



**Extended Hours** Brunch Thursday-Sunday 7:00 am - 1:00 pm

## Thanksgiving Specials Menu

|               | SPARKLING                                |            |     |                                   |      |     |      |  |             |
|---------------|--|------------|-----|-----------------------------------|------|-----|------|--|-------------|
| WINE SPECIALS | Frank Besson 'Granit' Sparkling Rose     |            |     |                                   | \$14 |     |      | CANDIED YAM PANCAKES  Two sweet potato pancakes, cinnamon sugar dust,                                    | \$14        |
|               | Chateau Bonnet Cremant de Bourgogne Brut |            |     |                                   | \$16 |     |      | brulee'd marshmellow, spiced pecans & bourbon<br>maple syrup   |             |
|               | WHITE                                    |            |     |                                   | 015  |     |      | Add a side of bacon or sausage   | \$5         |
|               | Blanc et Fils Apremont 'Willy' Jacquere  |            |     |                                   | \$15 |     |      | HOT BROWN BENEDICT   | \$23        |
|               | Trimbach Riesling                        |            |     |                                   | \$12 |     |      | Griddled brioche with smoked turkey, bacon, oven roasted tomatoes, sage & tomato mornay sauce, two       |             |
|               | RED                                      |            |     |                                   |      |     | S    | poached eggs, crispy cheese tuille & smoked sea salt   |             |
|               | Chateau Bonnet 'Chat'Au Bonnet' Chenas   |            |     |                                   |      |     |      | Served with choice of side   |             |
|               | Clos St. Antonin Cotes du Rhone          |            |     |                                   | \$14 |     | MAIN | CORN BREAD STUFFING Savory cornbread mini waffles with sage pork   | \$15        |
|               |  |            |     |                                   |      |     | 2    | sausage, mirepoix, herbs, gravy & spicy maple syrup  |             |
| BEER SPECIALS | OLDE HICKORY<br>CHRISTMAS ALE            | \$5        |     | ROSEMARY<br>BREAKFAST<br>POTATOES |      | \$5 |      | THANKSGIVING STRATA* Local free range eggs with smoked turkey, chorizo, confit potatoes, mushrooms, warm | <b>\$25</b> |
|               | WICKED WEED MILK & COOKIES               | \$7        | ES  | CHEESY GRITS                      |      | \$5 |      | spiced cranberry glaze, gravy with green<br>bean salad & tobacco onion garnish                           |             |
|               | HIGHLAND<br>COLD MOUNTAIN<br>WINTER ALE  | <b>\$7</b> | SID | FRESH FRUIT                       |      | \$5 |      | Served with side salad & choice of side  |             |
|               |  |            |     | FRESH BERRIES                     |      | \$6 |      |  |             |
|               |  |            |     | SIDE SALAD                        |      | \$5 |      | Reservations Strongly Encouraged The Refinery is on Resy.com   | y           |

 $Danica\ Norris, Director\ of\ Food\ \&\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Shawn\ Cameron,\ Executive\ Chef\ ^{\bullet}\ scameron@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ \&\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ \&\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ \&\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ \&\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ \&\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ &\ Beverage\ ^{\bullet}\ dnorris@foundryasheville.com \\ Danica\ Norris,\ Director\ of\ Food\ &\ Beverage\ ^{\bullet}\ dnorris\ ^{\bullet}\ dno$ Jasmine Figlow, Food & Beverage Manager • jfiglow@foundryasheville.com

Rian McLaughlin, Sous Chef • rmclaughlin@foundryasheville.com

\* 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.