

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

- caesar** - romaine, grana padano, cured egg yolk, garlic crumbs 15
- roasted beet salad** - spinach, kale, pistachio, goat cheese, pickled shallot, pomegranate vin 14
- charcuterie board** - chef's choice meat & cheese, mountain honey, mustard, pickle 28
- dirty fries** - truffle aioli, perfect egg, everything seasoning 16
- brussels sprouts** - soy garlic glaze, cashews, raisins 16
- baked mac n' cheese** - tomato, ricotta, parmesan, panko 14
- soup of the day** - inquire for selection 10

BLAZE

(VERB. TO BURN STRONGLY & BRIGHTLY)

- shrimp tacos** - cabbage, pico, queso fresco, avocado crema, cilantro 22
- hangar steak sandwich** - calabrese, onion, provolone, pepper aioli, ciabatta 22
- salmon sandwich** - arugula, cucumber, dill aioli, ciabatta 21
- angus burger** - split top bun, cheddar, lettuce, dukes mayo, bacon jam, onion, pickle 22
- grilled chicken banh mi** - sambal aioli, cucumber, carrot, jalapeno, cilantro, hoagie 19
- jackfruit adobo wrap** - purple cabbage, iceberg, tomato, onion, cilantro lime dressing 16

DRINKS

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

Chef Stephanie Auerbach

*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