



THE REFINERY

AT THE FOUNDRY HOTEL

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

Fall 2026

PARTIES OF 6 OR MORE WILL INCLUDE 20% GRATUITY

SMALL PLATES

FALL MINI WAFFLES Maple syrup, mascarpone whipped cream, apple compote & pumpkin spice dusting Add Dave's Fried Chicken & Make It Chicken & Waffles +\$10	\$14	AVOCADO TOAST Grilled rye, seasoned avocado, local egg* your way, tomato, pickled red onion, watermelon radish, balsamic glaze & microgreens	\$16
FRIED GREEN TOMATOES Cornmeal- crusted green tomatoes, smoked pimento cheese, pepper jelly & scallions	\$14	MUSHROOM TOAST Grilled sourdough, roasted mushrooms, soft scrambled egg*, caramelized onions, garlic dijonnaise, sauteed spinach, chives & balsamic glaze	\$16
FALL COCONUT CHIA PARFAIT House made coconut chia pudding, macerated cardamom pear, cranberries, cranberry syrup, candied pecans & mint (Vegan / GF)	\$13	FIGGY FRENCH TOAST City Brioche, fig syrup, mascarpone whipped cream, apple compote, cinnamon creme anglaise, brown butter crumble & mint	\$14

SIDES

ROSEMARY BREAKFAST POTATOES	\$5
SWEET POTATO HASH	\$7
CHEESY GRITS	\$5
FRESH FRUIT	\$5
FRESH BERRIES	\$6
SIDE SALAD	\$5

A LA CARTE

BACON OR SAUSAGE	\$6
CHICKEN SAUSAGE	\$6
SMOKED COLLARD GREENS	\$6
MARINATED TEMPEH	\$6
ADD 1 EGG*	\$3
ADD 4 EGG WHITES*	\$6
TOAST	\$3
BAGEL & CREAM CHEESE	\$8

MAINS

EAGLE STREET BREAKFAST Two local eggs* your way, choice of protein (bacon, sausage, chicken sausage, or tempeh), choice of toast- white, wheat, rye, or croissant +choice of side	\$18	BRUNCH BURGER Ground Sirloin Patty*, over medium egg*, bacon jam, house made B & B pickles, Swiss American, lettuce, tomato, garlic dijonnaise on toasted croissant Add Bacon +\$2 Served with petite salad	\$18
CROISSANT MADAME BENEDICT Griddled ham & cheese on a croissant with confit garlic dijonnaise, two poached eggs*, mornay, chives, & piment d' espelette. Served with salad.	\$18	SHAKSHUKA VERDE Leeks, haricot vert, asparagus, spinach, & herbs on a bed of salsa verde. Topped with one local egg*, avocado, feta, garden herbs & City Bakery foccacia	\$22
SEASONAL QUICHE Local free range eggs* with Chef's choice of local & seasonal ingredients. Ask your server for today's veggie & meat option. Served with petite salad	\$12/\$14	BREAKFAST SANDWICH Choice of protein, cheddar, scrambled egg*, tomato, dressed greens & garlic dijonnaise. Choice of Croissant, White, Wheat, Rye, or Wrap GF Wrap Available +\$1.50 +choice of side	\$16
SHRIMP & GRITS Five jumbo shrimp, Cajun cream sauce, cheesy grits, Andouille sausage, microgreens & scallions	\$26	FRIED CATFISH & GRITS Cornmeal- crusted catfish, stone-ground cheddar grits, braised collard greens, chow chow, house made B & B pickles & scallions	\$24
SAVORY BISCUIT & GRAVY Flaky buttermilk biscuit, house made sausage gravy, two local eggs*, cracked pepper & chives +choice of side	\$18	CHEF'S CHOICE OMELET* Ask your server for today's selection . Served with a side salad.	\$MKT

SUBSTITUTE POTATOES, GRITS, OR FRUIT FOR SALAD **+\$2** OR BERRIES **+\$3**

* ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.



THE REFINERY

AT THE FOUNDRY HOTEL

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

Fall 2026

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From the Tea & Coffee Bar

DRIP COFFEE	\$5	COLD BREW	\$5
CLASSIC LATTE	\$7	HOUSE CHAI	\$7
CAPPUCCINO	\$6.5	MATCHA LATTE	\$7
AMERICANO	\$5.25	ASSORTED ASHEVILLE TEA COMPANY TEAS	\$4.5
ESPRESSO	\$6		

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

Juice + N/A

ORANGE JUICE	\$5
APPLE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, TOMATO	\$4
COKE PRODUCTS	\$4.5
ICED TEA OR LEMONADE	\$4.5
WALKER BROTHERS BLUEBERRY JASMINE KOMBUCHA	\$4/\$7

From the Brunch Bar

Mimosa \$10
Prosecco with your choice of orange,
grapefruit, cranberry, pineapple or
apple cider

The Local \$15
Chemist Gin, Lemon, Triple Sec,
Peach-Rosemary Jam, Lemon, Fee
Foam, Mini Toast

Bloody Mary \$12
Tito's, House Bloody Mix & Veggie Skewer
Make it a Spicy Maria with 21 Seeds
Cucumber-Jalapeno Tequila for \$2
Choose Your Own Bloody Adventure
with our Bloody Mary Bar
~ Saturday & Sunday Only ~ \$14

Spritz for Days \$12
Your Choice of Aperol, Lemoncello,
or St. Germain Spritz

Choco Orange Espresso Martini \$14
Titos, Coffee Library Espresso, Chemist
Chocolate Orange Liqueur, Simple Syrup,
Oat Milk

Pumpkin Espresso White Russian \$15
Tito's, Coffee Liqueur, Espresso, Pumpkin
Spice Simple, Half & Half, Maple
Cinnamon Rim
~ Can Be Made Dairy Free ~

On Tap

**Rotating
IPA \$7**

**Rotating
Cider \$7**

**Hi Wire
Leisure Time Lager \$7**

**Rotating
Seasonal \$7**

**Prosecco
On Tap \$9**

LOCAL PARTNERS INCLUDE:

COFFEE LIBRARY - MOUNTAIN FOODS - CATHEAD CANNERY -
CHEMIST SPIRITS - HICKORY NUT GAP FARM - CITY BAKERY -
ASHEVILLE TEA COMPANY - DRY RIDGE FARM - FARM MILK -
EAST FORK POTTERY - LUSTY MONK

