



executive chef
MIKE LONG

pastry chef
JAMIE TURNER

Jamie's Pastries

NC SWEET POTATO
TURNOVER // 5

DAILY FRESH
BAKED SCONE // 5
honey butter

CINNAMON ROLL // 6
cream cheese icing

BEVERAGES

Iced Tea & Soft Drinks // 2.5

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

BREAKFAST

CLASSIC* // 12

two eggs your way, biscuit, bacon or sausage, potatoes or grits

THE ASBURY SCRAMBLER* // 13

potatoes, chorizo, onions, peppers, scrambled eggs, pimento cheese gravy

B.E.C. SANDWICH* // 9

toasted potato roll, two cheesy scrambled eggs, bacon

SHORT STACK // 9

three buttermilk pancakes, stewed apple

BACON AND PIMENTO CHEESE OMELETTE* // 12

VEGGIE OMELETTE* // 11

onion, mushroom, kale & goat feta

OATMEAL & BERRIES // 7

fresh berries, candied pecans, sweetened crème fraiche

SIDES

SAGE SAUSAGE LINK // 4

BISCUIT // 2

BACON // 3

TOAST // 3

HOME FRIES // 3

FARM FRESH EGG* // 2

GRITS // 3

FRUIT CUP // 5

HONEY YOGURT &
GRANOLA // 4

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

**20% Gratuity added to parties of 8 or more