

THE FOUNDRY GRILL

LUNCH

Monday–Saturday
11:30am–3pm

TO SHARE

- 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.
- ANGRY MUSSELS** calabrese, calabrian chilis, grilled sourdough 21.
- TRUFFLE MAC N' CHEESE** bacon, parmesan, herbs, panko 17.
- add steak 9.

Charcuterie Board

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

MAINS

- CHICKEN TACOS** radish, queso fresco, napa cabbage, avocado crema 20.
- BISON MELT** marble rye, swiss, Russian dressing, caramelized onions 23.
- PHILLY STEAK MELT** mushroom, provolone, garlic aioli, arugula, jalapenos 23.
- TURKEY CORDON BLEU** ham, swiss, onion, mornay sauce, spinach, sourdough 21.
- ANGUS BURGER** white cheddar, dukes mayo, bacon jam, onion, pickle, split bun 25.
- SALMON SANDWICH** dill yogurt, tomato, arugula, lemon, pickled onion, ciabatta 23.
- SEASONAL BOWL** quinoa, cabbage, cucumbers, candied pepitas, butternut squash,
feta, hummus, lemon 21. *- make it a tortilla wrap 3.*
- SALMON AND GRAINS** kale, quinoa, cucumber, tomato, feta, farro, onion, apple
cider vinaigrette 25.
- DAILY SANDWICH SPECIAL** inquire with server MP.

SOUP & SALADS

- CHOPPED VEGETABLE**
romaine, kale, cabbage, broccoli,
cauliflower, currants, carrot, sunflower
seeds, lemon vinaigrette 16.
- LITTLE GEM WEDGE**
gem wedges, caesar dressing, tomatoes,
grana, herbs, croutons, shaved cured egg
yolk 16.
- HOUSE SALAD**
red onion, cucumber, tomato, heritage
blend, oregano vinaigrette 16.
- SOUP OF THE DAY**
inquire with server 10.

DESSERTS

- STICKY TOFFEE**
toffee sauce, vanilla ice cream 12.
- RED VELVET RASPBERRY CHEESECAKE**
raspberry coulis, whipped cream 11.
- PECAN SWISS ROLL**
chocolate rolled cake, chocolate ganache,
marshmallow buttercream 11.
- ORANGE GINGERBREAD MOUSSE**
maple orange mousse, blood orange
coulis 11.

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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