

# 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, raisin

**CRAB FLATBREAD** tzatziki, cucumber, tomato, feta cheese, dill, lemon

**BACON-ONION MAC** cavatappi, gruyere cheese, bacon jam, sourdough crumb

**BUTTERED GARLIC CLAMS** shallot, pancetta, sourdough crumb

## Charcuterie Board

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

## MAINS

**BRISKET TACOS** pico, napa, radish, avocado crema, queso fresco, beans, pickled corn relish, cilantro

**BISON MELT** marble rye, swiss, russian dressing, caramelized onions

**HANGAR STEAK SANDWICH** pepperjack, bruschetta, onion ranch, arugula, ciabatta

**TURKEY DIP** swiss, garlic aioli, arugula, pickled onions, lemon, toasted baguette (served with au jus)

**ANGUS BURGER** white cheddar, Duke's mayo, bacon jam, spicy pickles, lettuce, tomato, brioche - *add bacon, add avocado*

**SALMON SANDWICH** cucumber yogurt, tomato, arugula, lemon, onion, ciabatta

**SEASONAL BOWL** tzatziki, falafel, quinoa, cabbage, cucumber, butternut squash, feta, lemon, candied pepitas - *make it a tortilla wrap*

**SALMON AND GRAINS** kale, quinoa, cucumber, butternut squash, feta, farro, onion, apple cider vinaigrette, pomegranate, candied pepitas

**DAILY SANDWICH SPECIAL** inquire with server

## SOUP & SALADS

### HEIRLOOM TOMATO

burrata, tomato broth, prosciutto, basil-balsamic oil, lemon, sourdough crumb

### KALE CAESAR

caesar dressing, grana, herbs, seasoned crumbs, shaved cured egg yolk

### HOUSE SALAD

heritage blend, oregano vinaigrette, cucumber, tomatoes, red onion

### SOUP OF THE DAY

inquire with server

## DESSERTS

### STICKY TOFFEE PUDDING

moist sponge cake, dates, toffee sauce, vanilla ice cream

### FUDGE BROWNIE SUNDAE

warm double chocolate fudge brownie topped with a scoop of ice cream and caramel sauce

### SPICED ORANGE CHEESECAKE

topped with sweet cream panna cotta, candied cranberries, orange zest and blood orange sauce

### GINGERBREAD MONKEY BREAD

spiced sweet bread, gingerbread sauce topped with lemon ginger cream cheese icing, gingerbread crumbs and lemon zest

## CRAFT REFRESHERS

### MOUNTAIN COOLER

ginger beer, agave, mint, lime

### GILDED APPLE

apple cider, caramel, lemon, cinnamon, ginger beer

### CRANBERRY SPRITZ

house made cranberry rosemary syrup, sprite

### HOT APPLE CIDER

apple cider, cinnamon

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