

EST.

DAVIS SQUARE  
SOMERVILLEFOUNDRY  
ON ELM

255 ELM

RESTAURANT  
AND BARMID DAY MENU 3-4 PM  
SAT & SUN

## SALADS

## COBB SALAD 18

grilled chicken, bacon lardons, mesclun, cherry tomatoes, cucumber, egg\*, gorgonzola &amp; bluecheese dressing

## LITTLE LEAF GREENS 13

baby heirloom cherry tomatoes, shaved radish, red onion, lemon-thyme vinaigrette

## CAESAR SALAD 16

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

## CHICORIES 15

citrus, gorgonzola, hazelnut vinaigrette

## SALAD ADD-ONS:

Avocado 3   Prosciutto 6   Grilled Chicken 8   8 oz Brandt bavette steak\* 20

## SOUP &amp; SANDWICHES

## PEA &amp; SPINACH SOUP 13

pancetta, olive oil, parmesan, watercress

## GRILLED CHICKEN 18

whiskey bbq, applewood bacon, cheddar, sriracha ranch\*, toasted telera

## GRILLED CHEESE &amp; TOMATO BASIL SOUP 16

smoked gouda &amp; cheddar, smoked honey drizzle, griddled sourdough

## FOUNDRY BURGER\* 19

brisket, chuck &amp; 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 &amp; 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 sirloin, snap peas, horseradish, charred spring onion  
vinaigrette, quail egg, kettle chips

Come See Us on Mondays for \$2 Oysters

## SNACKS

## SALTED MARCONA ALMONDS 6

## MARINATED OLIVES 6

## ARTICHOKE BAGNA CAUDA 6

## WHIPPED FETA 6

chile oil

## CARROT HUMMUS 6

cashew dukkah

## 24 MONTH PROSCIUTTO DI PARMA 10

## HOUSE-CUT FRIES 10

add truffle &amp; parmesan + 2

EXECUTIVE CHEF: SHAYNE NUNES  
CHEF DE CUISINE: MIKE SLAVINPlease 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.