

Brunch at The Ashby

Starters

Cantaloupe Gazpacho - Chili - Buttermilk - Pumpkin Seed - Radish 12

Confit Salmon - Beet - Cucumber - Yogurt - Fennel - Potato 15

Petit Greens - Truffle - Parmesan - Pickled Shallots - Confit Grapes 13

Shrimp Cocktail - Avocado - Lime - Horseradish - Arugula 15

Main Course

Angus Flank Steak - Horseradish - Peppercorn - Spaetzle - Grilled Asparagus - Morels 23

Butter Poached Shrimp - Grits - Pepperonata - Orange - Bacon - Tomato 19

Southern Fried Chicken - Pickles – Mashed Potatoes - Kale - Hot Sauce - Honey 19

Eggs Benedict - Smoked Salmon - Spinach - Potato - Hollandaise 17

Risotto with Blue Cheese - Peas - Basil - Mascarpone - Toasted Hazelnuts 18

Bacon & Brie Sandwich - Onion Jam - Strawberry - Garden Greens - French Fries 15

Ashby Cheese Burger - Guacamole - Pico de Gallo - Habanero - Cumin Aioli 18

Desserts

Sticky Toffee Pudding - Butterscotch - Vanilla Ice Cream 11

Cotton Cake - Pistachio - Rhubarb Sorbet - Oat - White Chocolate 13

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

Strawberry - Mascarpone Chantilly - Petit Manseng & Elderflower Sorbet 14

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.