



THE REFINERY

AT THE FOUNDRY HOTEL

Autumn 2025

Autumn Hours
MON-FRI 7:00AM-11:00AM
SAT-SUN 7:00AM-1:00PM

SMALL PLATES

BAGEL & CREAM CHEESE	\$10
Plain or Everything City Bakery Bagel + your choice of plain, sweet, or savory cream cheese + choice of side	
MINI WAFFLES	\$6/\$12
Maple syrup, orange whipped cream, fresh berries Add side of Bacon* or Sausage* \$5	
PUMPKIN SPICE FRITTERS	\$9
Cinnamon creme anglaise, bourbon caramel, toasted pepitas	
COCONUT CHIA PARFAIT *V/GF	\$13
House made chia pudding, toasted coconut, fresh berries & pecans	

SIDES

ROSEMARY BREAKFAST POTATOES	\$5
CHEESY GRITS	\$5
FRESH FRUIT	\$5
FRESH BERRIES	\$6
SIDE SALAD	\$5

A LA CARTE

SIDE BACON*	\$5
SIDE SAUSAGE*	\$5
ADD 1 EGG*	\$3
ADD 2 EGGS*	\$5.5
ADD 4 EGG WHITES*	\$6
TOAST	\$2

MAINS

ALL MAINS SERVED WITH YOUR CHOICE OF SIDE

MARKET STREET BREAKFAST*	\$18
Two eggs your way, choice of bacon or sausage, choice of toast- white, wheat, rye, or croissant	
BREAKFAST SANDWICH*	\$15
Choice of bacon, sausage or veggies with white cheddar cheese, scrambled egg, fresh tomato, baby arugula & roasted garlic aioli Choice of Croissant, White, Wheat, Rye, or GF Wrap	
CROQUE MADAME BENEDICT*	\$18
Griddled mini Canadian bacon & cheese sandwiches on brioche with confit garlic dijonnaise, two poached eggs, mornay, chives & piment d' espelette	
STRATA*	\$15
Local free range eggs with Chef's choice of local & seasonal ingredients, City Bakery bread & accompanying sauce Served with side salad	
BUILD YOUR OWN OMELET*	\$16
CHOOSE THREE: EACH ADDITIONAL .50 Cheese: Cheddar, Swiss, Smoked Gouda, Goat Veggies: Tomato, Onion, Peppers, Mushrooms Protein: Bacon or Sausage	\$2
Served with side salad	
CHEF'S CHOICE OMELET*	\$MKT
Chef's choice of seasonal ingredients Served with side salad	



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JOIN US EVERY SATURDAY &
SUNDAY FOR ASHEVILLE'S
BEST CHOOSE YOUR OWN
BLOODY ADVENTURE

From the Tea & Coffee Bar

DRIP COFFEE	\$4.5	HOUSE CHAI	\$7
CLASSIC LATTE	\$7	MATCHA LATTE	\$6.5
CAPPUCCINO	\$6.5	PISGAH BREAKFAST TEA	\$4.5
AMERICANO	\$5.25	JASMINE GOLD GREEN TEA	\$4.5
ESPRESSO	\$5	LAVENDER CHAMOMILE TEA	\$4.5
COLD BREW	\$4.5	MOUNTAIN MINT TEA	\$4.5

Add Vanilla, Chocolate, Hazelnut, Caramel
or any of our house made rotating seasonal syrups for .50

Juice + N/A

NATALIE'S ORANGE	\$4	COKE	\$4
CRANBERRY	\$4	DIET COKE	\$4
APPLE	\$4	SPRITE	\$4
GRAPEFRUIT	\$4	GINGER ALE	\$4
LOCAL APPLE CIDER	\$6	GINGER BEER	\$4
FRESH CARROT	\$5	ICED TEA	\$4

From the Brunch Bar

Mimosa \$10

Prosecco with your choice of
orange, grapefruit, cranberry,
pineapple, or apple cider

The Local \$15

Chemist Gin,
Biscuit Head Peach-Rosemary Jam,
Lemon, Triple Sec, Fee Foam, Mini Toast

Apple Mule \$14

Vanilla Clove Infused Vodka, Cold
Pressed Apple Cider,
Lime Juice, Ginger Beer

Saturday Morning Cartoons \$14

Clarified Cocktail made with Tito's,
Seasonal Cereal &
Pure Nostalgia

Rise 'N Shine \$14

Espolon, Fresh Carrot Juice, Ginger-
Turmeric Syrup, Lime Juice,
Pineapple Juice, Tajin Rim
Make It With Vida Mezcal \$1

Summer in Italia \$12

Your Choice of
Aperol or Lemoncello Spritz

Pumpkin Spice

Espresso Martini \$14

Vanilla Clove Infused Vodka,
Coffee Library Espresso, House Pumpkin
Puree, Autumn Spices

Pomodoro Royale \$14

Clarified Cocktail made with Tito's,
Tomato Juice, Italian Spices, Parmesan

Lambrusco Sangria \$14

Lambrusco, Bauchant, Orange
Juice, Mango Puree, Plum Simple,
Club Soda

Bloody Mary \$12

Tito's, House Bloody Mix &
Veggie Skewer

**Choose Your Own Bloody
Adventure on Sat & Sun \$14**

Wine & Beer

L'Onesta Lambrusco
\$12/\$42

Salamon Terriero Prosecco
\$10/\$38

Rotating Local Tap

\$7

Hi Wire Leisure Time Lager
\$7

Founder's Breakfast Stout
\$7