EST.

DAVIS SQUARE
SOMERVILLE

FOUNDRY
ON ELM

255 ELM

RESTAURANT
AND BAR

MID DAY MENU 3-4 PM
SAT & SUN

SALADS

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

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

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

MAPLEBROOK FARM'S BURRATA 18
hazlenut muhummara*, baby heirloom tomatoes, grilled sourdough

SALAD ADD-ONS:
Avocado 3   Prosciutto 6   Grilled Herbed-Dijon Chicken 8   8 oz Flat Iron Steak 18*

SANDWICHES

GRILLED CHICKEN 18
whiskey bbq, applewood bacon,cheddar, sriracha ranch*, toasted telera

GRILLED CHEESE & TOMATO BASIL SOUP 16
smoked gouda & cheddar, smoked honey drizzle, griddled sourdough

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

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

SNACKS

SPICY MARINATED OLIVES 7

COLOSSAL SHRIMP* 3.50 EA
cocktail sauce, creole remoulade

FRENCH ONION SOUP 14
caramelized onions, gruyere toast

LAMB TARTARE* 20
harissa, sumac yogurt*, warm pita

ANCHO BLACK BEAN HUMMUS 14
tahini yogurt*, cilantro, smoked paprika, warm pita

ONE PERFECT CHEESE 12
Eidolon-Martha's Vineyard-Organic Cow, Bloomy Rind

24 MONTH AGED PROSCIUTTO DI PARMA
cavaillon melon, tuscan olive oil

EXECUTIVE CHEF: SHAYNE NUNES