

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

warm bread - evoo, balsamic, black salt, butter 9

roasted beet salad - spinach, kale, pistachio, goat cheese, pickled shallot, pomegranate vin 14

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

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

meatballs - venison, spicy tomato sauce, basil, olive oil 16

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

brussels sprouts - sweet soy glaze, cashews, craisins 16

baked mac n' cheese - tomato, ricotta, parmesan, panko 14

BLAZE

(VERB. TO BURN STRONGLY & BRIGHTLY)

ribeye - 13 oz, niman ranch, cauliflower, golden raisin, olive, pine nut 46

flat iron steak - 8 oz, niman ranch, cauliflower, golden raisin, olive, pine nut 34

braised short rib - brussels leaves, bacon, mustard vinaigrette 34

half chicken - grilled breast, fried thigh, green sauce, hot sauce, collard greens 36

miso cod - turnip noodles, celery, cilantro, chili oil, coconut lemongrass broth, miso butter 29

roasted root vegetables - celery root, harissa, parsnip, mushroom, kasha, tapenade vinaigrette 26

'not'tage pie - beyond meat, tomato sauce, potato mash, focaccia crostini 28

foundry tomahawk - 32 ounces, niman ranch, house rub 160

*ASK ABOUT OUR IN-HOUSE MADE SAUCES

STOKE

(VERB. TO ADD COAL TO FIRE)

red potato mash - buttermilk, fried leek, garlic 9

green beans - lemon yogurt, dukkah, puffed quinoa 10

asparagus - parmesan crusted, gruyere fondue 9

mushroom - shallot miso sauce, sesame, miso butter 11

squash - ricotta cheese, hazelnuts, evo, mint 12

EMBER

(NOUN. COAL OR WOOD IN FADING FIRE)

citrus spice cake - blood orange coulis, winter spice mousse, almond tuille 10

sticky toffee pudding - toffee sauce, vanilla ice cream 10

campfire cookie - chocolate cookie, graham cracker ice cream 10

apple strudel - winter spices, puff pastry, crème anglaise, sweet cream ice cream 10

DRINKS

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

stewart falls - blue curaçao, pineapple juice, coconut water, soda water 8

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