THE FOUNDRY GRILL
BREAKFAST

MAINS

FRIED CAULIFLOWER RICE BOWL 16
- FRIED EGGS, PEAS, CARROTS, BROCCOLI
- BACON, GREEN ONIONS, SESAME SEEDS

BREAKFAST RANCHERO QUESADILLA 16
- ANCHO REFRIED BEANS, FLOUR TORTILLA, SALSA RANCHERO
- FRIED EGG, CILANTRO CREMA, AVOCADO

STEEL CUT OATMEAL 10
- STEEL CUT OATS, BERRIES, APPLE BUTTER

AVOCADO & PROSCUITTO TOAST 16
- POACHED EGG, AVOCADO SPREAD, PROSCUITTO COTTO
- ARUGULA, TOMATO, WHOLE GRAIN MUSTARD HOLLANDAISE

BANANA & CANDIED PECAN PANCAKES 15
- POWDERED SUGAR, CANDIED PECAN, BRULEED BANANA

OMELETTE OR SCRAMBLE 16
- CHOICE OF 3 ITEMS:
  - HAM, BACON, SAUSAGE, PEPPERS, ONIONS
  - TOMATOES, MUSHROOMS, SPINACH, CHEDDAR, GRUYERE

SIDES

LOCAL FRESH BREAD 3
- WHITE, WHEAT OR SOURDOUGH

TWO EGGS ANY STYLE 5

SAUSAGE, BACON, TURKEY BACON OR HAM 6

FRESH FRUIT 5

SUPERFOOD YOGURT BOWL 8

TWO PANCAKES 6

BREAKFAST POTATOES 5

DRINKS

FRESH SQUEEZED ORANGE JUICE 6

FRESH SQUEEZED GRAPEFRUIT JUICE 6

HOT CHOCOLATE 6

MILLCREEK DRIP COFFEE 3

MILLCREEK ESPRESSO (ENQUIRE WITH SERVER)

MIGHTY LEAF TEA (ENQUIRE WITH SERVER)

EXECUTIVE CHEF RYAN BURNHAM & FOUNDRY GRILL CHEF TAYLOR GUILLIAN

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOOD BORNE ILLNESS

* A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE