

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

WINTER CHICORIES 15

citrus, toasted hazelnuts, gorgonzola vinaigrette

SALAD ADD-ONS:

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

SOUP & SANDWICHES

FRENCH ONION SOUP 14

caramelized onions, gruyere toast

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:

Avocado 3 Applewood Bacon 3 Sunnyside Farm Egg* 2

RAW & CO.

EAST COAST OYSTERS* 18 | 36

mignonette, cocktail sauce, lemon

add 5g white sturgeon caviar +10

COLOSSAL SHRIMP* 3.50 EA

cocktail sauce, creole remoulade

BRANDT BEEF TARTARE* 20

prime strip loin, shallots, capers, cornichons,
truffle dijonaise, kettle chips

Come See Us on Mondays for \$2 Oysters

SNACKS

SALTED MARCONA ALMONDS 6

MARINATED OLIVES 6

BEET TZATZIKI 6

WHIPPED FETA 6

chile oil

CARROT HUMMUS 6

cashew dukkah

24 MONTH PROSCIUTTO DI PARMA 10

EXECUTIVE CHEF: SHAYNE NUNES
CHEF DE CUISINE: MIKE SLAVIN

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.
Recent health inspection available at request.

* 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.

A 3% Kitchen Service Fee is added to all checks.

This fee is paid entirely to our 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.