

House - Made Bloody Mary

Choice of: Vodka, Tequila, or Scotch 14

House Made Bloody Mary Mix with a Salt or Old Bay Rim,
Blue Cheese Stuffed Olives, Homemade Bacon, and Celery

Sparkling Wine & Champagne

Rosé Champagne, Louis de Sacy, Grand Cru, Brut	375ml 54
Sparkling Rosé, Leo Hillinger, "Secco," Austria	187ml 13
Sparkling Wine, Gruet Winery, New Mexico, Brut	375ml 29
Sparkling Wine, Charles de Fere, "Cuvee Jean-Louis," Brut	187ml 14

White Wine

Chardonnay, Linden Vineyards, "Hardscrabble," Virginia	375ml 39
Sauvignon Blanc, Mason Cellars, Napa Valley	375ml 34
Riesling, Selbach-Oster, Mosel	375ml 33

Red Wine

Merlot, Granite Heights Winery, Virginia	375ml 28
Red Bordeaux, Château Villa Bel-Air, Graves	375ml 39
Malbec, Las Perdices, Mendoza	375ml 29

Mocktails

Almost Gin and Tonic	Garden Seedlip, Tonic 6
Hokusai	Red Currant, Orange Juice, San Pellegrino, Lime 5
Lady Macbeth	Grapefruit, Blood Orange, Thyme, San Pellegrino 6

Starters

Parsnip Soup - Walnut - Grape - Celery - Golden Syrup 11
Fried Mushrooms - Garlic Aioli - Kale - Mushroom Ketchup 12
Black Forest Ham - Mustard Seed - Celery Root - Smoked Olive Oil 16
Caesar Salad - Baby Gem Lettuce - Parmesan - Cured Egg 11

Main Course

Veal Burger - Cheddar - Bacon - Tomato Chutney - Rosemary - Onion 17
Smoked Pork Belly - Poached Egg - Apple - Asparagus - Brown Butter 19
Butter Poached Shrimp - Grits - Pepperonata - Orange - House Andouille 19
Cumberland Sausage - Crushed Potatoes - Savoy Cabbage - Onion 20
Fish and Chips - Tartar Sauce - Malt Vinegar - Crushed Peas 18
Eggs Benedict - Spinach - *Hollandaise - Potato 16
Saffron Risotto - Roasted Cauliflower - Shallots - Caper Raisin - Pine Nut 19
Braised Short Rib Pot Pie - Garlic Buttered Broccoli - Crushed Potatoes 19

Desserts

Sticky Toffee Pudding - Butterscotch - Vanilla Ice Cream 11
Caramel Chocolate Cremeux - Chestnut - Sweet Potato - Fuji Apple 13
Ashby Cheese Plate - Currant - Crackers - Watercress 15
Carrot Cake - Cream Cheese - Banana - Walnut - Carrot 13

3 course 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.



Executive Chef: Tom Whitaker

Sous Chef: Andrew Eppley

General Manager: Carlos Moreno

Sommelier: Stuart Brennen

Mixologist: Jessica Patterson

Innkeeper: Elizabeth Olson

Owners: Charles & Jacqueline Leopold

Warmly welcome you to
The Ashby Inn & Restaurant.