

STARTERS

STICKY BISCUITS // 7

butter milk biscuit dough,
benton's country ham, goat cheese icing

DEVEILED EGGS // 6

charred & chili marinated cucumber,
toasted benne seed

CHEESE &

CHARCUTERIE BOARD // 19

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

OYSTERS ON THE HALF SHELL // 24

half dozen, raw, persimmon mignonette,
house hot sauce, grilled lemon

CAULIFLOWER BISQUE // 9

pumpkin seed oil, crispy country ham,
pickled cauliflower

DESSERTS

BUTTERSCOTCH PUDDING // 8

cherry citrus compote, whipped cream

CHOCOLATE CHIP CARAMEL OVERLOAD // 8

chocolate chip blondie, caramel sauce,
salted caramel ice cream, whipped cream

PUMPKIN BAR // 8

graham cracker crust, cream cheese icing,
butternut squash, granola, whipped cream

Mike Long
EXECUTIVE
CHEF



ENTRÉES

CHICKEN SANDWICH // 13

pickle brined & fried, sorghum mustard sauce, muenster cheese,
bacon, B & B pickles

THE ASBURY BURGER 11 // 15

house ground, saffron & pickle mayo, caramelized onion,
mushroom, griddled cheddar

PAN SEARED MAHI MAHI* // 26

fall squash puree, ricotta & squash agnolatti,
wilted greens, jicama & apple relish

NC PORK CHOP* // 27

mustard spaetzle, roasted mushrooms, corn,
apple butter pan sauce

CAST IRON PUB STEAK* // 29

warm potato salad, wax beans, mushroom & herb demi

RED WINE BRAISED BEEF CHEEKS // 28

whipped yukon gold potatoes, fall vegetables, horseradish 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

ARUGULA SALAD // 10

sliced pears, beets, radish,
blue cheese, toasted pecans,
sage & mustard vinaigrette

ADD ONS

fried chicken // 7
sorghum smoked salmon // 6

SIDES

MAC & CHEESE // 8

cheddar, smoked cheddar,
piquillo cream cheese

WHIPPED POTATOES // 8

smoked cheddar, scallion

SPAGHETTI SQUASH // 8

chilled & marinated squash,
beet & fennel puree, olives,
pine nuts, norwood cheese

MUSTARD SPAETZLE // 8

roasted mushrooms, cauliflower
bisque, thyme poached apples

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:

THURSDAY-
Burger & Beer Night
\$8 single Asbury burgers
& \$4 beer specials