

STARTERS

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

DEVILED 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

At The Asbury 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.

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

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, fried egg, crispy onions,
Alabama white sauce

BRUNCH LIBATIONS

BLOODY MARY // 8

MIMOSA
glass // 7 pitcher // 28

SPECIALS:

WEDNESDAY-
1/2 price select bottles of wine

THURSDAY-
burger & draft or domestic bottle \$10
(add fries +2)

WHITE WINE

Sierra del Mar –
Sauvignon Blanc – Central Coast, CA – 12//45

Marlo –
Chardonnay – California – 45

Vine Cliff –
Chardonnay – Carneros, CA – 16//60

Socius –
White Blend – Bordeaux, FR – 10//36

Villa Huesgen, 1735 –
Riesling – Mosel, GR – 10//36

Maison Noir, Love Drunk –
Rosé – Willamette, OR – 36

Tentua Bernis –
Prosecco – Conegliano, IT – 10//36

RED WINE

Le Fou –
Pinot Noir – Pays d'Oc, FR – 12//45

Familia Barberis –
Malbec – Mendoza, AR – 12//45

Terrapura –
Cabernet Sauvignon – Colchagua Valley, CL – 12//45

Oberon –
Cabernet Sauvignon – Napa, CA – 16//60

Tinazzi –
Corvina Verona – Lazise, IT – 12//45

Pakravan-Papi Prunicce –
Red Blend – Tuscany, IT – 10//36

Andis, Painted Fields –
Red Blend – Amador County, CA – 12//45

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

Estella Jalisco
Stella Artois

DOMESTIC // 5

Bud Light
Budweiser
Michelob Ultra

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

WEDNESDAY- 1/2 PRICE BOTTLES

WHITE WINE

Cantina Valdadige – Pinot Grigio – Vallagarina, IT – 36
Skylark – Pinot Blanc – Mendocino, CA – 45
Domaine des Gerbeaux – Chardonnay, Burgundy, FR – 52
Rock Nest – Moscato – Chile – 36
Florinda – Cava Brut – Penedes, SP – 36
Meinklang – Rosé – Austria – 45
EX – Sauvignon Blanc – Monterey, CA – 45

RED WINE

Alpataco – Pinot Noir – Patagonia, AR – 36
Ayers – Pinot Noir – Willamette, OR – 60
La Sagrestana – Sangiovese di Romagna – Italy – 36
Nadia – Cabernet Sauvignon – Santa Barbara, CA – 52
Drifting – Cabernet Sauvignon – Lodi, CA – 45
Leda, Truffle Hunter – Barbera d'Asti – Piedmont, IT – 45
Evodia – Garnacha – Calatayud, SP – 36