

THE FOUNDRY GRILL

BREAKFAST

Monday–Saturday
8:30am–10:30am

MAINS

HOUSE BREAKFAST

two eggs any style, buttermilk pancakes, bacon or sausage

AVOCADO TOAST

sourdough toast, tomato bruschetta, feta cheese, arugula, lemon, everything seasoning, two eggs any style

-served with asparagus and roasted tomatoes

HUEVOS RANCHEROS

fried tortilla, beans, salsa fresca, sour cream, avocado, queso fresco, chorizo, two eggs any style

STEAK AND EGGS

5 oz. flat iron, sourdough toast, salsa fresca, two eggs any style

BRIOCHE FRENCH TOAST

stone fruit compote, whipped lemon ricotta, honey almonds

PASTRAMI-CURED SALMON BENEDICT

english muffin, lemon oil, hollandaise, paprika

-served with asparagus and roasted tomatoes

KIDS HOUSE PLATE

one egg any style, buttermilk pancake, bacon or sausage

OMELET

choice of three: peppers, onions, sausage, ham, mushroom, spinach, bacon topped with colby jack cheese

-served with greens, lemon, and tomatoes

BAKED EGGS

roasted tomato sauce, andouille sausage, feta cheese, green onion, toasted sourdough

SIDES

TOAST

white, wheat, or sourdough
(served with local jam)

TWO EGGS ANY STYLE

SAUSAGE OR BACON

YOGURT BOWL

honey yogurt, berry compote, chia, granola

BUTTERMILK PANCAKE

served with berries

FRIED RED POTATOES

BEVERAGES

FRESH JUICE

orange or grapefruit

HOT CHOCOLATE

MILLCREEK DRIP COFFEE

MILLCREEK ESPRESSO

inquire with server

MIGHTY LEAF TEA

inquire with server

Chef Alex Izatt | 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