

STARTERS

STICKY BISCUITS // 7

buttermilk biscuit dough, country ham, goat cheese icing

DEVILED EGGS // 6

charred & chili marinated cucumber, toasted benne seed

WARM BANANA

WALNUT BREAD // 8

chocolate ganache center & cream cheese icing

WARM KALE SALAD // 12

creamy peppercorn dressing*, charred kale, norwood cheese, toasted pine nuts, croutons, sorghum glazed & smoked salmon

SHRIMP BENEDICT // 12

smoked cheddar grit cake, cajun shrimp, bacon crumble, poached egg, green onion, nduja gravy, goat feta

SIDES

FRUIT CUP // 4

GRITS // 3

TOAST // 2

white or wheat

GREEK HONEY YOGURT // 3

JALAPENO & SMOKED GOUDA POTATO CAKE // 4

+2.5 make it stack style
add nduja gravy, goat feta, scallions

HOUSE CUT FRIES // 3

SIDE SALAD // 5

MAC & CHEESE // 8

cheddar, smoked cheddar, piquillo cream cheese

YOGURT PARFAIT // 9

honey greek yogurt, berries & granola

PARKER BLAND

chef de cuisine



THOMAS MILLER

sous chef

BREAKFAST

CLASSIC BREAKFAST* // 12

2 eggs, biscuit, bacon or sausage, grits or jalapeno & smoked gouda potato cake

SAUSAGE OMELETTE* // 13

chorizo sausage, sweet potatoes, wilted kale, goat feta

BANANA PUDDING PANCAKES // 11

2 buttermilk pancakes, caramelized banana, pastry cream, vanilla crunch

ASBURY BREAKFAST STACK* // 14

2 eggs your way, fried jalapeno potato cakes, 'Nduja gravy, goat feta, scallions

STRAWBERRY FRENCH TOAST // 12

brioche french toast, sliced strawberries, whipped cream, powdered sugar

CHICKEN & WAFFLES // 13

sweet waffles, pickle brined chicken, hot honey sauce, poached apples, toasted benne seed

ASPARAGUS & EGGS // 11

asparagus, poached egg, sliced ham, chimichurri, goat feta, blistered cherry tomato, grilled sweet potato

At The Asbury there is a strong tie to heirloom ingredients native to our area, as well as specialty items grown by small, family farms throughout the local region.

**May be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SANDWICHES

CHICKEN BISCUIT // 11

fried chicken breast, piquillo cream cheese, blueberry jam

CHICKEN SANDWICH // 13

pickle brined & fried, sorghum mustard sauce, muenster cheese, bacon, B & B pickles

THE ASBURY BURGER 11 // 15

house ground, saffron & pickle mayo, caramelized onion, mushroom, griddled cheddar

BRISKET & EGG SANDWICH* // 14

beer braised, fried egg, crispy onions, Alabama white sauce

B.E.C. SANDWICH // 9

toasted potato bun, cheesy scrambled eggs, bacon

BRUNCH LIBATIONS

BLOODY MARY // 9

MIMOSA glass // 7.25 pitcher // 29

SPECIALS:

THURSDAY-

Burger & Beer Night

\$8 single Asbury burgers

&

\$4 draft beer specials