

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

- warm bread** - evoo, balsamic, black salt, butter 9
- beet salad** - spinach, kale, pistachio, goat cheese, pickled shallot, pomegranate vin 14
- caesar** - romaine, 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** - meat and 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)

- niman ranch ribeye** - cauliflower, golden raisin, olive, pine nut 46
- niman ranch flat iron steak** - cauliflower, golden raisin, olive, pine nut 34
- short rib** - brussels sprouts, bacon, mustard vinaigrette 34
- half chicken** - grilled breast, fried thigh, green sauce, hot suace, collard greens 36
- miso cod** - turnip noodles, celery, cilantro, chili oil, coconut broth, miso butter 29
- root vegetables** - celery root, harissa, parsnip, mushroom, kasha, tapenade vin 26
- 'not' tage pie** - impossible meat, tomato sauce, potato mash, focaccia crostini 28
- niman ranch tomahawk** - 32 ounces, house rub 160

STOKE

(VERB. TO BURN STRONGLY & BRIGHTLY)

- red potato mash** - buttermilk, fried leek, garlic 9
- broccolini** - romesco sauce, almonds, lemon zest 10
- asparagus** - parmesan, gruyere fondue 9
- mushrooms** - shallot miso sauce, sesame, miso butter 11
- spaghetti squash** - house pesto, grana padano, bacon bits 11

DRINKS

- mountain cooler** - ginger beer, agave, mint, lime 8
- sassy schaussy** - spiced cranberry, pomegranate, ginger beer, soda 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