

SMALL PLATES

BAGEL & CREAM CHEESE	\$8
Plain or Everything City Bakery Bagel + your choice of plain, sweet, or savory cream cheese	
MINI WAFFLES	\$7/\$14
Maple syrup, whipped mascarpone, fresh berries	
Add a protein* \$6	
FRENCH TOAST	\$12
Macerated Strawberries, Lavender Crème Anglaise, Brown Butter Crumble, Whipped Cream, Torn Basil	
COCONUT CHIA PARFAIT *V/GF	\$13
Mango Puree , Seasonal Berries, Pistachio, Toasted Coconut, Mint	

SIDES

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

A LA CARTE

BACON	\$6
HNG SAUSAGE	\$6
CHICKEN SAUSAGE	\$6
MARINATED TEMPEH	\$6
ADD 1 EGG*	\$3
ADD 4 EGG WHITES*	\$6
TOAST	\$3

MAINS

EAGLE STREET BREAKFAST	\$18	BRUNCH BURGER	\$18
Two local eggs* your way, choice of protein (bacon, sausage, chicken sausage, or tempeh), choice of toast- white, wheat, rye, or croissant		Ground Sirloin Patty*, over medium egg*, bacon jam, pickles, swiss american, lettuce, tomato, aioli, toasted croissant	
+choice of side		Add Bacon +\$2	
		Served with petite salad	
CROISSANT MADAME BENEDICT	\$18	SHAKSHUKA VERDE	\$22
Griddled mini ham & cheese sandwiches on a croissant with confit garlic dijonnaise, two poached eggs*, mornay, chives, & piment d' espelette		Leeks, haricot vert, asparagus, spinach, & herbs sauteed in salsa verde. Topped with one local egg*, avocado, feta, & garden herbs	
Served with petite salad			
SEASONAL QUICHE*	\$10/\$12	SHRIMP & GRITS	\$26
Local free range eggs* with Chef's choice of local & seasonal ingredients. Ask your server for today's veggie & meat option.		Five jumbo shrimp, cajun trinity cream sauce, cheesy grits, green onion, chives	
Served with petite salad			
CHEF'S CHOICE OMELET*	\$MKT	BREAKFAST SANDWICH	\$16
Ask your server for today's selection		Choice of protein or veggies, white cheddar, scrambled egg*, tomato, dressed greens, & roasted garlic aioli	
Served with petite salad		Croissant, White, Wheat, Rye, or Wrap. GF Wrap Available +\$1.50	
		+choice of side	

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



THE REFINERY

AT THE FOUNDRY HOTEL

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

Summer 2026

PARTIES OF 6 OR MORE WILL INCLUDE 20% GRATUITY

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

Juice + N/A

CARROT OR 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, or pineapple

The Local \$15

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

Old Fashioned, eh? \$14

Whiskey, Maple Syrup, Orange & Aromatic
Bitters

Summer in Italia \$12

Your Choice of Aperol, Lemoncello,
or St. Germain Spritz

Choco Orange Espresso Martini \$14

Titos, Coffee Library Espresso, Chemist
Chocolate Orange Liquor, Simple Syrup,
Cream

Can be made dairy free

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 on
Sat & Sun \$14**

Beer

Rotating
IPA Tap \$7

Rotating
Cider Tap \$7

Hi Wire
Leisure Time Lager \$7

Untitled Art
Florida Seltzers \$7