

## STARTERS

### STICKY BISCUITS // 7

buttermilk biscuit dough, benton's country ham, goat cheese icing

### CHEESE & CHARCUTERIE BOARD // 18

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

### MARYLAND CRAB SOUP // 9

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

### WARM KALE SALAD // 9

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

#### ADD ONS

fried chicken // 7  
sorghum smoked salmon // 6

## DESSERTS

### RED KURI SQUASH PIE // 9

short bread crust, walnut brittle, toasted meringue

### FRIED SNICKERDOODLE WHOOPIE PIE // 10

marshmallow filling, caramel poached fuji apples, brown butter salted caramel ice cream, cinnamon tuile

### OATMEAL CRUSTED SPICED GANACHE TART // 10

cayenne caramel pecan popcorn, passion fruit coral, coconut rum sauce



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

### PAN ROASTED SALMON\* // 22

squash bisque, braised field peas, fall chow-chow, pumpkin oil

### CAST IRON PUB STEAK\* // 26

sweet potato puree, charred broccolini, mushroom & herb demi

## SPECIALS:

### THURSDAY-

### Burger & Beer Night

\$7 single Asbury burgers & \$4 draft beer specials

## 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

### YOGURT PARFAIT // 7

honey greek yogurt, berries & granola

### B.E.C. SANDWICH // 9

toasted potato bun, cheesy scrambled eggs, bacon

## SIDES

### HOUSE CUT FRIES // 3

### SIDE SALAD // 5

### MAC & CHEESE // 8

cheddar, smoked cheddar, piquillo cream cheese

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.*



## 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