THE FOUNDRY GRILL

DINNER

Monday–Sunday
5pm–9pm

TO SHARE

HONEY OAT WHEAT LOAF served with salted butter

DIRTY FRIES truffle aioli, perfect egg, everything seasoning

SHEPHERDS'S PIE braised lamb, vegetables, garlic mashed potatoes, herbs, pickled vegetable

BRUSSELS SPROUTS soy garlic glaze, cashew, craisin

BACON GOUDA TRUFFLE MAC radiatori, smoked gouda sauce, truffle oil, chopped bacon, herbs

CHARCUTERIE BOARD meat, cheese, honey, mustard, apple, toasted muesli 30.

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 buttermilk mashed potatoes, herb butter, and house steak sauce, with a choice of garlic mushrooms or asparagus

CERTIFIED ANGUS BEEF NEW YORK STRIP 12 oz

NIMAN RANCH BEEF FILET 7 oz

CERTIFIED ANGUS BEEF RIBEYE 14 oz

HALF CHICKEN citrus spice rub, herbed chicken jus

MAINS

PORK TENDERLOIN bacon, grilled garden veggies, charred scallion salsa

HALIBUT smoked mussels, puttanesca sauce, olive tapenade, fennel, tomato

BRAISED CABBAGE white bean puree, summer succotash, pickled shallot, toasted pepitas

SEARED SALMON skin on filet, smokey maple parsnip puree, garlic lemon broccolini, maple balsamic gastrique

BISON RIGATONI rigatoni, bison bolognese, tomato, parmesan, fresh herbs

SOUP & SALADS

TUSCAN ARUGULA SALAD
arugula, parmesan, crispy prosciutto, pine nuts, tuscan lemon vinaigrette

BABY WEDGE
roasted tomato, bacon, blue cheese crumble, pickled shallot, crispy onion, ranch

HOUSE SALAD
mixed, cucumber, tomatoes, red onion, oregano vinaigrette

HOUSE CAESAR SALAD
romaine, parmesan, house caesar dressing, lemon, croutons, parmesan crisp

BUTTERNUT SQUASH SOUP
onion, garlic, sage, thyme, creme fraiche, gruyere crouton

SOUP OF THE DAY
inquire with server

SIDES

ROASTED BEETS
lemon, dill yogurt, toasted pepitas

BUTTERMILK MASH
garlic, herb butter

GARLIC MUSHROOMS AND ONIONS
shallot, herb butter

ASPARAGUS
charred scallion salsa

CRAFT REFRESHERS

MOUNTAIN COOLER
ginger beer, agave, mint, lime

GILDED APPLE
apple cider, ginger beer, caramel, cinnamon

MIDNIGHT ORCHARD
blackberry, pomegranate, lemonade

HOT APPLE CIDER

A 20% service charge will be added to parties of 6 or more, and checks cannot be split.
*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness.
Food at this establishment may contain one or more of the nine major food allergens. Please consult a manager if you have any questions.

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