

# THE FOUNDRY GRILL

BREAKFAST

Monday–Saturday  
7:30am–10:30am

## MAINS

### HOUSE BREAKFAST

two eggs any style, buttermilk pancakes, bacon or sausage

### AVOCADO TOAST

sourdough toast, sevilla tomato, feta, 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

### CINNAMON STUFFED FRENCH TOAST

cinnamon cream cheese, whipped cream, strawberries, cinnamon glaze

### SMOKED SALMON BENEDICT

english muffin, arugula, lemon oil, hollandaise, paprika, arugula (served with  
asparagus and roasted tomatoes)

### KIDS HOUSE PLATE

one egg any style, buttermilk pancake, bacon or sausage

### MOUNTAIN SKILLET

monterey jack, peppers, onions, potatoes, two eggs any style

- *add bacon or sausage, add toast*

### OMELET

choice of three: peppers, onions, sausage, ham, mushroom, spinach, bacon topped  
with colby jack cheese (served with greens, lemon, and tomatoes)

### HEARTY GRAIN BOWL

pepper, onion, spinach, quinoa, avocado, tomato, citrus yogurt,  
two eggs any style

## SIDES

### Toast

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

### Utah Scone

served with cinnamon butter

### Two Eggs any style

### Sausage or Bacon

### Yogurt Bowl

honey yogurt, berry compote, chia,  
granola

### Buttermilk Pancake

served with berries

## BEVERAGES

### Fresh Juice

orange or grapefruit

### Hot Chocolate

### MillCreek Drip Coffee

### MillCreek Espresso

inquire with server

### Mighty Leaf Tea

inquire with 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