

STARTERS

STICKY BISCUITS // 7

DEVILED EGGS // 6

charred & chili marinated cucumber,
toasted benne seed

CHEESE &
CHARCUTERIE BOARD // 18

chef's selection of artisanal cheeses
& meats, seasonal accompaniments,
crackers

MARYLAND CRAB SOUP // 9

tomato broth, peas, corn, potatoes,
old bay, pickled crab meat

DESSERTS

PEACHES & CREAM // 8

smoked peach citrus jam, vanilla bean
diplomat cream, grilled pound cake,
caramel glass, peach magnolia gastrique

FRIED BANANA

CHEESECAKE // 8

butterscotch sauce, vanilla ice cream,
shortbread crumb, chantilly cream

CHOCOLATE CHIP &
CARAMEL OVERLOAD // 8

warm chocolate chip blondie,
brown butter caramel ice cream,
salted caramel sauce, chantilly cream

Jamie Turner
PASTRY CHEF



MIKE LONG
executive chef

ENTRÉES

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

PAN ROASTED SALMON* // 21

cucumber sauce, grain salad, tomato, squash & zucchini tossed
in an olive vinaigrette

BRAISED PORK SHORT RIBS // 24

stone ground grits, beer braised collards, corn & radish relish,
peach & bourbon glaze

HEART OF RIBEYE* // 36

warm potato salad, grilled asparagus, red wine demi

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

SALADS

WARM KALE SALAD // 9

creamy peppercorn dressing*,
charred kale, norwood cheese,
toasted pine nuts, croutons

GRAIN SALAD // 10

grilled squash & zucchini,
olive vinaigrette, pickled corn,
goat feta, cucumber sauce

ADD ONS

fried chicken // 7

sorghum smoked salmon // 6

SIDES

MAC & CHEESE // 8

cheddar, smoked cheddar,
piquillo cream cheese

COLLARDS // 7

beer braised, country ham

GRILLED ASPARAGUS // 8

almond pesto, lemon

MARINATED BEETS // 8

goat feta, toasted & chopped hazelnuts

POTATO SALAD // 6

red wine vinaigrette, hard boiled egg,
red onion, celery, herbs

SIDE SALAD // 5

FRIES // 3

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.

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