



# THE REFINERY

AT THE FOUNDRY HOTEL

Winter 2026

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

SMALL PLATES

<b>BAGEL &amp; CREAM CHEESE</b>	<b>\$8</b>
Plain or Everything City Bakery Bagel + your choice of plain, sweet, or savory cream cheese	
<b>MINI WAFFLES</b>	<b>\$6/\$12</b>
Maple syrup, orange whipped cream, fresh berries Add a protein* \$6	
<b>FRENCH TOAST</b>	<b>\$12</b>
City Bakery Brioche, Pear Compote, Cinnamon Creme Anglaise, Bourbon Caramel	
<b>COCONUT CHIA PARFAIT *V/GF</b>	<b>\$13</b>
House made coconut chia pudding, pineapple, blood orange, pistachio, mint	

SIDES

<b>ROSEMARY BREAKFAST POTATOES</b>	<b>\$5</b>
<b>CHEESY GRITS</b>	<b>\$5</b>
<b>FRESH FRUIT</b>	<b>\$5</b>
<b>FRESH BERRIES</b>	<b>\$6</b>
<b>SIDE SALAD</b>	<b>\$5</b>

A LA CARTE

<b>SIDE BACON*</b>	<b>\$6</b>
<b>SIDE SAUSAGE*</b>	<b>\$6</b>
<b>CHICKEN SAUSAGE*</b>	<b>\$6</b>
<b>MARINATED TEMPEH</b>	<b>\$6</b>
<b>ADD 1 EGG*</b>	<b>\$3</b>
<b>ADD 4 EGG WHITES*</b>	<b>\$6</b>
<b>TOAST</b>	<b>\$3</b>

MAINS

ALL MAINS SERVED WITH YOUR CHOICE OF SIDE

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



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Winter 2026

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

ALL COCKTAILS THOUGHTFULLY CURATED BY CELESTE POKLEMBKA

### 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

### Spiced Pear Martini \$14

Vanilla Clove Infused Vodka,  
Pear Liquor, Lemon Juice,  
Cinnamon Simple

### Saturday Morning Cartoons \$14

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

### Bloody Mary \$12

Tito's, House Bloody Mix & Veggie Skewer

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

### Summer in Italia \$12

Your Choice of  
Aperol or Lemoncello Spritz

### Vanilla Clove

### Espresso Martini \$14

Vanilla Clove Infused Vodka,  
Coffee Library Espresso, House Coffee  
Liqueur, Oat Milk, Vanilla Simple

### Rosemary Pomegranate

### Spritz \$14

Chemist Gin, Pomegranate Juice,  
Rosemary Syrup, Prosecco, Club Soda

### Rise 'N Shine \$14

Espolon, Fresh Carrot Juice, Ginger-  
Turmeric Syrup, Lime Juice,  
Pineapple Juice, Tajin Rim

### Make It With Vida Mezcal \$1

## Wine & Beer

### White

#### Blanc et Fils

Apremont 'Willy'  
Jacquere \$15/\$47

#### Trimbach

Riesling \$12/\$42

### Sparkling & Rose

#### Salamon Terriero

Prosecco \$10/\$38

#### Chateau Bonnet

Cremant de Bourgogne  
Brut \$16/\$50

Frank Besson 'Granit'  
Sparkling Rose \$14/\$46

#### L'Onesta

Lambrusco \$12/\$42

### Red

#### Chateau Bonnet 'Chat' Au

Bonnet' Chenas \$15/\$48

#### Clos St. Antonin

Cotes du Rhone \$14/\$46

### Beer

#### Rotating

Local Tap \$7

#### Founder's

Breakfast Stout \$7

#### Hi Wire

Leisure Time Lager \$7