

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

#### FALL HARVEST 16

belgian endive, sheep's milk feta, arugula, brussels sprouts, gala apples, toasted cashews, cider vinaigrette

#### 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 aioli\*, toasted brioche

#### BURGER ADD-ONS:

Add Avocado 3    Applewood Bacon 3    Sunnyside Farm Egg\* 2

### SNACKS

#### CASTLEVETRANO OLIVES 7

#### COLOSSAL SHRIMP\* 3.50 EA

cocktail sauce, creole remoulade

#### FRENCH ONION SOUP 14

caramelized onions, gruyere toast

#### BRANDT BEEF TARTARE\* 20

prime strip loin, shallots, capers, cornichons, truffle dijonnaise, kettle chips  
add 5g sturgeon caviar +10

#### ROASTED CARROT & ZAAATAR HUMMUS 14

cashew dukkah, tahini yogurt, smoked paprika, grilled pita

#### ONE PERFECT CHEESE 12

la tur, italian triple cream, mission figs, smoked honey & grilled sourdough

#### 24 MONTH AGED PROSCIUTTO DI PARMA 14

torn burrata, smokey honey, arugula, grilled sourdough

Please inform your server if anyone in your party has a food allergy.  
Some items contain nuts and other allergens.

\* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

#### EXECUTIVE CHEF: SHAYNE NUNES

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out. Please speak to your server for more information.

A 20% service fee will be added to the check for large parties of six or more.