

# The Foundry Grill

## Breakfast

### Mains

#### Foundry Grill House Breakfast 16

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

#### Vegan Breakfast Bowl 15

Baby Peppers, Snow Peas, Spiced Carrot Sauce  
'Just Egg' Substitute, Crispy Polenta

#### Buttermilk Biscuits & Chorizo Gravy 16

One Egg Any Style, Roasted Red Potatoes

#### Breakfast Scramble 15

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

#### Avocado Toast 17

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

#### Classic French Toast 16

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

#### Kids House Plate 12

(for kids 12 and under)

1 Eggs Your Style, Sweet Cream Pancake  
Bacon or Sausage

#### Honey Yogurt Bowl 12

Vanilla Yogurt, Kiwi, Mango, Coconut  
Orange, Granola

### Sides

#### Local Fresh Bread 5

White, Wheat or Sourdough  
Served with Local Jam

#### Two Eggs Any Style 6

#### Sausage or Bacon 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