



executive chef
MIKE LONG

sous chef
STUART GETSON

A LA CARTE

- EGG* // 2
- SAUSAGE // 4
- BACON // 3
- WAFFLE // 3
- TOAST // 2
- BISCUIT // 2
- FRIED POTATOES // 3
- FRIES // 5
- GRITS // 3
- FRUIT CUP // 4
- GRAVY // 3

STARTERS

- DAILY CAST IRON BISCUITS // 8
seasonal jam
- STICKY BISCUITS // 7
country ham, goat cheese icing
- DEVILED EGGS // 6
chef's whim
- PASTRY // MP
chef's whim

BREAKFAST

- OMELETTE // 14
chef's whim, fried potatoes or grits
- BUCKWHEAT PANCAKES // 10
spiced peach compote, fresh whipped cream
- CHICKEN & WAFFLE // 13
fried chicken, sorghum molasses, braised greens
- COUNTRY CLASSIC* // 12
two eggs, grits, bacon or sausage, biscuit
- CHICKEN IN A BISCUIT* // 13
egg, fried chicken, pimento cheese gravy
- BISCUITS & GRAVY* // 12
two eggs, grits or fried potatoes
- THE ASBURY SCRAMBLER // 13
fried potatoes, chorizo, sautéed onions & shishito peppers, milk gravy, scrambled eggs

LUNCH

- BIBB WEDGE SALAD // 9
marinated tomato, bacon, pickled red onion, blue cheese
- KALE SALAD // 12
smoked trout, norwood cheese, pine nuts, garlic croutons, creamy peppercorn dressing
- THE ASBURY BURGER 9 // 13
pickle & herb rouille, griddled cheddar, caramelized onions, roasted mushrooms
- CHICKEN SAMMY // 13
caramelized onion & thyme aioli, country ham, cheddar, bread & butter pickles
- MAC & CHEESE // 8
cheddar, piquillo peppers, crispy country ham, goat gournay cheese

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

WHITE WINE

CHARDONNAY

Domaine Lafage, Novellum Languedoc, FR 10 // 36

Spring Street Central Coast, CA 12 // 45

Domaine des Gerbeaux Burgundy, FR 14 // 52

Vine Cliff Carneros, CA 16 // 60

SAUVIGNON BLANC

Sierra del Mar Central Coast, CA 12 // 45

INTERESTING WHITES

Socius Bordeaux, FR 10 // 36

Villa Huesgen 1735 Riesling Mosel, GR 10 // 36

Skylark Pinot Blanc Mendocino, CA 12 // 45

PINOT GRIGIO

Guiliano Rosati Friuli, IT 10 // 36

FLAT ROSÉ

"Love Drunk" Willamette, OR 10 // 36

Chateau Lacombe "Mira" Provence, FR 12 // 45

SPARKLING

Florinda Cava Brut Penedes, SP 10 // 36

Tentua Bernis Prosecco Conegliano, IT 10 // 36

Alma Negra Brut Rose Mendoza, AR 14 // 52

RED WINE

PINOT NOIR

Alpataco Patagonia, AR 10 // 36

Le Fou Pays d'Oc, FR 12 // 45

Ayers Willamette, OR 16 // 60

CABERNET SAUVIGNON

Vina Robles Paso Robles, CA 12 // 45

Nadia Santa Barbara, CA 14 // 52

Oberon Napa, CA 16 // 60

MALBEC

Familia Barberis Mendoza, AR 12 // 45

BLENDS

Andis "Painted Fields" Amador County, CA 12 // 45

Pakravan-Papi Prunice Tuscany, IT 10 // 36

Leda "The Truffle Hunter" Piedmont, IT 12 // 45

Tinzanni Corvina Lazise, IT 12 // 45

Conte Rosso Monteprandone, IT 10 // 36

Evodia Calatayud, SP 10 // 36

Drifting Lodi, CA 12 // 45

BEER

CAN & BOTTLE SELECTION // 8

Birdsong Jalapeño Sycamore Brut Cider

Birdsong Rewind Lager Echigo Stout

NoDa Hop, Drop 'N Roll Estrella Jalisco

NoDa Jam Session Stella Artois

Rotating Draft Selection White Street Kölsch

DOMESTIC // 5

Bud Light Budweiser Michelob Ultra

NON-ALCOHOLIC BEVERAGES

Iced Tea & Soft Drinks // 2

Honey & Mint Iced Tea* // 3

Coffee & Hot Tea // 3

French Press Coffee* 6 // 10

Iced Coffee* // 4

San Pellegrino 5 // 7

Acqua Panna 5 // 7

Assorted Juices // 3

orange, grapefruit, tomato, apple, cranberry, pineapple

*no refills

