

THE FOUNDRY GRILL

LUNCH

Monday–Saturday
11:30am–3pm

TO SHARE

DIRTY FRIES truffle aioli, perfect egg, everything seasoning

BRUSSELS SPROUTS soy garlic glaze, cashew, craisin

LAMB FLATBREAD hummus, pine nut, smoked yogurt, radish, feta, pickled onion

POBLANO MAC bacon, gouda, cotija, poblano crema, sourdough crumb

CRUDITÉ roasted garlic and tomato hummus, marinated feta, grilled garden veggies, naan bread, olive oil

Charcuterie Board

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

MAINS

BEER BATTERED HALIBUT TACOS pico, gochujang aioli, queso fresco, napa cabbage, beans, cilantro

DILL CHICKEN CLUB breaded chicken breast, garlic mayo, lettuce, tomato, bacon, pickles, honey wheat bread

PESTO FLANK STEAK SANDWICH sundried tomato pesto sauce, arugula, blue cheese creme fraiche, baguette

PASTA PRIMAVERA cavatappi, asparagus, english peas, zucchini, broccoli, tomato, herbs, lemon butter, parmigiano

ANGUS BURGER white cheddar, Duke's mayo, bacon jam, spicy pickles, romaine, tomato, split top bun - *add bacon, add avocado*

SEARED SALMON cajun spice, couscous, dill yogurt, harissa carrot sauce, apple-fennel slaw

FALAFEL HARVEST baby kale, fried chickpea, avocado, quinoa, tzatziki, green goddess dressing

SOUP & SALADS

CHOPPED GEM

avocado, feta cheese, celery, golden raisins, green apple, peach poppyseed dressing

BABY WEDGE

roasted tomato, bacon, blue cheese crumble, pickled shallot, crispy onion, ranch

HOUSE SALAD

mixed, cucumber, tomatoes, red onion, oregano vinaigrette

CORN CHOWDER

potato, onion, cream, poblano pepper

SOUP OF THE DAY

inquire with server

CRAFT REFRESHERS

MOUNTAIN COOLER

ginger beer, agave, mint, lime

DESERT BLOOM

mango, jalapeno, lemonade

COCO COLADA

coconut, pineapple, cream

MIDNIGHT ORCHARD

blackberry, pomegranate, lemonade

Chef Alex Izatt | 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