

Brunch at The Ashby

Starters

Soup Du Jour **MP**

Ashby Caesar Salad, Warmed Escarole, Artichoke Hearts, Boquerone, Parmesan, Butter Croutons **14**

Watercress Salad, Berries, Roquefort, Spiced Candied Pecans, Sweet Onion Balsamic **10**

Fruit Salad, Granola, Tupelo honey, Mint **10**

Main Course

Ashby Burger, Lettuce, Mayo, Tomato, Onion **14**
Add Cheese for \$1.50, Bacon for \$2.50, Egg for \$1.50

Schnitzel, Local Ossabaw Pork Loin, Warm German Potato Salad, Lemon, Herbs **19**

Eggs Benedict, Choice of: Smoked Salmon, Canadian Bacon or Watercress, Home Fries **22/18/14**

Ashby Omelette, Smoked Salmon, Capers, Red Onion, Home Fries **18**

Short Rib Polenta, Braised Martins Beef Short Rib, Local Mushrooms, Creamy Polenta, Parmesan **20**

Baked Eggs, Spinach, Parsnips, Parmesan **18**

Crab Cake Sandwich, Toasted Brioche Bun, Honey Mustard, Lettuce, Tomato, Onion, Pickle, French Fries **21**

Duck Confit Salad, Crispy Fried Duck Leg, Arugula, Pomegranate, Red Onion, Shattered Potatoes **18**

Ashby BLTC, Heirloom Tomatoes, Thick Cut Bacon, Garden Greens, 18 Month Old Cheddar, Seven Grain Bread,
French Fries **16**

Steak & Eggs, Eggs Your Way, Petit Salad, Home Fries **21**

(Add Bacon or Sausage to Your Entrée for an Additional \$3.00)

Desserts

Bourbon Apple and Raisin Beignets, Dulce de Leche, Caramel **13**

Chocolate and Caramel Tart, Sea Salt, Graham Crust **14**

Ashby Cheese Plate, Carrot & Apricot Chutney, Preserved Walnut, Onion **14**

Blood Orange Panna Cotta, Blood Orange, Meringue, Blue Berry **13**

3 courses offered for 40 per person

*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.