

THE FOUNDRY GRILL

Dinner

Starters

Sweet Potato Hummus (V) 16

Chef's choice of meats & cheese
mountain honey, house mustard, pickles
almonds

Charcuterie 22

Chef's choice of meats & cheese
mountain honey, house mustard, pickles
almonds

Dirty Fries 16

Truffle aioli, perfect egg, everything seasoning
green onion

Brussels Sprouts (V) 15

Sweet and sour soy, almond splinters

Delicata Squash Toast (V) 16

Jerk roasted squash, burrata, pepitas, sourdough

Roasted Beets (V) 9

Cashew cream, hazelnut dukkah, soft herbs, fennel pollen

Soup & Salad

Soup of the Day 10

Mixed Greens (V) (GF) 12

Red onion, tomato, shaved carrot
walnuts, quinoa, fig mustard vinaigrette

Elote Wedge (GF) 12

Romaine, corn, cherry tomatoes
queso fresco, banana peppers, cilantro vinaigrette

Quinoa & Roasted Carrots (V) 14

Apricot, pistachio, cashew cream, arugula & kale
pomegranate blueberry vinaigrette

Add

Chicken 6 Shrimp 8 Trout 10

Specialty Drinks

Coconut Stampede 6

Coconut Milk, Coconut Water, Sugar

Mountain Cooler 6

Ginger beer, agave nectar, lime, mint

Seasonal Lemonade 6

Mains

Steelhead Trout 38

Swiss chard, pancetta, pine nuts
jalapeno, butternut squash, fingerling potato

Mary's Chicken Breast 38

Parsley spaetzle, lima bean, mushrooms
pearl onion, chicken jus

Campanelle Pasta (V) 32

Kale pistou, lemon walnut
piquillo pepper, parmesan

Glazed Short Rib 42

Mushroom puree, cabbage & mushroom hand pie
grilled cauliflini, pickled mustard seed

Bison Meatloaf 28

Braised collard greens, mashed potatoes
gravy

Steaks (GF)

Filet Mignon 46

Ribeye Steak 80

New York Strip Steak 63

All steaks are served with buttermilk mashed potatoes
grilled broccolini & bearnaise

chimichurri or house steak sauce available upon request

Vegetables & Sides

Truffle Mac & Cheese 12

Aged white cheddar, white truffle oil

Grilled Broccolini (V) (GF) 8

Romesco & herbs

Regular, Garlic or Sweet Potato Fries 8

Local Mountain Honey 9

House Marinated Olives 8

(V) Indicates that a dish can be made Vegan, please inform your server.

A 20% Gratuity may be added to parties of 6 or more & A \$5 charge will be added to most split dishes.

Consuming Raw or Undercooked meats, poultry, seafood or shellfish may increase the risk of food borne illness.

Please let your server know of any possible allergies or dietary restrictions.

Executive Sous Chef Manuel Rozehnal