

THE FOUNDRY GRILL

DINNER

Monday–Sunday
5pm–9pm

TO SHARE

EVERYTHING ROLLS house baked rolls, everything seasoning, chive butter 10.

DIRTY FRIES truffle aioli, perfect egg, everything seasoning 16.

CRUDITE hummus, baba ganoush, pita, olives, feta, vegetables 24.

BRUSSELS SPROUTS soy garlic glaze, cashew, raisin 16.

Charcuterie Board

meat and cheese, mountain honey, mustard, pickle,
toasted muesli bread 28.

GRILLED

NIMAN RANCH RIBEYE grilled broccolini, potatoes, scallion chimichurri 56.

BEEF FILET red potato mash, asparagus, demi 44.

PORK TENDERLOIN cheddar polenta, pepper, snap pea, pickled relish, demi 38.

MAINS

CHICKEN snap peas, carrots, lemongrass broth, pepper biscuit 36.

HALIBUT panko, creamed corn, potatoes, asparagus, tomato, herb oil 42.

QUINOA CAKE squash, bean & corn salsa, aioli, avocado crema, plantains 28.

ORECCHIETTE sausage, tomato, kale, lemon, grana, crumb, pistachio 30.

SCALLOPS white bean cassoulet, broccolini, gremolata, pea tendrils 38.

SOUP & SALADS

ROASTED BEETS

goat cheese, candied sunflower seeds,
pistachio, orange, citrus vinaigrette 14.

CHOPPED CAESAR

romaine, grana, sourdough crumb,
tomato, cured egg yolk 14.

SOUP OF THE DAY

check with your server 10.

SIDES

RED POTATO MASH

buttermilk, cream, garlic, leeks 10.

GARLIC MUSHROOMS

shallot, butter, herbs 10.

ASPARAGUS

green onion, parmesan, breadcrumbs 10.

ARTICHOKE HEARTS

shaved parmesan, garlic aioli, lemon 10.

TOMATO TART

caramelized onions, goat cheese, puff
pastry 11.

SPECIALTY DRINKS

MOUNTAIN COOLER

ginger beer, agave, mint, lime 8.

LEMONADE

watermelon, mint 8.

SUNDANCE SIPPER

vanilla, raspberry, cream, basil, soda 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