

FOUNDRY

ON ELM

RAW BAR

EAST COAST OYSTERS * 1 each
mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP COCKTAIL 4 each
cocktail sauce, creole remoulade

YELLOWFIN TUNA TARTARE* 20
sesame ponzu, smashed avocado, kettle chips

BEEF TARTARE* 20
wagyu sirloin, classic accoutrement,
kettle chips

FRIES

HOUSE-CUT FRENCH FRIES 10
served with ketchup

add truffle & parmesan +2

add a sauce +2

truffle aioli, sriracha ranch, malt vinegar mayo,
maple buffalo, gorgonzola bleu cheese

FRENCH FRY PARTY PLATTER 25

Double order of french fries with ALL the sauces
add truffle & parmesan +4

DESSERT

WARM SKILLET COOKIE 13
miso brown butter, callebaut chocolate,
vanilla ice cream

Late Night Snacks

weeknights until 11pm
friday & saturday until midnight



SNACKS

MARINATED OLIVES 7

BUTTER BEAN HUMMUS 9
roasted garlic & grilled pita

HOUSE MADE FOCACCIA BREAD 7
olives, roasted garlic, evoo

PROSCIUTTO DI PARMA 15
honey whipped ricotta, sourdough toast

ALBONDIGAS 13
beef & pork meatballs, smoky spanish tomato sauce, migas

BUTTERMILK FRIED CHICKEN SANDWICH 17
maple buffalo sauce, red cabbage slaw, brioche

DRINKS FOR SHARING

FISH BOWL 30

serves two

strawberry infused vodka & rum, velvet falernum,
blue curacao, pineapple, lime, sprite

MAGNUM OF THE MOMENT - Ask for details!

PONY UP 20

Half Dozen Lil' High Lifes

*Please keep dollar oyster orders to one dozen at a time so all our guests get a fair share.
Don't worry - as soon as your oysters are delivered, you can order the next round!*

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.

* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked food may increase risk of foodborne illness.