

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

dirty fries - truffle aioli, perfect egg, everything seasoning 16

caesar - little gem, grana padano, cured egg yolk, garlic crumbs 15

brussels sprouts - soy garlic glaze, cashews, craisins 16

charcuterie board - chef's choice meat & cheese, mountain honey, mustard, pickle 28

greens & grains - baby kale, quinoa, heirloom tomato, feta, dijon vinaigrette 14

soup of the day - inquire for selection 10

BLAZE

(VERB. TO BURN STRONGLY & BRIGHTLY)

salmon tacos - cabbage, pico, queso fresco, avocado crema, cilantro 22

hangar steak sandwich - calabrese, onion, provolone, pepper aioli, ciabatta 22

caprese sandwich - heirloom tomato, mozzarella, avocado pesto, rosemary bread 17

angus burger - lettuce, tomato, onion, cheddar, garlic aioli, brioche 23

turkey avocado club - roasted turkey, tomato, pickled onion, bacon, green goddess aioli 22

jackfruit adobo wrap - purple cabbage, iceberg, tomato, onion, cilantro lime dressing 16

EMBER

(NOUN. COAL OR WOOD IN FADING FIRE)

shortcake - strawberries, rhubarb, chantilly, matcha 10

lemon meringue - graham cracker, raspberry 10

campfire skillet cookie - chocolate cookie, graham cracker ice cream 10

FUEL

(VERB. CAUSE A FIRE TO BURN MORE INTENSELY)

mountain cooler - ginger beer, agave, mint, lime 8

utahna breeze - strawberry, mango, tumeric, lemon 10

lemonade - strawberry & mint 8

Chef Alex Izatt

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

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