

THE FOUNDRY GRILL

DINNER

Monday–Sunday
5pm–9pm

TO SHARE

- PARMESEAN ROLLS** three cheese blend, compound herb butter
- DIRTY FRIES** truffle aioli, perfect egg, everything seasoning
- CRAB FLATBREAD** tzatziki, cucumber, tomato, feta cheese, dill, lemon
- BRUSSELS SPROUTS** soy garlic glaze, cashew, raisin
- BACON-ONION MAC** cavatappi, gruyere cheese, bacon jam, sourdough crumb .
- BUTTERED GARLIC CLAMS** shallot, pancetta, sourdough crumb
- CHARCUTERIE BOARD** meat, cheese, honey, mustard, apple, toasted muesli

SIGNATURE STEAK

DOUBLE R ANGUS TOMAHAWK 30 oz
served with a choice of two sides, herb butter, and house demi

GRILLED

all steaks served with yukon mashed potatoes, herb butter, and house demi with a choice of garlic mushrooms or asparagus

- CERTIFIED ANGUS BEEF NEW YORK STRIP** 12 oz
- HOUSE SMOKED MEATLOAF** 10 oz
- NIMAN RANCH BEEF FILET** 7 oz
- CERTIFIED ANGUS BEEF RIBEYE** 14 oz

MAINS

- PORK TENDERLOIN** buttered grits, caramelized apple and onion, thyme jus .
- SHORT RIB** parsnip, baby carrot, yukon potato, red wine jus, fried shallot
- CHICKEN** chive spaetzle, stone fruit mostarda, black kale, Italian sausage
- CAULIFLOWER STEAK** maple, carrot, farro, butternut squash, currants
- STEELHEAD TROUT** shakshuka tomato sauce, broccolini, almond, herb oil
- CLAM LINGUINI** white wine butter sauce, san marzano tomatoes, garlic

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

SIDES

- CREAMED CORN**
cotija cheese, cilantro, lime, tajin aioli
- RED POTATO MASH**
fried garlic, compound butter, herbs
- GARLIC MUSHROOMS AND ONIONS**
shallot, compound butter, herbs
- ASPARAGUS**
shakshuka tomato sauce, perfect egg, parmesan, breadcrumbs
- SALT BAKED POTATO**
plain or loaded with bacon, chive, sour cream, cheddar cheese

CRAFT REFRESHERS

- MOUNTAIN COOLER**
ginger beer, agave, mint, lime
- GUILDED APPLE**
apple cider, caramel, lemon, cinnamon, ginger beer
- CRANBERRY SPRITZ**
house made cranberry rosemary syrup, sprite
- HOT APPLE CIDER**
apple cider, cinnamon