



BENNE
on eagle
BRUNCH



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Market Street Breakfast* 18

*2 Eggs, Toast, Bacon or Sausage.
Choice of Home Fries, Grits, or Fruit*

Breakfast BLT* 18

*Medium Egg, Cheddar, Bacon, Arugula, Tomato,
Mayo on Brioche. Choice of Home Fries, Grits, or Fruit*

Farmer's Hash* 19

*Berberé Spiced Root Vegetables, Kale, Sautéed in
Duck Fat, Pecorino, Two Eggs*

Avocado Toast 16

*Russian Rye Bread, Avocado Puree, Shallot, Radish, Bacon,
Micro Celery, Chia. Choice of Home Fries, Grits, or Fruit*

Local Mushroom Toast* 16

*Russian Rye, Arugula, Soft Scrambled Eggs, Local
Gourmet Sherry Glazed Mushrooms, Pecorino*

Fig Prosciutto Flatbread 15

*House White Sauce, Arugula,
Local Fig, Berry Balsamic Drizzle*

Shrimp and Grits 21

Shrimp, Andouille, Holy Trinity, Romesco

Steak and Eggs* 24

*Apple Brandy Strip, Chermoula Butter, Herb Roasted
Sweet Potato, Sautéed Kale, Shallots, and Garlic
sautéed in Duck Fat, 2 Eggs, Home Fries*

SOMETHING SWEETER

Foundry Pancakes 15

Imladris Berry Best Jam, Vanilla Mascarpone.

Monte Cristo 17

*Ham, Turkey, Cheddar, French Toast, Imladris Farms
Berry Best Jam. Choice of Home Fries, Grits, Fruit.*

Chicken and Waffles 21

*Fried Chicken Thighs, Maple Sage Gravy,
Sweet Potato Waffle, Hot Honey.*

Matcha Oatmeal Bowl 16

Matcha Cream, Seasonal Fruit, Candied Almonds

Parfait 14

*Seasonal Fruit, House Granola, Yogurt,
Peanut Butter, Honey*

Maple Bacon Cinnamon Roll 10

Maple Bacon Icing

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



BENNE on eagle HISTORY



Jarrel McRae Executive Chef, Director of F&B · jmcr@foundryasheville.com
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We are located on Eagle Street in Asheville's historic neighborhood called The Block. We proudly chose to highlight Eagle in the name of our restaurant as a way to honor and recognize our street for being such an integral part of our local community's history.

For much of the twentieth century, Eagle Street was the place to be on The Block. Local businesses ranging from record shops and grocery stores to dry cleaners and beauty parlors lined the street; each one helped weave the collective fabric of our predominantly African-American neighborhood. Serving as the heart of The Block's thriving social scene, Eagle Street was home to an abundance of gathering spots for food, drink, live music, and entertainment. The DelCardo Club and the Kitty Cat Club were some of the area's most vibrant venues in the 1960s and 1970s and helped make Asheville a favorite stop for both James Brown and Percy Sledge. At the end of the day, everybody had a good time on Eagle Street!

Our neighbor, the YMI (Young Men's Institute) Cultural Center of Asheville, has been a mainstay on The Block since 1893, but in the late 1980s and 1990s, our once-thriving neighborhood fell into disrepair as children grew up and moved away, leaving their family businesses unattended. Since then, The Block has remained largely untouched and its business community in decline. We opened our doors in December 2018 and are proud to be a part of the revitalization of new energy on Eagle Street.

Benne on Eagle welcomes all – from those who grew up in and around The Block, to folks who might be visiting our town for the first time. We invite you to join us in bringing reinvigorated life and soul back to The Block and enjoying some great food while you're at it.

THE LEGENDS

The visual centerpiece of Benne on Eagle is a mural by acclaimed Asheville artist Joseph Pearson. Pearson also created the portraits on our featured wall. These line drawings depict four women whose culinary, professional, and personal impact on The Block in the 1960s and 1970s is still felt here today. Here at Benne, we affectionately refer to these ladies – all chefs and business owners on the Block in its heyday – as the "Legends of the Block."

HANAN SHABAZZ (BOTTOM LEFT PORTRAIT)

When Chef John Fleer was presented the opportunity to open Benne on Eagle, he knew the only way for the concept to be successfully executed was if it could honor and keep the true heritage of Asheville's history alive. This meant actively seeking a mentor who could guide him with real expertise and knowledge of soul food, particularly how it relates to Appalachia and the neighborhood. The answer, he knew, lay with one person: Hanan Shabazz.

An Asheville native, Hanan has spent most of her life immersed in the food of the local community, working to instill the love and understanding of soul food in the next generations. Hanan herself owned a restaurant on Eagle Street in the 1970s, Shabazz Restaurant, and variations some of her most iconic dishes are now served on our menu.

Once involved with Asheville-based non-profit Green Opportunities, whose mission is to train, support, and connect people from marginalized communities to sustainable employment pathways, Hanan worked with people of all ages and backgrounds for their Kitchen Ready program. Hanan finds meaning through teaching others her culinary art of soul food and takes pride in the opportunity to teach those who work at Benne on Eagle about the history of the food it serves.

MARY JO JOHNSON (TOP LEFT PORTRAIT)

Known for her fantastic cheeseburgers (and their top-secret recipe – even her children don't have it!) at Ebony Grill, Mary Jo Johnson was a fixture on Eagle Street for over 30 years. A member of Mount Zion church, as well as an accomplished restaurant owner, Mary Jo has been feeding her community through their bellies, their hearts, and their minds for nearly nine decades. Whether it was providing extra food in exchange for small chores so that folks could get dinner on the table for their family, or working through difficult personal situations, Mary Jo has always been a helping hand and a champion of the local community.

EARLENE MCQUEEN (TOP RIGHT PORTRAIT)

An accomplished cook and baker, Earlene McQueen was the owner of the Ritz Café in the 1960s, where she was especially known for her fabulous cakes. Like Mary Jo Johnson, Earlene employed many helpers, offering the occasional "odd job" to keep The Block thriving. She made full use of her building by renting out the apartments above Ritz Café to employees and community members, as well as hosting an after-hours nightclub below the restaurant called the Del Cardo Club.

MARY FRANCES HUTCHINSON (BOTTOM RIGHT PORTRAIT)

Mary Frances was a nurse at the local VA hospital in the 1960s and 1970s, and together with her husband Al Hutchinson, she owned a variety of businesses on Eagle Street. These included a pool room, a barber shop, a nightclub, and her namesake, Fran's Lounge – a social club for drinks, food, and mixing and mingling between friends, business colleagues, or lovers.