

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

Charcuterie Board

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

MAINS

BRISKET TACOS 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, caramelized onions, lemon, toasted baguette (served with au jus)

ANGUS BURGER white cheddar, Duke's mayo, bacon jam, spicy pickles, romaine, tomato, brioche - *add bacon 3., add avocado 4.*

SALMON SANDWICH cucumber yogurt sauce, kale mix, tomato bruschetta, arugula, lemon, pickled onion, ciabatta

SALMON AND GRAINS mixed greens, quinoa, cucumber, butternut, feta, farro, onion, apple cider vinaigrette, pomegranate, candied pepitas

DAILY SANDWICH SPECIAL inquire with server

SOUP & SALADS

KALE CAESAR

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

ENDIVE AND RADICCHIO

pear, candied walnuts, blue cheese, maple dijon vinaigrette

HOUSE SALAD

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

SOUP OF THE DAY

inquire with server

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