

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

## ENDIVE SALAD 15

roasted pear, roquefort, fines herbs vinaigrette, brown butter crumbs

## SALAD ADD-ONS:

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

## SOUP &amp; SANDWICHES

## GRILLED CORN CHOWDER 13

chorizo, tajin, queso fresco, cilantro

## 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

## SNACKS

## SALTED MARCONA ALMONDS 6

## MARINATED OLIVES 6

## BABA GANOUSH 6

## WHIPPED FETA chile oil 6

## PIQUILLO PEPPER HUMMUS 6

pinenut agrodolce

## EAST COAST OYSTERS\* 18 | 36

mignonette, cocktail sauce, lemon

add white sturgeon caviar  
\$10 for 6   \$20 for a dozen

## 24 MONTH PROSCIUTTO DI PARMA 10

## IRISH PORTER CHEDDAR 15

quince, grain mustard, water crackers

## HOUSE-CUT FRIES 10

add truffle &amp; parmesan \$2

## CHICKEN LIVER MOUSSE 15

concord grape, pickles, grilled bread

## RAW

## COLOSSAL SHRIMP\* 3.50 EA

cocktail sauce, creole remoulade

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 to support our hourly kitchen staff.  
This fee is optional and will be removed upon request.

A automatic 20% gratuity will be added to the check for parties of six or more