

# Brunch at The Ashby

## Starters

Asparagus Soup, Crème Fraîche, Lemon, Extra Virgin Olive Oil, Fennel Pollen **12**

Split Pea and Ham Soup **12**

Ashby Garden Salad, Garden Greens, Radish, Strawberries, Lemon Verbena Poppy seed Vinaigrette **12**

Arugula & Watercress Salad, Raspberries, Roquefort, Spiced Candied Pecans, Sweet Onion Balsamic **10**

“Finnan Haddie” Smoked Trout, Oyster, Leeks, Pimento, Cream, Everything Cracker **13**

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

## Main Course

Ashby Burger, Lettuce, Mayo, Cheddar, Apple Bacon, Tomato Jam/ Add Egg for an Additional \$2.50 **18**

Ham, Spinach & Gruyere Quiche, Petite Salad, Home Fries **18**

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

Ashby Omelette, Choice of: Bacon or Sausage, Home Fries **18**

Omelette Du Jour **14**

Baked Eggs, Spinach, Parsnips, Parmesan/ Add Bacon or Sausage for Additional \$3 **18**

Wild Mushroom Strudel, Truffle Aioli, Eggs, Petit Salad **14**

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

## Desserts

Ricotta Beignets, Powdered Sugar, Caramel **13**

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

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

Lemon Panna Cotta, Dried Apricot, Beet Candy **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.