THE FOUNDRY GRILL
LUNCH

FOR THE TABLE

CHARCUTERIE BOARD 28
CHEF’S CHOICE OF MEAT & CHEESE, LOCAL HONEY
BARREL AGED WHISKEY MUSTARD, PICKLES, ALMONDS

DIRTY FRIES 16
TRUFFLE Aioli, PERFECT EGG
EVERYTHING SEASONING

BRUSSELS SPROUTS 14
SWEET & SOUR SOY, ALMOND SPLINTERS

BAKED MAC & CHEESE 12
GRUYERE, CARAMELIZED ONIONS, SOURDOUGH

SOUP & SALAD

THREE SISTERS SALAD 14
FLOWERING KALE, ACORN SQUASH, BBQ BEANS
GRILLED CORN, CANDIED PEPITAS
LEMON VINAIGRETTE

GARDEN GREENS 11
BABY TOMATOES, CUCUMBERS, RED ONION

BISON CHILI 12
SOUR CREAM & GREEN ONION

ADD CHICKEN 8 SHRIMP 10 SALMON 12

SOUP OF THE DAY 10

BLACKENED SALMON TACOS 19
ESCAVHE VEGETABLES, AVOCADO CREMA, SALSA MACHA FRESH CILANTRO

TROUT 26
CARROT ROMESCO, CAULIFLOWER RICE, BACON
MARCONA ALMOND, HERICOT VERT, HERB AGRUMATO

CRAB MELT 23
SOURDOUGH, CRAB, PROVOLONE, TOMATO
ARTICHOKE, FRISEE, FENNEL

BLACK ANGUS BURGER 21
CARAMELIZED ONION, BIBB LETTUCE, GRUYERE
SAUCE ROYAL, BROICHE BUN *IMPOSSIBLE AVAILABLE

TURKEY AVOCADO CLUB 22
ROASTED TURKEY, TOMATO, PICKLED ONION, BACON
GREEN GODDESS AIOLI

JACKFRUIT ADOBO TACOS 18
ESCAVHE VEGETABLES, AVOCADO, SALSA MACHA
FRESH CILANTRO

OKTOBERFEST BOARD 34
(AVAILABLE FRIDAY, SATURDAY & SUNDAY)
BAVARIAN POTATO SALAD, SPICY POLISH SAUSAGE
GERMAN BRATWURST, SAUERKRAUT, PRETZEL

SPECIALTY DRINKS

MOUNTAIN COOLER 8
GINGER BEER, AGAVE, MINT, LIME

COCONUT STAMPEDE 6
COCONUT WATER, COCONUT MILK, SUGAR

ROOT BEER & CREAM 8
ROOT BEER, CREAM, VANILLA, GIN GIN

WASSAIL 8

EXECUTIVE CHEF RYAN BURNHAM & FOUNDRY GRILL CHEF TAYLOR GUILLIAN
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOOD BORNE ILLNESS
*A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE