**The Foundry Grill**

**Dinner**

**FOR THE TABLE**

**Foundry Grill Pull Apart Rolls**
- Everything Seasoning
- Caramelized Onion Dip

**Charcuterie Board**
- Chef’s Choice of Meat & Cheese, Local Honey
- Barrel Aged Whiskey Mustard, Pickles, Almonds

**Dirty Fries**
- Truffle Aioli, Perfect Egg
- Everything Seasoning

**SOUP & SALAD**

**Three Sisters Salad (V)**
- Flowering Kale, Acorn Squash, BBQ Beans
- Grilled Corn, Candied Pepitas
- Lemon Vinaigrette

**Garden Greens (V)**
- Baby Tomatoes, Cucumbers, Red Onion

**Mains**

**Niman Ranch Pork Chop**
- Borracho Beans, Corn
- Tequila Orange Butter, Anaheim Chili

**Trout**
- Carrot Romesco, Cauliflower Rice, Bacon
- Marcona Almond, Hericot Vert, Herb Agrumato

**Mushroom Bolognese (V)**
- Roasted Spaghetti Squash, Tomato
- Mushroom Ragout, Shaved Hazelnut

**Margherita Pizza**
- Mozzarella, Basil, Olive Oil

**Specialty Soda**

**Mountain Cooler**
- Ginger Beer, Agave, Mint, Lime

**Strawberry Fields**
- Local Taproot Soda, Honey Water, Basil

**Utah Apples & Burrata**
- Local Apples, Basil, Balsamic, Burrata
- Prosciutto, Grilled Sourdough

**Brussels Sprouts**
- Sweet & Sour Soy, Almond Splinters

**Baked Mac & Cheese**
- Gruyere, Caramelized Onions, Sourdough

**Bison Chili**
- Sour Cream & Green Onion

**Soup of the Day**

**Niman Ranch Flat Iron Steak**
- Crispy Fingerling Potatoes, Glazed Carrots
- Bearnaise, *Chimichurri Upon Request

**Great Range Bison Ribeye**
- Crispy Fingerling Potatoes, Glazed Carrots
- Bearnaise, *Chimichurri Upon Request

**Cacio E Pepe**
- Campanelle Pasta, Radicchio, Grana Americana
- Crispy Shallots, Black Pepper

**Ricotta & Autumn Squash Pizza**
- Garlic Cream, Gremolata, Ricotta, Acorn Squash

**Root Beer & Cream**
- Local Taproot Soda, Cream, Vanilla

**Wassail**
- Local Apple Cider & Spices

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Executive Chef Ryan Burnham & Foundry Grill Chef Taylor Guilliam

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of foodborne illness

*20% Gratuity Will Be Added to Parties of 6 or More