

EST.

DAVIS SQUARE  
SOMERVILLEFOUNDRY  
ON ELM

255 ELM

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

## SALADS

## WEDGE 16

little gem, cherry tomatoes, pickled red onion, bacon lardons, blue cheese dressing

## LITTLE LEAF GREENS 13

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

## CAESAR 16

little gem, garlic bread crumbs, parmesan, boquerones, lemon, classic dressing

## RADICCHIO 15

mandarins, roquefort, hazelnuts, fines herbs vinaigrette

## SALAD ADD-ONS:

Avocado 3 Prosciutto 8 Grilled Chicken 8 Salmon 18 8 oz Bavette steak\* 20

## SOUP &amp; SANDWICHES

## BUTTERNUT SQUASH &amp; APPLE SOUP 12

5 spiced crème fraîche, pumpkin seed granola

## 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

PROSCIUTTO DI PARMA 10  
bread sticksIRISH PORTER CHEDDAR 15  
quince, grain mustard, water crackersHOUSE-CUT FRIES 10  
add truffle & parmesan +2CHICKEN LIVER MOUSSE 15  
concord grape, pickles, grilled breadEAST COAST OYSTERS\* 18 | 36  
mignonette, cocktail sauce, lemon

MARCONA ALMONDS 6

MARINATED OLIVES 6

MARINATED MUSHROOMS 6  
garlic, espelette, sherryPUMPKIN HUMMUS 6  
sage, pepitas, roasted pumpkin seed oil

## RAW

COLOSSAL SHRIMP COCKTAIL\*  
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.

Automatic 20% Gratuity will be added to the check for parties of six or more