

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

CHIMICHURRI SHRIMP // 19
grit cake, roasted peanuts, chimichurri, frisee salad

WATERMELON SIDE // 8
local NC watermelon, pickled jalapeno, cucumber, white balsamic vinaigrette, chopped almonds

DESSERTS

FRIED PEACH PIE // 11
marinated peaches, puff pastry, powdered sugar, vanilla ice cream

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

PARKER BLAND
chef de cuisine



THOMAS MILLER
sous 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
mahi mahi, NC green tomato slaw, tomato sofrito, carolina gold rice, parsley oi

NC PORK TENDERLOIN* // 29
local pork tenderloin, grit cake, glazed local carrots, frisee salad, pecan & apple gastrique

CAST IRON PUB STEAK* // 31
turnip puree, glazed local carrot & haricot vert, pomme croquettes, lemon demi

RED WINE BRAISED SHORT RIBS // 28
carrot risotto, frisee salad, summer 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

SUMMER BIBB SALAD // 10
bibb lettuce, sugar snap peas, sliced radish, grilled peaches, toasted peanuts, strawberry vinaigrette

ADD ONS
fried chicken // 7
sorghum smoked salmon // 6

SIDES

MAC & CHEESE // 9
cheddar, smoked cheddar, piquillo cream cheese

WHIPPED POTATOES // 9
smoked cheddar, scallion

ROASTED HEIRLOOM TOMATOES // 10
roasted heirloom tomatoes, herb creme friashe, basil oil

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