

The Foundry Grill

Lunch

———— For The Table ————

Charcuterie Board 26

Meats & Cheeses, Local Honey,
Muesli Bread, Marcona Almond, Olive Mix

Dirty Fries 16

Truffle Aioli, Perfect Egg
Everything Seasoning

Brussels Sprouts 14

Soy Garlic Glaze, Cashews, Craisins

Baked Mac & Cheese 12

Gruyere, Caramelized Onion, Sourdough

———— Soup & Salad ————

Pear & Kale Salad 16

Kale, Cranberry, Pecan, Local Chevre, Grained
Poppseed Vinaigrette

Spring Minestrone 12

Scallion, Potato Crisps

Honey Gem 15

Chicories, Artichoke, Baby Pepper
Shaved Parmesan, Italian Dressing

Soup of the Day 10

Add Chicken 8 Shrimp 10 Salmon 12

———— Mains ————

Blackened Salmon Tacos 21

Napa Cabbage, Salsa Verde, Pico
Avocado Crema, Fresh Cilantro

Black Angus Burger 21

Caramelized Onion, Bibb Lettuce, Gruyere
Sauce Royal, Brioche Bun, *Impossible Available

Prime Rib Dip 19

Horseradish Crème, Arugula, Fried Onions
Amoroso Roll, Rosemary Au Jus

Turkey Avocado Club 22

Roasted Turkey, Tomato, Pickled Onion
Bacon, Green Goddess Aioli

Smoked Porchetta 17

Lemon Garlic Aioli, Kale, Apple
Almond Slaw, Hoagie

Jackfruit Adobo Tostadas 18

Pinto Beans, Napa Cabbage, Pico, Queso Fresco
Mole Sauce, Cilantro

———— Desserts ————

Raspberry White Chocolate Macadamia Cookie 9

Lemon Buttermilk Ice Cream, Raspberry Compote

Brownie Sundae 9

Fudge Sauce, Caramel, Peanuts

Apple Pie 9

Spiced Apple Filling, Vanilla Ice Cream

Executive Chef Ryan Burnham & Foundry Grill Chef Alex Izatt

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

* A 20% service charge will be added to parties of 6 or more