

# 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, smoked garlic yogurt, radish, feta, pickled onion

**POBLANO MAC** cavatappi, gouda, cotija, poblano crema, sourdough crumb

**CRUDITÉ** beet cashew pesto, goat cheese, pita, assorted vegetables

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## Charcuterie Board

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

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## 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, add avocado*

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

**SALMON AND GRAINS** lemon vinaigrette, tomatoes, cucumber, feta, quinoa, farro, candied pepitas - *add avocado*

**DAILY SANDWICH SPECIAL** inquire with server

## SOUP & SALADS

### KALE CAESAR

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

### BIBB SALAD

honey lemon vinaigrette, goat cheese, blackberries, candied pistachio, radish

### HOUSE SALAD

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

### SOUP OF THE DAY

inquire with server

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## 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