



# THE REFINERY

AT THE FOUNDRY HOTEL

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

**Spring 2026**

PARTIES OF 6 OR MORE WILL INCLUDE 20% GRATUITY

**SMALL PLATES**

- BAGEL & CREAM CHEESE** **\$8**  
Plain or Everything City Bakery Bagel + your choice of plain, sweet, or savory cream cheese
- MINI WAFFLES** **\$6/\$12**  
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 , Raspberry, 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**  
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**
- CROISSANT MADAME BENEDICT\*** **\$18**  
Griddled mini ham & cheese sandwiches on a croissant with confit garlic dijonnaise, two poached eggs, mornay, chives, & piment d' espelette  
Served with petite salad
- SEASONAL QUICHE\*** **\$10/\$12**  
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
- CHEF'S CHOICE OMELET\*** **\$MKT**  
Ask your server for today's selection  
Served with petite salad
- BRUNCH BURGER\*** **\$18**  
Double smash patties, over medium egg, bacon jam, pickles, swiss american, lettuce, tomato, aioli, toasted croissant  
**Add Bacon +\$2**  
Served with petite salad
- SHAKSHUKA VERDE\*** **\$22**  
Leeks, haricot vert, asparagus, spinach, & herbs sauteed in salsa verde. Topped with one local egg, avocado, feta, & garden herbs.
- SHRIMP & GRITS\*** **\$26**  
Five jumbo shrimp, cajun trinity cream sauce, cheesy grits
- BREAKFAST SANDWICH\*** **\$16**  
Choice of protein or veggies, white cheddar, scrambled egg, tomato, dressed greens, & roasted garlic aioli  
Croissant, White, Wheat, Rye, or Wrap. GF Wrap Available **+\$1.50**  
**+choice of side**

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



# THE REFINERY

AT THE FOUNDRY HOTEL

Spring 2026

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

PARTIES OF 6 OR MORE WILL INCLUDE 20% GRATUITY

## From the Tea & Coffee Bar

|                      |               |                               |              |
|----------------------|---------------|-------------------------------|--------------|
| <b>DRIP COFFEE</b>   | <b>\$4.5</b>  | <b>HOUSE CHAI</b>             | <b>\$7</b>   |
| <b>CLASSIC LATTE</b> | <b>\$7</b>    | <b>MATCHA LATTE</b>           | <b>\$6.5</b> |
| <b>CAPPUCCINO</b>    | <b>\$6.5</b>  | <b>GOLDEN MILK</b>            | <b>\$7</b>   |
| <b>AMERICANO</b>     | <b>\$5.25</b> | <b>SEASONAL TEA</b>           | <b>\$4.5</b> |
| <b>ESPRESSO</b>      | <b>\$5</b>    | <b>LAVENDER CHAMOMILE TEA</b> | <b>\$4.5</b> |
| <b>COLD BREW</b>     | <b>\$4.5</b>  | <b>MOUNTAIN MINT TEA</b>      | <b>\$4.5</b> |

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

## Juice + N/A

|                         |            |                    |            |
|-------------------------|------------|--------------------|------------|
| <b>NATALIE'S ORANGE</b> | <b>\$4</b> | <b>COKE</b>        | <b>\$4</b> |
| <b>CRANBERRY</b>        | <b>\$4</b> | <b>DIET COKE</b>   | <b>\$4</b> |
| <b>APPLE</b>            | <b>\$4</b> | <b>SPRITE</b>      | <b>\$4</b> |
| <b>GRAPEFRUIT</b>       | <b>\$4</b> | <b>GINGER ALE</b>  | <b>\$4</b> |
| <b>FRESH CARROT</b>     | <b>\$5</b> | <b>GINGER BEER</b> | <b>\$4</b> |
|                         |            | <b>ICED TEA</b>    | <b>\$4</b> |

## From the Brunch Bar

### Mimosa \$10

Prosecco with your choice of orange, grapefruit, cranberry, or pineapple

### 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 Chemist, 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

### Rise 'N Shine \$14

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

### Make It With Vida Mezcal +\$1

### Verde Maria \$14

21 Seeds Cucumber-Jalapeno Tequila, House Verde Bloody mix, Pickled Veggie Skewer

## Wine & Beer

### White

**Blanc et Fils**  
Apremont 'Willy'  
Jacquere **\$15/\$47**

**Trimbach**  
Riesling **\$12/\$42**

**Molitor**  
Brut Riesling **\$70**

### Sparkling & Rose

**Salamon Terriero**  
Prosecco **\$10/\$38**

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

**Donna & Laura "Ali"**  
Rose' **\$12/40**

**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**