

STARTERS

STICKY BISCUITS // 7
buttermilk biscuit dough, country ham,
goat cheese icing

DEVEILED EGGS // 6
charred & chili marinated cucumber,
toasted benne seed

**WARM BANANA
WALNUT BREAD // 8**
chocolate ganache center &
cream cheese icing

WARM KALE SALAD // 12
creamy peppercorn dressing, charred
kale, norwood cheese, toasted pine
nuts, croutons, sorghum glazed &
smoked salmon

SIDES

FRUIT CUP // 4

GRITS // 3

TOAST // 2
white or wheat

GREEK HONEY YOGURT // 3

**JALAPENO & SMOKED GOUDA
POTATO CAKE // 4**

HOUSE CUT FRIES // 3

SIDE SALAD // 5

MAC & CHEESE // 8
cheddar, smoked cheddar,
piquillo cream cheese

GRILLED ASPARAGUS // 8
almond pesto, lemon

Jamie Turner
PASTRY CHEF



MIKE LONG
executive chef

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

ASBURY BREAKFAST STACK // 13
2 eggs your way, fried jalapeno potato cakes, 'Nduja gravy, goat feta, scallions

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

SANDWICHES

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

CHICKEN SANDWICH // 13
pickle brined & fried, sorghum mustard sauce,
muenster cheese, bacon, B & B pickles

THE ASBURY BURGER 10 // 14
house ground, saffron & pickle mayo,
caramelized onion, mushroom,
griddled cheddar

BRISKET & EGG SANDWICH // 14
beer braised brisket, fried egg, crispy onions,
alabama white sauce

**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.

WHITE WINE

CHARDONNAY

Domaine Lafage, Novellum Languedoc, FR 10 // 36

Marlo Chardonnay California 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

SPARKLING

Florinda Cava Brut Penedes, SP 10 // 36

Tentua Bernis Prosecco Conegliano, IT 10 // 36

PINOT GRIGIO

Cantina Valdadige Vallagarina, IT 10 // 36

ROSÉ

Maison Noir "Love Drunk" Willamette, OR 10 // 36

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

INTERESTING WHITES

Socius Bordeaux, FR 10 // 36

Villa Huesgen 1735 Riesling Mosel, GR 10 // 36

Skylark Pinot Blanc Mendocino, CA 12 // 45

Rock Nest Moscato CL 10 // 36

BRUNCH LIBATIONS

BLOODY MARY // 8

MIMOSA

glass // 7 pitcher // 36

NON-ALCOHOLIC 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

BEER

LOCAL CANS & DRAFT // 8

Birdsong Rewind Lager

NoDa Hop, Drop 'N Roll

NoDa Jam Session

Catawba White Zombie

Sycamore Southern

Girl Blonde

Rotating Draft

IMPORTED // 6

Echigo Stout

Estella Jalisco

Stella Artois

DOMESTIC // 5

Bud Light

Budweiser

Michelob Ultra

RED WINE

PINOT NOIR

Alpataco Patagonia, AR 10 // 36

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

Ayers Willamette, OR 16 // 60

CABERNET SAUVIGNON

Terrapura Colchagua Valley, CL 12 // 45

Nadia Santa Barbara, CA 14 // 52

Oberon Napa, CA 16 // 60

MALBEC

Familia Barberis Mendoza, AR 12 // 45

INTERESTING REDS

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

La Sagrestana Sangiovese di Romagna IT 10 // 36

Evodia Calatayud, SP 10 // 36

Drifting Lodi, CA 12 // 45

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