

# Lunch at The Ashby

## Starters

Soup Du Jour **MP**

Sherried Mushroom Bisque, 15yr Sherry Vinegar, Truffle Oil, Fried Shitake **15**

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

Arugula and Watercress Salad, Berries, Roquefort, Spiced Pecans, Sweet Onion Balsamic **13**

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

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

## Main Course

Schnitzel, Local Ossabaw Pork Loin, Warm German Potato Salad, Lemon, Herbs **17**

Ashby Burger, Lettuce, Mayo, Tomato **14**

*Add Cheese for \$1.50. Bacon for \$2.50. Egg for \$1.50*

Foie Gras Torchon, Brioche Toast, Peach Compote, Pickled Shallot, Pomegranate Sherry  
Reduction **15**

Caramelized Onion Risotto, Roasted and Pickled Baby Beets, Madeira Cream, Pistachio, Parsnips,  
Ricotta Salata **18**

Short Rib Polenta, Braised Martins Beef Short Rib, Local Mushrooms, Creamy Polenta, Parmesan **18**

Crab Cake Sandwich, Toasted Brioche Bun, Honey Mustard, Lettuce, Tomato, Onion, Pickle, French  
Fries **20**

Duck Confit Salad, Crispy Fried Duck Leg, Arugula, Pomegranate, Red onion, Shattered Potatoes **16**

Ashby BLTC, Heirloom Tomatoes, Thick Cut Bacon, Garden Greens, 18 Month Old Cheddar, Seven  
Grain Bread, French Fries **15**

## Desserts

Cappuccino Brulée, Three Nut Crumble, Cinnamon Meringues **12**

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

Lemon & Berry Tartlet, Coulis, Berries, Soft Meringue **15**

Sorbet or Ice Cream **11**