

# THE FOUNDRY GRILL

BREAKFAST

Monday–Saturday  
7:30am–10:30am

## MAINS

### HOUSE BREAKFAST

two eggs any style, buttermilk pancakes, bacon or sausage 19.

### AVOCADO TOAST

avocado mash, sourdough, poached eggs, everything bagel seasoning (served with fried potatoes) 15.

### CHICKEN FRIED STEAK

pepper gravy, hash browns, two eggs any style 20.

### PUMPKIN FRENCH TOAST

candied pecans, whipped cream, powdered sugar 16.

### CLASSIC BENEDICT

Canadian bacon, English muffin, arugula (served with fried potatoes) 15.

### KIDS HOUSE PLATE

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

### MOUNTAIN SKILLET

monterey jack, peppers, onions, potatoes, hash browns, two eggs any style 18.  
- add bacon or sausage 2 , add toast 3.

### OMELET

choice of three: peppers, onions, sausage, ham, mushroom, spinach, bacon topped with colby jack cheese (served with fried potatoes) 16.

### MONTE CRISTO SANDWICH

ham, turkey, sourdough french toast, swiss, cheese sauce (served with fried potatoes) 19.

## SIDES

### Toast 4.

white, wheat, or sourdough (served with local jam)

### Utah Scone 6.

cinnamon butter

### Two Eggs any style 6.

### Sausage or Bacon 6.

### Fruit Bowl 8.

lemon creme fraiche, melon, orange

### Sweet Grits 8.

peaches, cherries, granola brittle

### Yogurt Bowl 8.

honey yogurt, berry compote, chia, granola

### Buttermilk Pancakes 8.

(served with berries)

### Breakfast Potatoes 7.

### Hash Browns 6.

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## BEVERAGES

### Fresh Juice 8.

orange or grapefruit

### Hot Chocolate 7.

### MillCreek Drip Coffee 5.

### MillCreek Espresso

inquire with server

### Mighty Leaf Tea

inquire with 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