

THE *Asbury*  
AT THE  
DUNHILL HOTEL

Executive Chef | Matthew Krenz

Chef de Cuisine | Mike Long



SUMMER | BRUNCH



# FIRSTS

*Though we've indicated a sequence, don't feel you have to follow it. If you'd rather start with dessert, we won't tell.*

<b>MAW MAW'S CAST IRON BISCUITS</b> .....	8
<i>bacon jam</i>	
<b>STICKY BISCUITS</b> .....	6
<i>country ham, goat cheese icing</i>	
<b>DEVILED EGGS</b> .....	6
<i>chef's whim</i>	
<b>SAUSAGE "SOUFFLÉ"</b> .....	8
<i>custard-soaked biscuits, herbs, fontina, sausage</i>	
<b>BLACK BEAN HUMMUS</b> .....	6
<i>chili, corn + tomato salad, toasted bread</i>	



# BRUNCH LIBATIONS

*A pinch of the Southern. A dash of the modern. Always appropriate, no matter what time of day.*

- CLASSIC MIMOSA** ..... glass 7 | pitcher 28  
*bubbly + choice of juice: orange, grapefruit, or cranberry*
- GRAND MIMOSA** ..... glass 9 | pitcher 32  
*bubbly, orange juice, Grand Marnier*
- SOUTHERN HOSPITALITY** ..... 9  
*Cathead Pecan Vodka, iced tea, black walnut bitters*
- SALTY PUP** ..... 10  
*Tito's Handmade Vodka, grapefruit*
- LAVENDER BLOSSOM** ..... 10  
*Tito's Handmade Vodka, house lavender syrup, blood orange soda, prosecco*
- TABLESIDE BLOODY MARY BAR** ..... 9 and up  
*choice of vodka, assorted housemade mixes, pickled veggies + rimmers*  
add a **SLICE OF BENTON'S BACON** ..... 1.50

## NON-ALCOHOLIC BEVERAGES

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- ICED TEA, HOT TEAS, SOFT DRINKS** ..... 2.50
- SAN PELLEGRINO** ..... sm 5 | lg 7
- SAN PELLEGRINO ITALIAN SODA** ..... 3  
*assorted flavors*
- BOQUETE MOUNTAIN COFFEE** ..... 3
- FRENCH PRESS COFFEE** ..... sm 6 | lg 10
- ICED COFFEE** ..... 3.50
- ICED THAI TEA** ..... 3.75  
*black tea extract, coconut milk*
- ASSORTED JUICES** ..... 3  
*orange | grapefruit | tomato | apple | cranberry | pineapple*

*The complete libations list is available upon request.*



# BREAKFAST

*A light bite to greet the day? Or a big, Southern breakfast that sticks to the ribs? Whichever your preference, our chefs have fine-tuned your favorites so they're both familiar and unexpected.*

**\*THE STANDARD** ..... 12  
*2 eggs any style, bacon or sausage, biscuit or toast (add beef gravy, \$2)*

**\*CHICKEN IN A BISCUIT** ..... 12  
*fried chicken, cheddar cheese fondue, fried egg, biscuit*

**\*SOUTHERN-STYLE BENEDICT** ..... 14  
*country ham, poached egg, pimento cheese gravy, biscuit*

**\*OMELETTE OF THE DAY** ..... mp  
*chef's whim*

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*Above served with grits, fried potatoes, or fruit cup.*

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**CHICKEN + WAFFLES** ..... 14  
*fried chicken, waffle, sorghum molasses, braised greens*

**BISCUITS + BEEF GRAVY** ..... 8

**THYME + ALMOND SCONE** ..... 11  
*apricot jam, sorghum-braised walnuts, fresh berries, whipped cheesecake filling*

**CAST IRON SCRAMBLER** ..... 12  
*scrambled eggs, andouille, fried potatoes, caramelized onions, arugula, pimento cheese fondue*

**BBQ SCALLOPS + OCTOPUS** ..... 12  
*poached egg, embered vegetables, tomato vinaigrette, fennel*



# LUNCH

*Uniquely Asbury, our spin on traditional soups, sandwiches, and salads will send you searching for new adjectives.*

**\*BACON, EGG + CHEESE SAMMY** ..... 8  
*goat gournay, caramelized onion*

**CHICKEN SAMMY** ..... 13  
*choice of cast iron or fried chicken, country ham, cheddar, bread + butter pickles, caramelized onion + thyme aioli*

**GRILLED VEGETABLE FLATBREAD** ..... 11  
*grilled summer vegetables, black bean hummus, basil pesto, lettuce, tomato, pickled red onion*

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**QUARTER-POUND KRENZ RANCH BURGER** ..... 6  
*lettuce, onion, tomato*

**\*HALF-POUND KRENZ RANCH BURGER** ..... 10  
*lettuce, onion, tomato*  
\$1 add-ons: *\*egg, cheddar cheese, caramelized onions*  
\$2 add-ons: *pimento cheese, herbed chèvre, blue cheese, bacon jam*

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*Above served with pickle + choice of housemade chips, seasoned fries, small side salad, soup, or side of the day. Add fruit cup to any selection, \$2.*

## CUPS + BOWLS

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**BBQ SHRIMP + GRITS** ..... 16  
*andouille, grilled vegetable grits, creole sauce*

**EMBER-ROASTED VEGETABLE BOWL** ..... 12  
*summer vegetables, tomato fondue, crispy quinoa, arugula*

**CAST IRON MAC + CHEESE** ..... 8  
*cheddar, grilled piquillo peppers, crispy country ham, goat gournay cheese*

**HEIRLOOM TOMATO BISQUE** .... 6 cup | 10 bowl  
*basil, crème fraîche, grilled cheese*

**TACO SOUP** ..... 6 cup | 10 bowl  
*cheese, crème fraîche, radish, jalapeños*

**WARM KALE SALAD** ..... 14  
*smoked trout, Norwood cheese, pine nuts, garlic croutons, creamy peppercorn dressing*

**SUMMER WEDGE** ..... 12  
*bacon, pickled red onion, tomato salad, blue cheese dressing*

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add **CAST IRON** or **FRIED CHICKEN** ..... 5

add **SHRIMP** ..... 6

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## HONORING THE PAST, CELEBRATING THE SEASON, LOOKING FORWARD.

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**THE ASBURY EXPERIENCE.** *Executive Chef Matthew Krenz brings to our kitchen nearly two decades of imaginative culinary skills and, intriguingly, the trained eye of a graphic designer. With it, he's able to see unique combinations that result in a *mélange* of flavors that blend traditional Southern recipes, widely varied ethnic influences, and seasonally fresh ingredients hand-picked from local farms.*

**“SUMMERTIME IS ALWAYS THE BEST OF WHAT MIGHT BE.”** *The author Charles Bowden offered that hopeful note, capturing what our chefs and serving staff have long felt about summer days and nights. The ingredients always seem imbued with more color and flavor in the summer, the drinks are somehow more delicious, and there's an electricity in the air. It's as if summer is pulling you toward good times, always suggesting the feeling of what's possible.*

*Please advise your server of any allergies or dietary restrictions.  
We will always do our best to accommodate you. Not all ingredients are listed.*

The art exhibition is curated in collaboration with Sozo Gallery, which is located in the Hearst Tower Plaza.  
Works are available for purchase.

Take this menu home as a keepsake! Then come back to try all of our seasons and flavors.

TheAsbury.com |   

Follow us: @AsburyDunhill

*\*Cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

THE ASBURY | 235 N TRYON ST. CHARLOTTE NC 28202 | RESERVATIONS: 704.342.1193  
HOURS: 11:00 AM - 10:00 PM MONDAY - FRIDAY | 9:00 AM - 10:00 PM SATURDAY + SUNDAY