

THE FOUNDRY GRILL

LUNCH

Monday–Saturday
11:30am–3pm

TO SHARE

- 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.
- ANGRY MUSSELS** calabrese, calabrian chilis, toasted sourdough 21.
- TRUFFLE MAC N' CHEESE** bacon, parmesan, herbs, panko 16.

- add steak 8.

Charcuterie Board

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

MAINS

- CHICKEN TACOS** radish, queso fresco, napa cabbage, avocado crema 20.
- BISON MELT** marble rye, swiss, Russian dressing, caramelized onions 22.
- PHILLY STEAK MELT** mushroom, provolone, garlic aioli, arugula, jalapenos 22.
- TURKEY CORDON BLEU** ham, swiss, onion, mornay sauce, spinach, sourdough 21.
- ANGUS BURGER** white cheddar, dukes mayo, bacon jam, onion, pickle, split bun 23.
- SALMON SANDWICH** dill yogurt, tomato, arugula, lemon, pickled onion, ciabatta 23.
- SEASONAL BOWL** quinoa, cabbage, cucumbers, candied pepitas, feta, hummus,
lemon 20. - make it a tortilla wrap \$3
- DAILY SANDWICH SPECIAL** inquire with server MP.

SOUP & SALADS

- ROASTED BEETS**
arugula, goat cheese, candied pepitas,
pistachio, orange, citrus
vinaigrette 16.
- CHOPPED WEDGE**
bacon, tomato, blue cheese, crispy shallots
16.
- SALMON AND GRAINS** kale, quinoa,
cucumber, butternut squash, feta,
onion, apple cider vinaigrette 24.

SOUP OF THE DAY
inquire with server 10.

DESSERTS

- STICKY TOFFEE PUDDING**
toffee sauce, vanilla ice cream 10.
- RED VELVET RASPBERRY CHEESECAKE**
raspberry coulis, whipped cream 10.
- MINT CHOCOLATE YULE LOG**
andes mint chocolate swiss roll cake,
chocolate ganache 10.
- ORANGE GINGERBREAD MOUSSE**
maple orange mousse, blood orange
coulis 10.
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SPECIALTY DRINKS

- MOUNTAIN COOLER**
ginger beer, agave, mint, lime 8.
- 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

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