

THE FOUNDRY GRILL

Dinner

Monday to Sunday: 5pm - 9pm

TO SHARE

HARVEST BREAD \$6/\$12
honey whole wheat, honey butter, black salt

DIRTY FRIES \$16
truffle aioli, perfect egg, everything seasoning

HUMMUS CRUDITE \$18
veggies, olives, marinated feta, pita bread

BRUSSELS SPROUTS \$17
soy garlic glaze, cashew, raisin

BAKED MAC N' CHEESE \$16
tomato, ricotta, parmesan, panko

CHARCUTERIE BOARD \$28

meat and cheese, mountain honey, mustard, pickle,
toasted muesli bread

SOUP & SALADS

BEETS \$14
arugula, horseradish crème, pepita, crispy shallot

CHOPPED WEDGE \$16
baby iceberg, blue cheese, bacon, tomato, crispy shallot

SOUP OF THE DAY \$10
check with your server

SPECIALTY DRINKS

\$8 each

MOUNTAIN COOLER
ginger beer, agave, mint, lime

LEMONADE
vanilla, rosemary

HARVEST REFRESHER
apple cider, maple syrup, ginger beer

GRILLED

NIMAN RANCH RIBEYE \$56
fried yukon potatoes, spinach, chimichurri

BEEF FILET \$44
red potato mash, asparagus, demi

PORK TENDERLOIN \$38
cheddar polenta, pepper, snap peas, pickled relish, demi

MAINS

SALMON \$34
butternut squash, caramelized onion, brussels, currant

CHICKEN \$36
grilled breast, cauliflower puree, pancetta, kale, potato, au jus

VEGETABLE POT PIE \$28
mushroom, carrot, quinoa, pepper biscuit, asparagus

BOLOGNESE \$32
3 meat tomato sauce, papperdelle, manchego, herbs

SHORT RIB \$40
yukon potato, parsnip puree, glazed root vegetables, almond,
au jus

CAJUN SHIMP \$34
black eyed peas, andouille, saffron rice, scallion

SIDES

MUSHROOM GOAT CHEESE TART \$11
wild mushroom, chive, leek, puff pastry

RED POTATO MASH \$10
buttermilk, cream, garlic, leeks

GARLIC MUSHROOMS \$10
shallot, butter, herbs

ASPARAGUS \$10
green onion, parmesan, breadcrumbs

ARTICHOKE HEARTS \$10
shaved parmesan, garlic aioli, lemon

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