

THE FOUNDRY GRILL

LUNCH

Monday–Saturday
11:30am–3pm

TO SHARE

DIRTY FRIES truffle aioli, perfect egg, everything seasoning 19.

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

BRUSSELS SPROUTS soy garlic glaze, cashew, raisin 18.

ANGRY MUSSELS calabrese, calabrian chilis, toasted sourdough 21.

TRUFFLE MAC N' CHEESE bacon, parmesan, herbs, panko 17.

- add steak 9.

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 23.

PHILLY STEAK MELT mushroom, provolone, garlic aioli, arugula, jalapenos 23.

TURKEY CORDON BLEU ham, swiss, onion, mornay sauce, spinach, sourdough 21.

ANGUS BURGER white cheddar, dukes mayo, bacon jam, onion, pickle, split bun 25.

SALMON SANDWICH dill yogurt, tomato, arugula, lemon, pickled onion, ciabatta 23.

SEASONAL BOWL quinoa, cabbage, cucumbers, candied pepitas, butternut squash,

feta, hummus, lemon 21. - 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 25.

SOUP OF THE DAY

inquire with server 10.

DESSERTS

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream 12.

RED VELVET RASPBERRY CHEESECAKE

raspberry coulis, whipped cream 11.

MINT CHOCOLATE YULE LOG

andes mint chocolate swiss roll cake,
chocolate ganache 11.

ORANGE GINGERBREAD MOUSSE

maple orange mousse, blood orange
coulis 11.

SPECIALTY DRINKS

MOUNTAIN COOLER

ginger beer, agave, mint, lime 9.

LEMONADE

cranberry, rosemary 9.

HARVEST REFRESHER

apple cider, maple syrup, ginger beer 9.

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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