

THE FOUNDRY GRILL

DINNER

Monday–Sunday
5pm–9pm

TO SHARE

EVERYTHING ROLLS house baked rolls, everything seasoning, salted butter 10.

DIRTY FRIES truffle aioli, perfect egg, everything seasoning 18.

CHILE QUESO DIP smoked tri tip, tortilla chips, feta cheese, scallions 21.

BRUSSELS SPROUTS soy garlic glaze, cashew, raisin 17.

TRUFFLE MAC N' CHEESE bacon, parmesan, herbs, panko 16.

ANGRY MUSSELS calabrese, chilis, grilled sourdough 18.

Charcuterie Board

meat and cheese, mountain honey, mustard, pickle,
toasted muesli bread 28.

GRILLED

NIMAN RANCH RIBEYE cheddar scalloped potatoes, green beans, herb butter 62.

BEEF FILET red potato mash, asparagus, demi 48.

PORK CHOP leeks soubise, farro, pancetta, demi, tomato, kale 38.

MAINS

CHICKEN snap peas, carrots, lemongrass broth, pepper biscuit 36.

HALIBUT panko, creamed corn, bacon, potatoes, asparagus, tomato, herb oil 46.

QUINOA CAKE squash, bean & corn salsa, aioli, avocado crema, plantains 28.

PAPPARDELLE wild mushrooms, white wine cream sauce, grana, sourdough 30.

SCALLOPS potatoes, bacon, peas, fennel, gremolata, mushroom 42.

SOUP & SALADS

ROASTED BEETS

arugula, goat cheese, candied pepitas,
pistachio, orange, citrus vinaigrette 16.

CHOPPED WEDGE

bacon, tomato, bleu cheese, crispy shallots 16.

SOUP OF THE DAY

inquire with server 10.

SIDES

RED POTATO MASH

butter, milk, cream, garlic, leeks 10.

GARLIC MUSHROOMS

shallot, butter, herbs 10.

ASPARAGUS

green onion, parmesan, breadcrumbs 10.

BROCCOLINI

garlic, soy glaze, sesame seeds 8.

TOMATO TART

caramelized onions, goat cheese, puff
pastry 11.

SPECIALTY DRINKS

MOUNTAIN COOLER

ginger beer, agave, mint, lime 8.

SEASONAL LEMONADE

cranberry, rosemary 8.

HARVEST REFRESHER

apple cider, maple syrup, ginger beer 8.

Chef Stephanie Auerbach | A 20% service charge will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness