

Executive Chef
MATTHEW KRENZ
Chef de Cuisine
MIKE LONG



- WINTER - B R U N C H



STARTERS

- Deviled Eggs** CHEF'S WHIM 6
- Sticky Biscuits** COUNTRY HAM, GOAT CHEESE ICING 6
- Maw Maw's Cast Iron Biscuits** BACON JAM 8
- Pastry** CHEF'S WHIM 6

LIGHTER SIDE

- Griddled Toast** SHRIMP SALAD, LUSTY MONK MUSTARD, CHOPPED EGG 11
- Steel Cut Oatmeal** ROASTED APPLES, CHERRY WALNUT + STREUSEL TOPPING, CARAMEL 9
- *Grain Bowl** ROASTED SWEET POTATO, POACHED EGG, WARM KALE, GOAT CHEESE 11
- *Hummus Bowl** SUN-DRIED TOMATO + WHITE BEAN HUMMUS, BRUSSELS SPROUTS, BUTTERNUT SQUASH, CRISPY CONFIT POTATOES, POACHED EGG 11

ASBURY BRUNCH CLASSICS

- Chicken + Waffle** FRIED CHICKEN, SORGHUM MOLASSES, BRAISED GREENS 14
- *Southern Benedict** COUNTRY HAM, PIMENTO CHEESE GRAVY 12
- Scrambler** POTATOES, ANDOUILLE, CARAMELIZED ONIONS, SCRAMBLED EGGS, PIMENTO CHEESE GRAVY 12
- *Chicken in a Biscuit** EGG, FRIED CHICKEN, CHEDDAR FONDUE 10
- Bacon + Pimento Cheese-Stuffed Omelette** 10

LUNCH FAVORITES

- Krenz Burger** PICKLE + HERB ROUILLE, GRIDDLED CHEDDAR, CARAMELIZED ONIONS, ROASTED MUSHROOMS SINGLE 8 | DOUBLE 12
- Fried Chicken Sammy** COUNTRY HAM, CHEDDAR, CARAMELIZED ONIONS + THYME AIOLI, BREAD + BUTTER PICKLES 13
- Cast Iron Mac + Cheese** CHEDDAR, GRILLED PIQUILLO PEPPERS, CRISPY COUNTRY HAM, GOAT GOURNAY CHEESE 8
- Warm Kale Salad** SMOKED TROUT, NORWOOD CHEESE, PINE NUTS, GARLIC CROUTONS, CREAMY PEPPERCORN DRESSING 14
- Pear + Apple Salad** SPICED WALNUTS, MIXED GREENS, BLUE CHEESE, DRIED CRANBERRY, MUSTARD + SAGE VINAIGRETTE 10
- Winter Chopped Salad** BEET, TURNIP, CARROT, CASHEW, ROASTED CHICKEN, QUINOA, FERMENTED CHILI + APPLE VINAIGRETTE 13

BREAKFAST PLATTERS

- *Country Classic** TWO EGGS, GRITS, BACON OR SAUSAGE, BISCUIT 12
- *Biscuit + Gravy** TWO EGGS, FRUIT CUP OR FRIED POTATOES 11
- *Winter Vegetables** CRISPY SPICED POTATOES, WARM KALE, POACHED EGG, ROUILLE 13
- *Shareable Breakfast (FOR UP TO 4 PEOPLE)** SCRAMBLED EGGS, BISCUITS, GRAVY, BACON, FRUIT, POTATOES, JUICE OR COFFEE 50

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

SIDES

- | | | | |
|------------------------|-----------|------------------|--------------|
| *Egg 2 | Waffle 3 | Fried Potatoes 3 | Oatmeal 3 |
| Sausage 3 | Toast 2 | French Fries 5 | Yogurt 4 |
| Bacon 3 | Biscuit 2 | Potato Chips 5 | Fruit Cup 3 |
| Griddled Country Ham 4 | Grits 3 | Gravy 3 | Side Salad 5 |

WHITE WINE BY THE GLASS

CHARDONNAY

Grayson Cellars NAPA, CA 9

Nicolas ROUSILLON, FR 11

Cuvaison NAPA, CA 14

PINOT GRIGIO

Ca' Donini VENETO, IT 9

ROSÉ

Bieler Père & Fils PROVENCE, FR 10

Mouton Noir "Love Drunk" OR 12

SAUVIGNON BLANC

Château La Gravière Blanc BORDEAUX, FR 9

Allan Scott MARLBOROUGH, NZ 12

INTERESTING WHITES

Anew Riesling NAPA, CA 9

MAN Family Wines Chenin Blanc

AGTER-PAARL, ZA 9

Domaine Haut de Mourier Viognier

LANGUEDOC, FR 10

Höpler Grüner Veltliner BURGENLAND, AU 11

SPARKLING

Codorniu 'Anna' Blanc de Blancs SP 9

Amor Di Amanti Prosecco VENETO, IT 10

Leo Hillinger, Secco Rosé AU (187ml) 10

BEER

DOMESTICS 5

Bud Light, Budweiser, Michelob Ultra

12OZ NC BOTTLES 6

Pilsner HIGHLAND BREWING CO.

Endless River Kolsch MOTHER EARTH BREWING

Ginger Wheat UNKNOWN BREWING CO.

Copper OLDE MECKLENBURG BREWERY

Milk Stout DUCK-RABBIT CRAFT BREWERY

16OZ LOCAL CANS 8

ASK YOUR SERVER ABOUT OUR CURRENT OFFERINGS.

DRAFT 8

THREE TAPS WITH SEASONAL SELECTIONS.

BRUNCH COCKTAILS

Classic Mimosa BUBBLY + CHOICE OF JUICE: ORANGE, GRAPEFRUIT, OR CRANBERRY GLASS 7 | PITCHER 28

Grand Mimosa BUBBLY, ORANGE JUICE, GRAND MARNIER GLASS 9 | PITCHER 32

Bloody Mary Bar CHOICE OF VODKA, ASSORTED HOUSEMADE MIXES, PICKLED VEGGIES + RIMMERS 9 AND UP
ADD A SLICE OF BACON 2

RED WINE BY THE GLASS

PINOT NOIR

Meiomi MONTEREY COUNTY, CA 12

Albert Bichot BURGUNDY, FR 14

Averaen Pinot Noir WILLAMETTE, OR 16

MERLOT

Peirano Estate "Six Clones" LODI, CA 9

MALBEC

Callia Alta MENDOZA, AR 8

L'Instant CAHORS, FR 10

Familia Barberis MENDOZA, AR 11

PETITE SIRAH

Clayhouse Estate PASO ROBLES, CA 12

CABERNET SAUVIGNON

Rickshaw HEALDSBURG, CA 11

Nadia SANTA BARBARA, CA 14

Oberon NAPA, CA 15

ZINFANDEL

Three CONTRA COSTA COUNTY, CA 12

NEW WORLD BLEND

Paris Valley Road, Founder's Blend

SAN LUCAS, CA 9

Ancient Peaks 'Renegade'

SANTA MARGARITA, CA 14

OLD WORLD CHARM

Château Roc Meynard BORDEAUX, FR 11

Black Slate PRIORAT, SP 15

La Giarretta VALPOLICELLA RIPASSO, IT 15

WINE FLIGHTS 3 SELECTIONS FOR 18

NON-ALCOHOLIC BEVERAGES

Iced Tea, Hot Teas, Soft Drinks 2

San Pellegrino SM 5 | LG 7

Spindrift Soda ASSORTED FLAVORS 3

San Pellegrino Italian Soda

GRAPEFRUIT | BLOOD ORANGE 3

Boquete Mountain Coffee 3

French Press Coffee SM 6 | LG 10

Iced Coffee 4

Iced Thai Tea BLACK TEA EXTRACT, COCONUT MILK 4

Assorted Juices ORANGE | GRAPEFRUIT | TOMATO |
APPLE | CRANBERRY | PINEAPPLE 3

TheAsbury.com |   

Follow us: @AsburyDunhill

*Art curated by Sozo Gallery and available for purchase.
Wine list curated by Assorted Table Wine Shoppe.*