

# 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**  
+2.5 make it stack style-  
add 'Nduja gravy, goat feta, scallions

**HOUSE CUT FRIES // 3**

**SIDE SALAD // 5**

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

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

**SAUSAGE OMELETTE\* // 13**  
chorizo sausage, sweet potatoes, wilted kale, 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

**B.E.C. SANDWICH\* // 9**  
toasted potato bun,  
cheesy scrambled eggs, bacon

# BRUNCH LIBATIONS

**BLOODY MARY // 8**

**MIMOSA**  
glass // 7 pitcher // 28

# SPECIALS:

**THURSDAY-**

**Burger & Beer Night**  
\$7 single Asbury burgers &  
\$4 draft beer specials

## WHITE WINE

### *Wrath, EX* –

Sauvignon Blanc – Monterey, CA – 14//52

### *Cantina Valdadige* –

Pinot Grigio – Vallagarina, IT – 10//36

### *Marlo* –

Chardonnay – Carneros, CA – 12//45

### *Domaine des Gerbeaux* –

Chardonnay – Burgundy, FR – 14//52

### *Villa Huesgen, 1735* –

Riesling – Mosel, GR – 10//36

### *Maison Noir, Love Drunk* –

Rosé – Willamette, OR – 10//36

### *Tentua* –

Prosecco – Conegliano, IT – 10//36

## RED WINE

### *Alpataco* –

Pinot Noir – Patagonia, AR – 10//36

### *Ayres*–

Pinot Noir – Willamette, OR – 16//60

### *Terrapura* –

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

### *Nadia* –

Cabernet Sauvignon – Santa Barbera, CA – 14//52

### *Leda, Truffle Hunter* –

Barbera d'Asti – Piedmont, IT – 12//45

### *La Sagrestana* –

Sangiovese di Romagna – Italy – 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

*Copper* – Altbier – OMB – 6

*Hornet's Nest* – Hefeweizen – OMB – 6

*Hop, Drop 'N Roll* – IPA – NoDa – 8

*Jam Session* – Session Pale Ale – NoDa – 8

*White Zombie* – White Ale – Catawba – 8

*Rewind* – Lager – Birdsong – 8

*Southern Girl* – Blonde Ale – Sycamore – 8

*Wild Blossom* – Cider – Sycamore – 8.5

### DOMESTIC / IMPORT

*Stella Artois* – Belgian Pilsner – 6

*Estrella Jalisco* – Mexican Pilsner – 6

*Echigo* – Japanese Stout – 6

*Budweiser* – American Lager – 5

*Bud Light* – American Light Lager – 5

*Michelob Ultra* – American Light Lager – 5

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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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## WEDNESDAY- 1/2 PRICE BOTTLES

### WHITE WINE

*Rock Nest* – Moscato – Chile – 36

*Skylark* – Pinot Blanc – Mendocino, CA – 45

*Painted Wolf, The Den* – Chenin Blanc – Swartland, SA – 45

*Conti Zecca, Luna* – Chardonnay – Salento, IT – 60

*Meinklang* – Rosé – Austria – 45

*Alma Negra, Misterio* – Sparkling Rosé – Mendoza, AR – 60

*Florinda* – Cava Brut – Penedes, SP – 36

### RED WINE

*Cummins Road* – Pinot Noir – Yamhill, OR – 90

*Mouton Noir, OPP* – Pinot Noir – Willamette Valley, OR – 48

*Evodia* – Garnacha – Calatayud, SP – 36

*Maison Noir, Horseshoes & Handgrenades* –

Red Blend – Red Mountain, WA – 60

*Dashe* – Zinfandel – Dry Creek Valley, CA – 52

*Valpolicella Ripasso* – Red Blend – Italy – 56

*Beringer, Knight's Valley* –

Cabernet Sauvignon – Knight's Valley, CA – 80

*Keenan* – Cabernet Sauvignon – Napa Valley, CA – 120

\*ask your server for details