# FOUNDRY GRILL
## IN-ROOM DINING MENU

### STARTERS

- **Charcuterie 28**  
  Chef's choice of Meats and Cheese, Local Honey, Barrel Aged Whiskey Mustard, Pickles, Almonds

- **Dirty Fries 16**  
  Truffle Aioli, Perfect Egg, Everything Seasoning

- **Brussels Sprouts 14**  
  Sweet and Sour Soy, Almond Slivers

### SOUP & SALAD

- **Soup of the Day 10**

- **Bison Chili 12**  
  Sour Cream & Green Onion

- **Garden Greens Salad (V) 11**  
  Baby Tomatoes, Cucumbers, Red Onion Pepitas, Mustard Vinaigrette

- **Three Sisters Salad 14 (V)**  
  Flowering Kale, Acorn Squash, BBQ Beans  
  Grilled Corn, Candied Pepitas, Lemon Vinaigrette

### ENTREES

- **Burger 21**  
  Choice of Black Angus Wagyu or Impossible Gruyere Cheese, Caramelized Onions, Leaf Lettuce, on a Brioche Bun served with a choice of fries

- **Great Range Bison Ribeye (GF) 72**  
  Crispy Fingerling Potatoes, Glazed Carrots, Pea Tendrils Bearnaise

- **Niman Ranch Prime Flat Iron Steak (GF) 45**  
  Crispy Fingerling Potatoes, Glazed Carrots, Pea Tendrils Bearnaise

- **Cacio e Pepe 32**  
  Campanelle Pasta, Radicchio, Grana Americana  
  Crispy Shallots, Black pepper  
  (V)

- **Trout 42**  
  Carrot Romesco, Cauliflower Rice, Bacon  
  Marcona Almond, Hericot Vert, Herb Agrumato

- **Niman Ranch Pork Chop 43**  
  Borrracho Beans, Corn, Tequila Orange Butter  
  Cilantro, Hatch Chili

### SIDES

- **Regular, Garlic or Sweet Potato Fries 8**

- **House Marinated Olives 11**

---

*Sunday-Thursday, 5:00 PM-9:00 PM*

*Friday-Saturday, 5:00 PM-9:30 PM*

*Contains Nuts*