

THE FOUNDRY GRILL

BREAKFAST

Monday–Saturday
7:30am-10am

MAINS

HOUSE BREAKFAST two eggs any style, buttermilk pancakes, bacon or sausage 16.

AVOCADO TOAST sourdough, avocado, ham, aioli, onions, hollandaise, eggs 15.

BISCUITS AND GRAVY cheddar biscuits, sausage, eggs (served w fried potatoes) 16.

CLASSIC FRENCH TOAST brioche texas toast, whipped cream, berries 14.

SALMON BENEDICT arugula, lemon, english muffin (served w fried potatoes) 18.

KIDS HOUSE PLATE one egg any style, buttermilk pancake, bacon or sausage 12.

HUEVOS RANCHEROS chorizo, salsa, avocado mash, queso fresco, sour cream 15.

OMELET choice of three: peppers, onions, sausage, ham, mushroom, spinach, bacon topped with colby jack cheese 14.

SMOTHERED BURRITO potatoes, peppers, onions, cheese, bacon, tomatillo (served w fried potatoes) 14.

SIDES

Local Breads (white, wheat, or sourdough served with local jam) 5.

Housemade Seasonal Scones (two) 6.

Two Eggs any style 6.

Sausage or Bacon 6.

Fresh Fruit 5.

Steel Cut Oatmeal 10.

Yogurt Parfait 8.

Buttermilk Pancakes (served w berries) 8.

Breakfast Potatoes 6.

BEVERAGES

Fresh Juice- orange or grapefruit 8.

Hot Chocolate 6.

MillCreek Drip Coffee 4.

MillCreek Espresso (inquire w server)

Mighty Leaf Tea (inquire w 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