



THE
REFINERY
AT THE FOUNDRY HOTEL

Winter 2026

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

SMALL PLATES

BAGEL & CREAM CHEESE

Plain or Everything City Bakery Bagel + your choice of plain, sweet, or savory cream cheese

\$8

MINI WAFFLES

Maple syrup, orange whipped cream, fresh berries
Add a protein* \$6

\$6/\$12

FRENCH TOAST

City Bakery Brioche, Pear Compote, Cinnamon Creme Anglaise, Bourbon Caramel

\$12

COCONUT CHIA PARFAIT *V/GF

House made coconut chia pudding, pineapple, blood orange, pistachio, mint

\$13

SIDES

ROSEMARY BREAKFAST POTATOES **\$5**

CHEESY GRITS **\$5**

FRESH FRUIT **\$5**

FRESH BERRIES **\$6**

SIDE SALAD **\$5**

A LA CARTE

SIDE BACON* **\$6**

SIDE SAUSAGE* **\$6**

CHICKEN SAUSAGE* **\$6**

MARINATED TEMPEH **\$6**

ADD 1 EGG* **\$3**

ADD 4 EGG WHITES* **\$6**

TOAST **\$3**

MAINS

ALL MAINS SERVED WITH YOUR CHOICE OF SIDE

MARKET STREET BREAKFAST*

Two eggs your way, choice of protein, and choice of toast- white, wheat, rye, or croissant

\$18

BREAKFAST SANDWICH*

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

\$15

CROISSANT MADAME BENEDICT*

Griddled mini ham & cheese sandwiches on croissants with confit garlic dijonnaise, two poached eggs, mornay, chives & piment d' espelette

\$18

STRATA*

Local free range eggs with Chef's choice of local & seasonal ingredients, & accompanying sauce
Served with side salad

\$15

BUILD YOUR OWN OMELET*

**CHOOSE THREE:
EACH ADDITIONAL .50**

Cheese: Cheddar, Swiss, Smoked Gouda, Goat

Veggies: Tomato, Onion, Peppers, Mushrooms

Protein: Bacon, Sausage, or Tempeh **\$2**

Served with side salad

\$16

CHEF'S CHOICE OMELET*

Chef's choice of seasonal ingredients

Served with side salad

\$MKT



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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

ALL COCKTAILS THOUGHTFULLY CURATED BY CELESTE POKLEMBIA

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

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