THE ASHBY
INN & RESTAURANT

LUNCH

November Menu

From the kitchen of Executive Chef Carlos Leon

Appetizers

SOUP DU JOUR 15
Chef's Daily Preparation

HOUSE CAESAR SALAD 18
Baby Romaine / Parmesan Tuile / Boquerones

CHESAPEAKE OYSTERS 22 / 35
Pico de Gallo / Grilled Yellow Corn

GRILLED OCTOPUS 29
Roasted Potatoes / Chimichurri

TIRADITO DE SALMON 32
Avocado / Tobiko / White Corn / Leche de Tigre

Main Courses

CRAB CAKE BENEDICT 35
English Muffin / Poached Egg / Crispy Potatoes / Hollandaise

PRIME FILET MIGNON & EGG 40
Poached Egg / Sautéed Spinach / Crispy Potatoes / Hollandaise

SHRIMP & GRITS 35
Grits Cake / Cayenne / Andouille / Cherry Tomatoes

WAGYU BURGER 35
Bacon / Arugula / Tomato / Ashby's Aioli / Crispy Potatoes

PAN SEARED VERLASSO SALMON 35
Homemade Basil Gnocchi / Pesto Sauce

GRILLED VEAL SWEETBREADS 45
Parsley & Lemon Risotto / Veal Demi-Glace

WILD MUSHROOM RISOTTO 38
Parmesan Tuile / King Trumpet Mushroom

BUTTERNUT SQUASH RAVIOLI 38
Candied Walnuts / Brown Butter Sage

Desserts

ARTISANAL CHEESE PLATE 27
Chef's Selection of Artisanal Cheeses

CHOCOLATE SOUFFLÉ 22
Vanilla Ice Cream

MADAGASCAR VANILLA CRÈME BRÛLÉE 19
Vanilla Custard

KEY LIME PIE 20
Graham Cracker / Meringue / Mango

Aperitifs

ASHBY'S BLOODY MARY · MIMOSA · KIR ROYAL 18

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