

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
- DESERT BLOOM**
mango, jalapeno, lemonade
- HECTOR'S COLADA**
coconut, pineapple, cream
- MIDNIGHT ORCHARD**
blackberry, pomegranate, lemonade