

THE FOUNDRY GRILL

Lunch

Monday to Saturday: 11:30 am – 3 pm

TO SHARE

CHARCUTERIE BOARD \$28
meat and cheese, mountain honey, mustard,
pickle, toasted muesli bread

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

BRUSSELS SPROUTS \$16
soy garlic glaze, cashews, raisins

BAKED MAC N' CHEESE \$14
tomato, ricotta, parmesan, panko

SOUP & SALAD

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

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

SOUP OF THE DAY \$10
check with your server

ENTREE

STREET TACOS – smoked chicken, onion, radish, cabbage, jalapeño crema \$19

FLANK STEAK SANDWICH – pimento, pepperjack, arugula, tomato, ciabatta roll \$22

SALMON BLT – bacon, brussels slaw, bruschetta, pickled onion, ciabatta roll \$21

ANGUS BURGER – white cheddar, dukes mayo, bacon jam, onion, pickle, split top bun, \$22

TURKEY DIP – gruyere, green goddess dressing, arugula, hoagie roll (served with au jus) \$19

MUSHROOM MELT- portabello, swiss, sauerkraut, russian dressing, marble rye bread \$18

SALMON- butternut squash, caramelized onion, brussels, currant \$23

SPECIALTY DRINKS

\$8 each

MOUNTAIN COOLER
ginger beer, agave, mint, lime

LEMONADE
vanilla, rosemary

HARVEST REFRESHER
apple cider, maple syrup, ginger beer

SWEET \$10 each

PEPPERMINT CHOCOLATE CHEESECAKE
chocolate crust, panna cotta, peppermint bark

STICKY TOFFEE PUDDING
dates, toffee sauce, ice cream

CHOCOLATE ORANGE TART
orange marmalade, ganache, gingerbread crust

APPLE CIDER CRÈME BRULEE
cinnamon spiced whipped, panna cotta, caramel
drizzle

ASSORTED SORBET OR ICE CREAM
inquire with your server

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