

EST. 2010

DAVIS SQUARE
SOMERVILLE



BRUNCH HOURS

SAT - SUN 10-3PM

BRUNCH MENU

BRUNCH

STICKY BUN 6
walnuts, salted honey butter

BEIGNETS 8
dark chocolate sauce

POUTINE MADAME 16
house cut fries, cheddar cheese curds, beef gravy,
sunny farm egg*

TRES LECHES FRENCH TOAST 16
mixed berries, coconut whipped cream, maple syrup

AVOCADO TOAST 18
sunny farm eggs*, grilled sourdough, black bean purée,
queso fresco, spicy salsa, home fries

ROASTED MUSHROOM OMELET* 18
maitake & cremini mushrooms, gruyere, home fries, 7 grain toast

GREENS & GRAINS SCRAMBLE 15
tuscan kale, bell pepper, asparagus, quinoa, home fries,
7 grain toast

EGGS IN PURGATORY 16
spicy tomato ragu, poached farm eggs*, cheddar cheese curds,
grilled sourdough

FARMHOUSE BREAKFAST 18
sunny farm eggs*, applewood smoked bacon, breakfast sausage,
home fries, buttermilk biscuit, fig jam

CHORIZO HASH 18
sunny farm eggs*, fingerling potatoes, tuscan kale, chimichurri,
7 grain toast

STEAK & EGGS 27
grilled 8oz flat iron*, sunny farm eggs*, mixed greens,
home fries, 7 grain toast

PORK BELLY BENEDICT 19
poached farm eggs*, crispy pork belly, buttermilk biscuit,
home fries, mixed greens, hollandaise*

TUSCAN KALE BENEDICT 19
poached farm eggs*, sautéed kale, buttermilk biscuit,
home fries, mixed greens, hollandaise*

SIDES

FRESH FRUIT BOWL 9

HOME FRIES 6

NORTH COUNTRY APPLEWOOD
SMOKED BACON 6

BREAKFAST SAUSAGE 6

GRIDDLED BUTTERMILK BISCUIT with jam 5

SEVEN GRAIN TOAST with jam 3

HOUSE-CUT FRENCH FRIES 10
add truffle & parmesan 2

STARTERS & SALADS

EAST COAST OYSTERS* 18 | 36
champagne mignonette, cocktail sauce
COME SEE US ON MONDAYS FOR \$2 OYSTERS

ANCHO BLACK BEAN HUMMUS 13
tahini yogurt, cilantro, smoked paprika, warm pita

CHEESE BOARD 21 or 8 each
Drunken Goat - pastuerized goat
Harvest Moon - raw cow
Nancey's Camembert - soft cow & sheep

CHARCUTERIE BOARD 21 or 8 each
Jamon de Serrano
Tasso Coppa
Smoked Duck Breast

PICNIC BOARD 36
all the cheese, all the charcuterie with accompaniments

CAESAR SALAD 16
red leaf lettuce, brioche croutons, parmigiana-reggiano,
boquerones, caesar dressing

COBB SALAD 18
grilled chicken, bacon lardons, mesclun, cherry tomatoes,
cucumber, egg*, gorgonzola

LITTLE LEAF GREENS 12
heirloom cherry tomatoes, shaved fennel, red onion,
lemon-thyme vinaigrette

MAPLEBROOK FARM'S BURRATA 18
mission figs, baby arugula, pomegranate, fig vincotto,
toasted sourdough

SALAD ADD-ONS
Avocado 3 *Serrano Ham 5*
Grilled Chicken 7 *Grilled Flat Iron Steak* 16*

SANDWICHES

GRILLED CHICKEN 18
whiskey bbq, applewoodbacon, cheddar, spicy ranch, toasted telera

GRILLED CHEESE & TOMATO BASIL SOUP 16
smoked gouda & cheddar, smoked-honey drizzle,
griddled sourdough
Soup or Sandwich a la carte 8

FOUNDRY BURGER* 19
brisket, chuck & short rib, cheddar, pickles, charred red onion,
truffle aioli*, toasted brioche

SANDO ADD-ONS
Add Avocado 3 *Sunnyside Farm Egg* 2* *Applewood Bacon 3*

MORNING ESSENTIALS

ESPRESSO SINGLE 3 DOUBLE 6

BOTTOMLESS HOT COFFEE 5

COLD BREW 5

SHAKEN ESPRESSO 8
double espresso, milk, demerara sugar, orange blossom water

ICED TEA 5 HOT TEA 5

OJ or GRAPEFRUIT 5

* These items are served raw or undercooked or may be cooked
your specifications. Consuming raw or undercooked meat, poultry,
seafood, shellfish or eggs may increase risk of foodborne illness.
Please inform your server if anyone in your party has a food
allergy. Recent health inspection available at request.

EXECUTIVE CHEF: SHAYNE NUNES
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 six or more.
This fee is paid entirely to the service staff.