



Benne on Eagle is our on-property restaurant celebrating the foodways of the African diaspora, particularly in Appalachia.

Flavorful comfort food rooted in history, shared with the world, delivered to your room.

A 25% service charge will be added to each dining order.

Please let our staff know of any food allergies or dietary concerns while placing your order so that we may ensure your dining experience is memorable.

Please call In-Room Dining from your room phone to place your order.



THE
FOUNDRY
HOTEL



IN-ROOM DINING

BREAKFAST

Served 7am to 10am

F&S OATMEAL \$15

Golden Raisins, Candied Ginger, Benne
Granola, Cinnamon Brown Sugar, Honey

BENNE SMOOTHIE BOWL \$18

Benne Granola, Mixed Berries, Greek Yogurt, Honey

SOFT SCRAMBLE & MUSHROOM TOAST \$20

Roasted Mushrooms, Crispy Garlic, Pecorino,
Fried Kale

ROBERT'S SNACK PLATE \$22

Eggs Any Style*, Sausage, Bacon, Grits, Toast

BENNE BREAKFAST SANDWICH \$18

Scrambled Eggs, Cheddar, Bacon, Pepper Jelly,
Home Fries

BENNE HUEVOS RANCHEROS \$21

Refried Black Beans, Crispy Corn Tortilla, Cheddar,
Sour Cream, Avocado Puree, Eggs Any Style*

BENNE GRAV-LOX \$23

Cold Smoked Sunburst Trout, Crispy Potato Cake,
Capers, Herbed Cream Cheese, Candied Lemon

CRAWFISH BENEDICT \$25

English Muffin, Fried Green Tomato, Poached Egg,
Old Bay Hollandaise, Simple Greens Salad

LUNCH

Served 11am to 1:30pm

KALE SALAD \$14

Benne Seed Dressing, Pecorino, Pickled
Fresno, Breadcrumbs

LOCAL GREENS AND CAULIFLOWER \$18

Crawfish, Cornbread Croutons, Soft Egg

FRIED GREEN TOMATO \$18

Pimento Cheese, Chow Chow, Frisse

HEIRLOOM TOMATO GAZPACHO \$22

Tomato, Shallot, Sherry, Crème Fraiche,
Sunflower Seed

LOCAL MEATS AND CHEESES \$25

Local Charcuterie and Cheeses, Jam, Spiced
Nuts, Pickles

BENNE BURGER \$21

Bread and Butter Pickles, White Cheddar, Grain
Mustard Aioli, Kaiser

add:

Bacon	\$2.00
Benton's Country Ham	\$2.50
Local Mushrooms	\$3.00
Gorgonzola	\$2.50
Sub Beyond Burger	

SHRIMP PO BOY \$21

Black Garlic and Lemon Remoulade, Pikliz, Hoagie

1/2 LOCAL CHICKEN \$25

Roasted Broccolini, Red Rice Middlins, Caramelized
Onion Jus

DINNER

Served 5pm to 9pm

KALE SALAD \$14

Benne Seed Dressing, Pecorino, Pickled
Fresno, Breadcrumbs

PLATANOS, ARROZ, FRIJOLES \$18

Kelewele Style Plantains, Collard Green-Xaawash
Rice Cracker, *Cuban Style* Fermented Black Beans

FRIED GREEN TOMATO \$18

Pimento Cheese, Chow Chow, Frisse

ROASTED BROCCOLINI & PALM OIL CAESAR \$22

Crawfish, Cornbread Croutons, Soft Egg

CATFISH & BROKEN RICE GRITS \$30

Tomato-Bordelaise Gravy, Collard Green Kimchi

7oz SKIRT STEAK & YUCA con MOJO \$34

Pickled Seasonal Veggies, Saffron

AFRO-YAKI YARDBIRD \$23

Local Greens, Haitian Epis

1/2 LOCAL CHICKEN \$25

Roasted Broccolini, Red Rice Middlins, Caramelized
Onion Jus

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of those items, written information is available upon request.