



THE ASHBY
INN & RESTAURANT

APPETIZERS

ASPARAGUS SOUP

CRÈME FRAICHE, EXTRA VIRGIN OLIVE OIL, FENNEL POLLEN
13

ARUGULA AND WATERCRESS SALAD

RASPBERRIES, ROQUEFORT, SPICED PECANS, SWEET ONION BALSAMIC
12

ASHBY GARDEN SALAD

GARDEN GREENS, RADISH, STRAWBERRIES, LEMON POPPYSEED VINAGRETTE
10

ROASTED CARROT SALAD

ARUGULA, CANDIED WALNUTS, RAISINS, CURRIED YOGURT DRESSING
12

ROASTED SPRING ASPARAGUS

EGG, PROSCIUTTO, TRUFFLE VINIAGRETTE, PARMESAN SNOW
14

“FINNAN HADDIE”

TRADITIONAL SCOTTISH SOUP WITH A VIRGINIAN TWIST
SMOKED TROUT, OYSTERS, LEEKS, PIMENTO, CREAM, EVERYTHING CRACKER
13

CRAB CAKE APPETIZER

PICKLED GREEN BEAN RELISH, MUSTARD CRÈME FRAICHE
18

WILD MUSHROOM STRUDEL
TRUFFLE AIOLI, HERB SALAD
14

ENTREES

*FILET MIGNON

POMME PUREE, FRIED ONION, ASPARAGUS, DEMI-GLACE 8OZ
44

*NEW YORK STRIP LOIN

GRATIN DAUPHINOIS, RISSOLE CAULIFLOWER, DEMI-GLACE 14OZ
42

*SMOKED ROHAN DUCK BREAST AND CONFIT OF LEG

CELERY ROOT PUREE, BRAISED PEARL ONIONS,
PARSNIPS, BLACK BERRY AGRO DOLCE 8OZ
43

JUMBO LUMP CRAB CAKES

POMME PUREE, FENNEL AND HERB SALAD,
PICKLED GREEN BEAN RELISH, MUSTARD CRÈME FRAICHE 8 OZ
42

ATLANTIC RED SNAPPER

HEARTS OF PALM, BOK CHOY, MUSHROOM CONSUME, SESAME OIL
34

RISOTTO

FAVA BEANS, PEAS, ROASTED RED PEPPER, PARMESAN TUILLE, RAMP PESTO
25

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.
A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE*