

STARTERS

STICKY BISCUITS // 7
buttermilk biscuit dough, benton's country ham, goat cheese icing

DEVILED EGGS // 6
charred & chili marinated cucumber, toasted benne seed

CHEESE & CHARCUTERIE BOARD // 19
chef's selection of artisanal cheeses & meats, seasonal accompaniments, crostini

STEAMED MUSSELS // 16
country ham, field pea & saffron broth, wilted greens, NC shrimp, grilled bread

CAULIFLOWER BISQUE // 9
pumpkin see oil, crispy country ham, pickled cauliflower

DESSERTS

BUTTERSCOTCH PUDDING // 8
cherry citrus compote, whipped cream

CHOCOLATE CHIP & CARAMEL OVERLOAD // 8
warm chocolate chip blondie, brown butter caramel ice cream, salted caramel sauce, chantilly cream



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* // 27
braised leeks & fennel, quinoa, sunchoke chips, basil oil

PECAN CRUSTED PORK TENDERLOIN* // 27
braised field peas and mushrooms, collard greens, ginger pan sauce

CAST IRON PUB STEAK* // 30
celery root puree, glazed baby carrots & asparagus, pickled carrots, green peppercorn demi

RED WINE BRAISED SHORT RIBS // 29
whipped Yukon gold potatoes, spring 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

BIBB LETTUCE // 11
confit potatoes, hard-boiled egg, olives, goat feta, radish, mustard & tahini 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

GRILLED ASPARAGUS // 9
charred lemon, almond pesto

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