



TUESDAY-SATURDAY 5PM - CLOSE

KITCHEN UNTIL 10PM
11PM FRI & SAT

RESERVATIONS
CALL 617. 628. 4444
OR USE RESY.COM
LARGE GROUPS-PRIVATE EVENTS
TANIA@FOUNDRYONELM.COM

COCKTAILS

SEASONAL SPRITZ | 16

Vodka, Butternut Squash, Orange, Cinnamon, Clove,
Topped with Bubbles

NUTCRACKER | 16

High West Double Rye, Pistachio, Hazelnut, Mole
Bitters, Black Walnut Bitters

BLACK GOLD | 16

Old Forester Bourbon, Lemon, Honey, Squid Ink,
Mezcal Float

WEIGHT OF A DUCK | 16

Lawley's Dark Rum, Allspice Dram, Toasted Coconut,
Lemon

AUTUMN JACK | 17

Lawley's Gin, Laird's Apple Brandy,
Cinnamon, Lemon, Whiskey Barrel Bitters, Peated
Scotch Rinse

HABANA AFFAIR | 18

Reposado Tequila, Agave, Grapefruit, Habanero,
Demerara-Paprika Rim

FLUFFY TED | 16

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

COLD TEA | 17

Cognac, Sesame, Dry Vermouth, Clarified Lemon,
Tamari Soy

ISLAY BOY | 18

Rittenhouse Rye, Jura 10, Drambuie,
Genepy, Cocchi Torino Vermouth

BOTTOM OF THE BARREL | 20

Hardshore Gin, Centum Herbis, Clarified Lemon
Juice, Blanc Vermouth

BRIDGE BURNER | 25

Sagamore Rye Sherry Cask, Sagamore Amaro, Cal-
vados, Campari

FOOD

CAVIAR CORNER

BUTTERMILK FRIED CHICKEN | 18

POTATO CROQUETTES | 18

UGLY ONION DIP | 16

2\$ OYSTERS 5PM -7PM EVERYDAY

OYSTERS ON THE HALF SHELL* | 3 EA

SALMON TARTARE* | 19

GRILLED CAESAR | 16

SPICY MARINATED OLIVES | 7

GIARDINIERA | 5

CHARCUTERIE BOARD* | 8 EA OR 21 FULL

CHEESE PLATE* | 8 EA 21 FULL

TRUFFLE FRIES | 12

MAPLE BROOK FARM'S BURRATA | 18

COLOSSAL SHRIMP COCKTAIL | 3.75 EA

BRUSSELS SPROUT BRAVAS | 14

TRUFFLED MUSHROOM TOAST | 16

CARAMELIZED DELICATA SQUASH | 17

ROASTED PORTUGUESE OCTOPUS | 19

DUCK MEATBALLS | 18

WAGYU BURGER | 23

WE ALSO OFFER ROTATING SELECTIONS OF BEER, WINE, GROWER CHAMPAGNE,
FLIGHTS, SEASONAL & SPECIALTY COCKTAILS AND DESSERTS
VISIT OUR WEBSITE FOR FULL MENU OFFERINGS SALOONDAVIS.COM