

B.Y.O. BREAKFAST SANDWICH

BREADS // 2
potato bun
buttermilk biscuit

ADD ONS
egg* // 1.5 each
bacon // 3
sage sausage link // 4
fried chicken breast // 7
piquillo cream cheese // 1.5
muenster // 1
cheddar // 1

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

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
N.C. chorizo sausage, sweet potatoes, wilted kale, goat feta

BANANA PUDDING PANCAKES // 11
2 buttermilk pancakes, caramelized banana, pastry cream, vanilla crunch

YOGURT PARFAIT // 9
honey greek yogurt, berries & granola

CHICKEN BISCUIT // 11
fried chicken breast, piquillo cream cheese, blueberry jam

SIDES

FRUIT CUP // 4 **STONE GROUND GRITS // 3**
TOAST // 2 **GREEK HONEY YOGURT // 3**
JALAPENO & GOUDA POTATO CAKE // 4

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

PASTRIES

BEIGNETS // 5
fried dough, powdered sugar

DAILY MUFFIN // 4
chef's whim,
baked fresh every morning

**WARM BANANA
WALNUT BREAD // 8**
chocolate ganache center & cream
cheese icing

**The Asbury offers dishes that are uniquely Carolinian:
modern but rustic, evolving but still rooted in classics, Southern and welcoming.**

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.*