

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

- warm bread** - evoo, balsamic, black salt, butter 9
- honey gem** - lemon cream, spring onion, radish, sunflower seeds, mint 14
- classic wedge** - baby iceberg, blue cheese, bacon, tomato, crispy shallot 15
- dirty fries** - truffle aioli, perfect egg, everything seasoning 16
- andouille sausage** - tomato baked egg, bell pepper, onion, feta, pita bread 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
- soup of the day** - enquire with server 10

BLAZE

(VERB. TO BURN STRONGLY & BRIGHTLY)

- niman ranch ribeye** - grilled rapini, scallion chimichurri 46
- niman ranch flat iron** - bean trio, snap peas, bacon lardon, scallion chimichurri 34
- duroc pork chop** - grilled bok choy cabbage, apple mostarda 34
- half chicken** - grilled breast, fried thigh, green sauce, hot sauce, collard greens 36
- steelhead trout** - citrus crème fraiche, olive, date, black kale 29
- eggplant** - harissa carrot sauce, yogurt couscous, fried juustoleipa, apple, fennel 26
- bucatini** - creamy pesto, sevillo, peas, grana padana 28
- 18 oz bone in new york strip** - dry aged 95

STOKE

(VERB. TO ADD COAL TO FIRE)

- red potato mash** - buttermilk, fried leek, garlic 9
- radish** - tonnato, sunflower seeds, mint 10
- asparagus** - spring onion, pea shoot, parmesan, breadcrumb, 9
- artichoke** - shaved parmesan, garlic aioli, lemon 11
- sugar snap peas** - pickled cherries, peanuts, scallions 11

DRINKS

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