEW ENGLAND CHEESE PLATE\* | 8 EA 21 FULL

Smoked Grafton Cheddar, Nancy's Camembert, Blue Bird Blue  
With Crostini, Fruit, Fig Jam

## MEZZE PLATE | 8 EA 24 FULL

Roasted Garlic Hummus, Beet Tzatziki, Eggplant Caponata,  
Giardiniera, Olives, Pita

## ELM STREET CORN | 12

Charred off the Cob, Queso Fresco, Chipotle Aioli\*, Lime

## BLUE HILL BAY MUSSELS | 18

Red Curry-Coconut Broth, Ginger, Fresno Chiles, Grilled Bread  
Add Fries +8

## POUTINE | 14

House-cut Fries, Cheddar Cheese Curds, Beef Gravy, Chives

## CHICKEN WINGS | 17

Maple Buffalo or Dry Chili-Spiced

## GRILLED CHICKEN SANDO | 16

Whiskey BBQ, Applewood Bacon, Cheddar, Spicy Ranch, Toasted  
Telera  
Served with Fries or Salad

## LOBSTER ROLL | 34

Lemon Chive Mayo, Buttery Brioche, Grillo's Pickle, Kettle Chips

## GNOCCHI | 26

Hen Of The Woods Mushrooms, Local Asparagus, Pea Tendrils,  
Parmesan Brodo

PLEASE SHARE FEEDBACK  
HELLO@SALOONDAVIS.COM  
INSTAGRAM: @SALOONDAVIS



LOOKING TO BOOK AN EVENT OR LARGE  
GROUP? PERHAPS A WHISKEY TASTING OR  
COCKTAIL FLIGHTS FOR YOUR TABLE?

PLEASE EMAIL [TANIA@FOUNDRYONELM.COM](mailto:TANIA@FOUNDRYONELM.COM)

**EXECUTIVE CHEF: SHAYNE NUNES**

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED AND MAY CONTAIN SHELLFISH OR NUTS. CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS FOOD ALLERGIES