

# THE FOUNDRY GRILL

DINNER

Monday–Sunday  
5pm–9pm

## TO SHARE

**CHEDDAR BAY BISCUITS** scallion, old bay seasoning, cheddar jack, butter 12.

**DIRTY FRIES** truffle aioli, perfect egg, everything seasoning 19.

**WHIPPED BURRATA** focaccia, burrata, tomatoes, microgreens, balsamic 16.

**BRUSSELS SPROUTS** soy garlic glaze, cashew, raisin 18.

**TRUFFLE MAC N' CHEESE** bacon, parmesan, herbs, panko 17.

**ANGRY MUSSELS** calabrese, calabrian chilis, grilled sourdough 21.

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## Charcuterie Board

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

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## GRILLED

served with yukon mashed potatoes, herb butter, demi,  
and a choice of mushrooms or asparagus

**NIMAN RANCH PRIME RIB** 12-13 oz cut 65.

**CERTIFIED ANGUS NY STRIP** 12 oz cut 58.

**AUSTRALIAN BEEF FILET** 7 oz cut 48.

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## MAINS

**HALIBUT** avocado mousse, corn, red pepper, succotash, potatoes, bacon, greens 44.

**PORK CHOP** butternut squash, pancetta, kale, mushrooms, fried shallots, demi 40.

**CHICKEN** couscous, herbs, greek yogurt, peppers, snap peas, onion 38.

**SALMON** corn puree, brussel leaves, chorizo, shallots, squash 38.

**QUINOA CAKE** squash, bean & corn salsa, aioli, avocado crema, plantains 30.

**MANICOTTI** ricotta, radish, asparagus, peas, parm cream 28.

## SOUP & SALADS

### CHOPPED VEGETABLE

romaine, kale, cabbage, broccoli, cauliflower,  
currants, carrot, sunflower seeds, lemon vin. 16.

### LITTLE GEM WEDGE

gem wedges, caesar dressing, tomatoes, grana,  
herbs, croutons, shaved cured egg yolk 16.

### HOUSE SALAD

red onion, cucumber, tomatoes, heritage blend,  
oregano vinaigrette 16.

### SOUP OF THE DAY

inquire with server 10.

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## SIDES

### FRIED ARTICHOKE

marinated artichoke, garlic aioli 18.

### YUKON MASH

butter, cream, garlic, herbs 10.

### GARLIC MUSHROOMS

shallot, butter, herbs 10.

### ASPARAGUS

green onion, parmesan, breadcrumbs 10.

### SPINACH ARTICHOKE TART

goat cheese, lemon, puff pastry 11.

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## CRAFT MOCKTAILS

### MOUNTAIN COOLER

ginger beer, agave, mint, lime 9.

### PEACH PERFECT

house made peach syrup, muddled blackberries,  
lemonade, mint 9.

### THE MOCKINGBIRD

house made strawberry-vanilla syrup, lemon juice,  
sparkling water, dehydrated strawberries 9.

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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