

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
- WAGYU BURGER** tomato, spicy pickles, shredded lettuce, white cheddar, pepperjack cheese, caramelized onions, utah sauce, 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