

Executive Chef  
**MATTHEW KRENZ**  
Chef de Cuisine  
**MIKE LONG**



# - SPRING - BRUNCH



## STARTERS

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- Deviled Eggs** CHEF'S WHIM 6
- Sticky Biscuits** COUNTRY HAM, GOAT CHEESE ICING 6
- Maw Maw's Cast Iron Biscuits** BACON JAM 8
- Pastry** CHEF'S WHIM 6

## LIGHTER SIDE

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- Griddled Toast** SHRIMP SALAD, CHOPPED EGG, LUSTY MONK MUSTARD, ROUILLE 11
- Steel-Cut Oatmeal** BERRIES, APRICOT + STREUSEL TOPPING, CARAMEL 9
- \*Grain Bowl** POACHED EGG, SPRING VEGETABLES, WARM KALE, GOAT CHEESE 11
- \*Hummus Bowl** BOILED PEANUT HUMMUS, POACHED EGG, CRISPY SPICED POTATOES, RADISH, PEA + BEAN SALAD, ROASTED GARLIC BÉARNAISE 11

## ASBURY BRUNCH CLASSICS

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- Chicken + Waffle** FRIED CHICKEN, SORGHUM MOLASSES, BRAISED GREENS 14
- \*Southern Benedict** COUNTRY HAM, PIMENTO CHEESE GRAVY 12
- Scrambler** SCRAMBLED EGGS, SAUSAGE, POTATOES, CARAMELIZED ONIONS, PIMENTO CHEESE GRAVY 12
- \*Chicken in a Biscuit** EGG, FRIED CHICKEN, CHEDDAR FONDUE 10
- Bacon + Pimento Cheese-Stuffed Omelette** 10

## LUNCH FAVORITES

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- Krenz Burger** PICKLE + HERB ROUILLE, GRIDDLED CHEDDAR, CARAMELIZED ONIONS, ROASTED MUSHROOMS SINGLE 8 | DOUBLE 12
- Fried Chicken Sammy** COUNTRY HAM, CHEDDAR, CARAMELIZED ONIONS + THYME AIOLI, BREAD + BUTTER PICKLES 13
- Cast Iron Mac + Cheese** CHEDDAR, GRILLED PIQUILLO PEPPERS, CRISPY COUNTRY HAM, GOAT GOURNAY CHEESE 8
- Warm Kale Salad** SMOKED TROUT, NORWOOD CHEESE, PINE NUTS, GARLIC CROUTONS, CREAMY PEPPERCORN DRESSING 14
- Berry + Frisée Salad** BERRIES, SUNFLOWER SEEDS, RED ONION, GOAT CHEESE, SORGHUM BALSAMIC DRESSING 10
- Spring Chopped Salad** LAMB SALAMI, CHOPPED EGG, CUCUMBER, RADISH, PEAS + BEANS, FRESH HERBS, GODDESS DRESSING 14

## BREAKFAST PLATTERS

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- \*Country Classic** TWO EGGS, GRITS, BACON OR SAUSAGE, BISCUIT 12
- \*Biscuit + Gravy** TWO EGGS, FRUIT CUP OR FRIED POTATOES 11
- \*Spring Vegetables** CRISPY SPICED POTATOES, WARM KALE, POACHED EGG, ROUILLE 13
- \*Shareable Breakfast (FOR UP TO 4 PEOPLE)** SCRAMBLED EGGS, BISCUITS, GRAVY, BACON, FRUIT, POTATOES, JUICE OR COFFEE 50

*\*May be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## SIDES

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|------------------------|-----------|------------------|--------------|
| *Egg 2                 | Waffle 3  | Fried Potatoes 3 | Oatmeal 3    |
| Sausage 3              | Toast 2   | French Fries 5   | Yogurt 4     |
| Bacon 3                | Biscuit 2 | Potato Chips 5   | Fruit Cup 3  |
| Griddled Country Ham 4 | Grits 3   | Gravy 3          | Side Salad 5 |

## WHITE WINE BY THE GLASS

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### CHARDONNAY

Grayson Cellars NAPA, CA 9

Nicolas ROUSSILLON, FR 11

Cuvaison NAPA, CA 14

### PINOT GRIGIO

Ca' Donini VENETO, IT 9

### ROSÉ

Bieler Père & Fils PROVENCE, FR 10

Mouton Noir "Love Drunk" OR 12

### SAUVIGNON BLANC

Château La Gravière Blanc BORDEAUX, FR 9

Allan Scott MARLBOROUGH, NZ 12

### INTERESTING WHITES

Anew Riesling NAPA, CA 9

MAN Family Wines Chenin Blanc

AGTER-PAARL, ZA 9

Domaine Haut de Mourier Viognier

LANGUEDOC, FR 10

Höpler Grüner Veltliner BURGENLAND, AU 11

### SPARKLING

Codorniu 'Anna' Blanc de Blancs SP 9

Amore Di Amanti Prosecco VENETO, IT 10

Leo Hillinger, Secco Rosé AU (187ml) 10

## BEER

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### DOMESTICS 5

Bud Light, Budweiser, Michelob Ultra

### 12OZ NC BOTTLES 6

Pilsner HIGHLAND BREWING CO.

Endless River Kolsch MOTHER EARTH BREWING

Ginger Wheat UNKNOWN BREWING CO.

Copper OLDE MECKLENBURG BREWERY

Milk Stout DUCK-RABBIT CRAFT BREWERY

### 16OZ LOCAL CANS 8

ASK YOUR SERVER ABOUT OUR CURRENT OFFERINGS.

### DRAFT 8

THREE TAPS WITH SEASONAL SELECTIONS.

## BRUNCH COCKTAILS

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Classic Mimosa BUBBLY + CHOICE OF JUICE: ORANGE, GRAPEFRUIT, OR CRANBERRY GLASS 7 | PITCHER 28

Grand Mimosa BUBBLY, ORANGE JUICE, GRAND MARNIER GLASS 9 | PITCHER 32

Bloody Mary Bar CHOICE OF VODKA, ASSORTED HOUSEMADE MIXES, PICKLED VEGGIES + RIMMERS 9 AND UP  
ADD A SLICE OF BACON 2

## RED WINE BY THE GLASS

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### PINOT NOIR

Meiomi MONTEREY COUNTY, CA 12

Albert Bichot BURGUNDY, FR 14

Averaen Pinot Noir WILLAMETTE, OR 16

### MERLOT

Peirano Estate "Six Clones" LODI, CA 9

### MALBEC

Callia Alta MENDOZA, AR 8

L'Instant CAHORS, FR 10

Familia Barberis MENDOZA, AR 11

### PETITE SIRAH

Clayhouse Estate PASO ROBLES, CA 12

### CABERNET SAUVIGNON

Rickshaw HEALDSBURG, CA 11

Nadia SANTA BARBARA, CA 14

Oberon NAPA, CA 15

### ZINFANDEL

Three CONTRA COSTA COUNTY, CA 12

### NEW WORLD BLEND

Paris Valley Road, Founder's Blend

SAN LUCAS, CA 9

Ancient Peaks 'Renegade'

SANTA MARGARITA, CA 14

### OLD WORLD CHARM

Château Roc Meynard BORDEAUX, FR 11

Black Slate PRIORAT, SP 15

La Giarretta VALPOLICELLA RIPASSO, IT 15

### WINE FLIGHTS 3 SELECTIONS FOR 18

## NON-ALCOHOLIC BEVERAGES

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Iced Tea, Hot Teas, Soft Drinks 2

San Pellegrino SM 5 | LG 7

Spindrift Soda ASSORTED FLAVORS 3

San Pellegrino Italian Soda

GRAPEFRUIT | BLOOD ORANGE 3

Boquete Mountain Coffee 3

French Press Coffee SM 6 | LG 10

Iced Coffee 4

Iced Thai Tea BLACK TEA EXTRACT, COCONUT MILK 4

Assorted Juices ORANGE | GRAPEFRUIT | TOMATO |  
APPLE | CRANBERRY | PINEAPPLE 3

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Art curated by Sozo Gallery and available for purchase.  
Wine list curated by Assorted Table Wine Shoppe.