



EASTER BRUNCH

AT THE FOUNDRY

CHILLED

deviled eggs

foundry spring salad spring greens . red onion
cucumber . avocado . grape tomato

dressings champagne vin . balsamic vin . ranch

CHARCUTERIE

assorted cheeses . seasonal fruit . berries . cured meats
nuts . dried fruits . jams . honey . mustards

FROM THE SEA

smoked salmon tartar sauce

shrimp cocktail cocktail sauce . lemon wedges

BREADS

artisanal breads

assorted dinner rolls

spreads butter . honey . jams

CARVING

ham honey glaze

prime rib au jus . creamy horseradish sauce

HOT

breakfast classics waffles . bacon . sausage
scrambled eggs

chicken breast lemon caper sauce

grilled salmon honey garlic glaze

shrimp creole gravy

broccoli & cheese casserole

accompaniments creamy grits . mashed potatoes

lemon zested asparagus . grilled broccolini

mac & cheese . roasted vegetables

SWEETS

cakes ultimate chocolate . cheesecake . carrot
flourless chocolate . lemon berry mascarpone

brownies

assorted cookies & pastries

Adults **\$55** • Kids 6-12 **\$15**

Kids 3-5 **\$7**

2 & Under **Complimentary with
Adult Reservation**

*Price is not inclusive of tax
or gratuity*