

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

classic wedge - baby iceberg, blue cheese, bacon, tomato, crispy shallot 15

honey gem - lemon cream, spring onion, radish, sunflower seeds, mint 14

charcuterie board - meat and cheese, mountain honey, mustard, pickle 28

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

brussels sprouts - soy garlic glaze, cashews, craisins 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 - napa 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 bahn mi - cucumber, pickled carrot and radish, cilantro, sambal aioli 19

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

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