

THE FOUNDRY GRILL

Lunch

Starters

Sweet Potato Hummus (V) 16
Pomegranate, smoked maple, candied walnuts
carrots, cauliflower, broccolini, plancha bread

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, almonds splinters

Roasted Beets (V) 9

Cashew cream, hazelnut dukkah, soft herbs, fennel pollen

Soup & Salad

Soup of the Day 10

Bison Chili 12

Cheddar cheese, sour cream, green onion

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 lime 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

Sandwiches

Choice of Fries or House Salad

Burger (V) 19

Choice of black angus wagyu or beyond burger
caramelized onion, bibb lettuce, gruyere
sauce royal, brioche bun

Turkey Cubano 16

Dijonnaise, turkey bacon, swiss cheese, pickles
banana peppers

Barbecue Carrot Sandwich (V) 16

Honey mustard slaw, hot pickles, potato roll
crispy onion

Daily Sandwich \$A.Q.

Entrees

Steelhead Trout 26

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

Campanelle Pasta 24

Kale pistou, lemon, walnut
piquillo pepper, parmesan

Mahi Mahi Tacos (V) (GF) 18

Red cabbage, pico, radish
chipotle aioli, queso fresco, cilantro

Farro Bowl (V) 18

Roasted butternut squash, kale, brussels
raisins, edamame, pepitas, cashew cream

Vegan Tacos (V) 18

Butternut squash, kale, cabbage
pickled vegetables, cashew cream

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 (V) 8

Fennel Seeds, orange & lavender

(V) Indicates that a dish can be made Vegan, Please inquire with 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.