

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, seville tomato, feta, arugula, lemon, everything seasoning,
two eggs any style (served with fried potatoes)

HUEVOS RANCHEROS

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

STEAK AND EGGS

sourdough toast, salsa fresca, two eggs and style (served with fried potatoes)

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 fried potatoes)

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 fried potatoes)

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

Acai Bowl

bananas, strawberries, chia seeds,
granola

Yogurt Bowl

honey yogurt, berry compote, chia,
granola

Buttermilk Pancakes

served with berries

Breakfast Potatoes

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