FOUNDRY
ON ELM

Saloon
DAVIS SQUARE

RAW

EAST COAST OYSTERS * 18 | 36
mignonette, cocktail sauce, lemon

COLOSSAL SHRIMP * 3.50 EA
cocktail sauce, creole remoulade

SNACKS

HOUSE MADE FOCACCIA BREAD 8

SALTED MARCONA ALMONDS 6

MARINATED OLIVES 6

BABA GANOUSH 6

WHIPPED FETA chile oil **6**

PiQUILLO PEPPER HUMMUS pinenut agrodulce **6**

24 MONTH PROSCIUTTO DI PARMA 10

LATE NIGHT SNACK BOARD 40
Enjoy all the snacks in this section

CHICKEN LIVER MOUSSE * 15
concord grape, pickles, grilled bread
(not available on snack board)

DESSERTS

LIMONCELLO OLIVE OIL CAKE 13
wild blueberries, olive oil jam

TCHO DOUBLE CHOCOLATE PUDDING 9
toasted almond*, coconut crunch, sea salt

FRIED

HOUSE-CUT FRENCH FRIES 10
served with ketchup
add truffle & parmesan + 2

FRENCH FRY PARTY PLATTER 25
Double order of fries with ALL the dips - ketchup,
truffle aioli, buttermilk ranch, malt vinegar mayo,
creole remoulade, gorgonzola bleu cheese
add truffle & parmesan + 4

POUTINE 16
house-cut fries, cheddar curds, beef gravy, chives

BUTTERMILK FRIED CHICKEN SANDWICH 15
bread & butter coleslaw, malt vinegar mayo,
martin's potato roll

DRINKS

FISH BOWL 30 serves two
strawberry infused vodka & rum, velvet falernum,
blue curacao, pineapple, lime, sprite

MAGNUM OF THE MOMENT - Ask for details!

PONY UP 20
Half Dozen Lil' High Lifes
add Jello Shot +2 each

* 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. 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.

A 3% KITCHEN SERVICVE FEE IS ADDED TO ALL CHECKS TO SUPPORT OUR HOURLY KITCHEN STAFF. THIS FEE IS OPTIONAL AND WILL BE REMOVED UPON REQUEST

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE