

The Foundry Grill

Breakfast

Mains

Foundry Grill House Breakfast 16

Two Eggs Any Style, Sweet Cream Pancakes
Choice of Bacon, Sausage or Ham

Superfood Breakfast Bowl 15

Poached Eggs, Broccoli, Kale, Quinoa, Toasted
Almond, Pumpkin Seed, Avocado

Chorizo Hash 16

Sunny Side Egg, Bell Peppers, Red Onion
Brussels Sprouts, Sweet Potato, Avocado
Crema

Kids House Plate 12

(for kids 12 and under)

1 Eggs Your Style, Sweet Cream Pancake
Bacon or Sausage

Avocado Toast 17

Poached Eggs, Avocado, Tomato Hollandaise,
Prosciutto Cotto, Sourdough

Classic French Toast 16

Bananas & Strawberries, Cinnamon Dust, Maple
Syrup, Chantilly Cream

Breakfast Scramble 15

Choice of 3: Diced Peppers, Onion, Sausage, Ham
Mushroom, Spinach, Bacon
Topped with Shredded Cheese, Chipotle Aioli
Salsa Fresca + Avocado 4

Honey Yogurt Bowl 12

Banana, House Granola, Toasted Coconut, Fresh
Berries, Chia Seeds

Sides

Local Fresh Bread 5

White, Wheat or Sourdough
Served with Local Jam

Two Eggs Any Style 6

Sausage, Bacon or Ham Steak 6

Fresh Fruit 5

Steel Cut Oatmeal 10

Yogurt Parfait 8

Three Sweet Cream Pancakes 8

Roasted Potato Wedges 6

Drinks

Fresh Squeezed Orange Juice 6

Fresh Squeezed Grapefruit Juice 6

Hot Chocolate 6

Millcreek Drip Coffee 4

Millcreek Espresso (Enquire with Server)

Mighty Leaf Tea (Enquire with Server)

Executive Chef Ryan Burnham & Foundry Grill Chef Alex Izatt

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness

* A 20% gratuity will be added to parties of 6 or more