



Breakfast & Lunch Served Daily
Dinner Served Tues-Sat

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.



*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.

THE
FOUNDRY
HOTEL



IN-ROOM DINING

BREAKFAST

Served 7am to 11am

SHRIMP AND GRITS \$23

Cheesy Grits, Andouille Sausage,
Tomato Gravy, Crispy Garlic

SMOOTHIE BOWL \$20

Peanut Granola, Mixed Berries, Greek Yogurt,
House-made Peanut Butter

SOFT SCRAMBLE MUSHROOM TOAST* \$21

Roasted Mushrooms, Crispy Garlic, Pecorino,
Kale, Multigrain Bread

MARY JO JOHNSON SANDWICH \$22

Egg*, Cheddar, Fried Bologna, Pepper Jam

BREAKFAST PLATE \$24

Two Eggs*, Sausage, Bacon, Grits, Toast

HUEVOS RANCHEROS* \$22

Chorizo, Cheddar, Sour Cream, Avocado Puree

BENNE GRAV-LOX* \$23

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

SEAFOOD BENEDICT* \$28

English Muffin, Poached Egg, Old Bay Hollandaise,
Kale Salad

SIDES \$8 EACH

Bacon, Pork Sausage, Home Fries, Seasonal Fruit
Biscuit

LUNCH

Served 11am to 2pm

SALADS

KALE SALAD \$14

Benne Seed Dressing, Pecorino, Pickled
Fresno, Breadcrumbs

Add Chicken \$10

Add Shrimp \$12

Add Bacon \$7

GRILLED WATERMELON SALAD \$15

Local Greens, Molasses Vinaigrette, Fermented Chili

SMALL PLATES

FRIED GREEN TOMATO \$19

Mozzarella Foam, Tomato Coulis, Basil Powder

Add Pork Belly \$12.00

CRISPY PORK BELLY \$17

Apple Butter, Pistachio Jazz

HANDHELDS

CHICKEN SANDWICH \$21

Caramelized Onion Mayo, Lettuce, Tomato, B&B
Pickles, Kaiser Roll

SHRIMP PO BOY \$22

Hoagie, Habanero Tartar, Shredded Cabbage

BENNE BURGER* \$24

Pulled Pork, Benton's Ham, Carolina Reaper BBQ

Add Egg* \$4 Add Benton's Ham \$5

Add Bacon \$5 Add Avocado \$6

Add Mushrooms \$4 Add Gorgonzola \$5

DINNER

Served 5pm to 10pm

KALE SALAD \$14

Benne Seed Dressing, Pecorino, Serrano
Chilis, Breadcrumbs

GRILLED WATERMELON SALAD \$15

Local Greens, Molasses Vinaigrette, Fermented Chili

CRISPY PORK BELLY \$17

Apple Butter, Pistachio Jazz

ROASTED BROCCOLINI & BACON FAT CAESAR \$23

Crawfish, Cornbread Croutons, Soft Egg

SMOTHERED PORK CHOP \$42

Herb Breaded Pork Chop, Mash Potatoes, Mushroom Gravy

FRIED CATFISH AND COLLARD GREENS \$32

Sweet Potato Hash, Peanut and Red Pepper,
Ham Chip

STEAK AND PEPPERS \$42

7oz Strip, Pepper Compote, Pearl Onions, Tallow Potatoes

SIDES \$13 EACH

Brown Butter Mash with Red Eye Gravy

Five Cheese Mac and Cheese

Scented Red Rice

Succotash

EXECUTIVE CHEF

ROBERT ALEXANDER