FOUNDRY

Classic Breakfast 21
Two eggs, sourdough toast, Foundry hashbrown, smoked bacon, breakfast sausages

Elmbrook Bagel and Lox 23
Elmbrook everything bagel, lox, herb cream cheese, fried capers, carraway, pickled carrots and onions

Foundry's Granola Parfait 16
Foundry's toasted coconut & candied nut granola, Greek yogurt, lemon balm compote, Hogan's honey, blueberries

The PEC Sando 18
Toasted bun, fried egg, aged cheddar, Foundry peameal, fancy sauce, pickled cucumbers
Served with Foundry hashbrown

Eggs Benedict 24
English muffin, Foundry peameal, poached eggs, brown butter hollandaise
Served with Foundry hashbrown & mixed greens

Classic Buttermilk Pancakes 21
Spiced honey butter, blueberry compote, local maple syrup, vanilla Chantilly

SIDES

Bacon	6
Peameal	6
Sausages	6
Extra Egg	3
Solo Pancake	7
Toast and Jam	6
Foundry Hashbrown	4

BEVERAGES

Brewed Coffee 4
Farm Dog, PEC

PLUCK Tea 4

Juice 5
apple, orange, grapefruit, mango

Mimosa 14
orange, grapefruit, mango

Foundry Caesar 15
Barebones vodka, pickled shishito peppers, clamato juice

Please inform your server of any allergies.

EXECUTIVE CHEF JUSTIN TSE | EXECUTIVE SOUS CHEF BRETT GARVEY

Brunch Menu

FOUNDRY

Classic Breakfast 21
Two eggs, sourdough toast, Foundry hashbrown, smoked bacon, breakfast sausages

Elmbrook Bagel and Lox 23
Elmbrook everything bagel, lox, herb cream cheese, fried capers, carraway, pickled carrots and onions

Foundry's Granola Parfait 16
Foundry's toasted coconut & candied nut granola, Greek yogurt, lemon balm compote, Hogan's honey, blueberries

The PEC Sando 18
Toasted bun, fried egg, aged cheddar, Foundry peameal, fancy sauce, pickled cucumbers
Served with Foundry hashbrown

Eggs Benedict 24
English muffin, Foundry peameal, poached eggs, brown butter hollandaise
Served with Foundry hashbrown & mixed greens

Classic Buttermilk Pancakes 21
Spiced honey butter, blueberry compote, local maple syrup, vanilla Chantilly

Foundry Burger 26
Toasted bun, double beef smash patties, Foundry sauce, dill pickles, cheese, lettuce. Served with shoestring fries

SIDES

Bacon	6
Peameal	6
Sausages	6
Extra Egg	3
Solo Pancake	7
Toast and Jam	6
Foundry Hashbrown	4

BEVERAGES

Brewed Coffee 4
Farm Dog, PEC

PLUCK Tea 4

Juice 5
apple, orange, grapefruit, mango

Mimosa 14
orange, grapefruit, mango

Foundry Caesar 15
Barebones vodka,
pickled shishito peppers,
clamato juice

Please inform your server of any allergies.

EXECUTIVE CHEF JUSTIN TSE | EXECUTIVE SOUS CHEF BRETT GARVEY