

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

Two Eggs Your Choice, Mashed Avocado,
Roasted Garlic Aioli, Tomato Salsa, 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

Sweet Grits 12

Glazed Apple, Cinnamon Dust, Toasted Pecans

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