

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

LAMB FLATBREAD hummus, smoked garlic yogurt, radish, feta, pickled onion

BRUSSELS SPROUTS soy garlic glaze, cashew, craisin

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

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

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 steak sauce

GRILLED

all steaks served with red mashed potatoes, herb butter, and house steak sauce 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 CHOP orzo, mustard cream, fennel, apple, radish

SHRIMP AND GRITS tasso gravy, smoked cheddar, crispy shallots, scallions

CHICKEN asparagus mousse, farro, lemon zest, mushroom

RATATOUILLE eggplant, pesto, whipped ricotta, tempura maitake, sourdough

BLACKENED SALMON dirty rice, chorizo, red pepper chimichurri

GNOCCHI mushroom ragu, crispy pancetta, lemon ricotta, sourdough

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

SIDES

GREEN BEANS

tempura fried, lemon dill yogurt, chili crisp

YUKON POTATO MASH

fried garlic, herb butter

GARLIC MUSHROOMS AND ONIONS

shallot, herb butter

ASPARAGUS

red pepper chimichurri, crispy prosciutto, cured egg, parmesan

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

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.