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**THE  
ASBURY**  
celebrates the best  
of what the South  
has to offer in  
ingredients,  
technique,  
creativity, and, of  
course, hospitality.  
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Jamie Turner  
**PASTRY CHEF**



**MIKE LONG**  
executive chef

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## BREAKFAST

**CLASSIC BREAKFAST // 12**  
2 eggs, biscuit, bacon or sausage, grits or  
jalapeno & smoked gouda potato cake +1

**VEGGIE OMELETTE // 10**  
cherry tomato, wilted greens, goat feta

**BANANA PUDDING PANCAKES // 11**  
2 buttermilk pancakes, caramelized banana, pastry cream, vanilla crunch

**YOGURT PARFAIT // 7**  
honey greek yogurt, berries & granola

**CHICKEN BISCUIT // 10**  
fried chicken breast, piquillo cream cheese, blueberry jam

## SIDES

**FRUIT CUP // 4**      **STONE GROUND GRITS // 3**  
**TOAST // 2**      **GREEK HONEY YOGURT // 3**  
**JALAPENO & SMOKED GOUDA POTATO CAKE // 4**

## B.Y.O. BREAKFAST SANDWICH

**BREADS // 2**  
english muffin  
potato bun  
buttermilk biscuit

**ADD ONS**  
egg // 1.5 each  
bacon // 3  
sage sausage link // 4  
fried chicken breast // 6  
pimento cheese // 1.5  
muenster // 1  
cheddar // 1

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## JAMIE'S PASTRIES

**STRAWBERRY CARDAMOM  
SCONE // 5**

**N.C. SWEET POTATO  
TURNOVER // 5**  
flaky puff pastry,  
brown sugar sweet potato filling,  
vanilla bean icing

## BEVERAGES

Iced Tea & Soft Drinks // 2.5  
Coffee & Hot Tea // 3  
Pure Intentions Cold Brew // 4.5  
San Pellegrino 5 // 7  
Acqua Panna 5 // 7  
Assorted Juices\* // 3  
orange, apple, cranberry  
\*no refills

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**The Asbury offers dishes that are uniquely Carolinian:  
modern but rustic, evolving but still rooted in classics, Southern and welcoming.**

There is a strong tie to heirloom ingredients native to our area, as well as specialty items grown by small, family farms throughout the local region.