



Brunch at The Ashby

Starters

Fall Tomato Cream - Balsamic - Parmesan - Basil **12**

Roast Beet - Chèvre - Walnut - Burst Grapes - Orange Vin **11**

Shrimp Ceviche - Virginia Ham - Celery Leaf - Avocado **16**

Little Gem - Cured Egg Yolk - Anchovy - Parmesan - Crouton **14**

Dozen Sweet Jesus Oyster - Maple Sabayon - Citrus - Chive **25**

Comes with a Half Bottle of Thibaut-Janisson, "Blanc de Chardonnay," Sparkling Wine

Main Course

Poached Prawns - Grits - Louisiana Tomat - Chorizo - Parmesan **20**

Seared Crab Cake - Carrot Crème - Peas - Fennel - Cherry Bacon Vin **23**

Sweet Potato Risotto - Apple - Spiced Walnuts - Maple Sherry Gel **18**

BLT Sandwich - Onion Jam - Garden Greens - Garlic Aioli - French Fries **16**

Ashby Burger - Mushroom - Smoked Lettuce - Swiss - Mushroom Ketchup **18**

Vanilla Bean French Toast Brioche - Warm Maple Syrup - Raspberry - Vanilla Cream **15**

Desserts

Sticky Toffee Pudding - Butterscotch - Vanilla Ice Cream **11**

Ashby Cheese Plate - Carrot, Apricot & Cumin Chutney - Crackers - Walnut **15**

Bread Pudding - Knob Creek Bourbon Caramel - Yogurt - Honey Ice Cream **15**

3 courses offered for 40 per person

(56 with Oysters and Half Bottle of Thibaut-Janisson)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. A gratuity of 20% will be added to parties of 8 or more.