



THE ASHFORD

To Share

Fondue

For two \$18

Gruyère and Swiss, white wine, nutmeg.
Served with seasonal fruit, potatoes, and
assorted breads

Charcuterie

Chef's selection of cured meats, cheese, 26
seasonal accompaniments, lavash

Flatbreads

San Marzano tomato, mozzarella, 11
basil oil

Goat cheese, fig, arugula, balsamic 12

Caramelized onion, gruyère, mozzarella, 12
arugula

Add prosciutto, soppressata, or applewood
bacon to any flatbread +3

Dips + Spreads

One \$8 | Two \$14 | Three \$20

Choice of lavash crackers or carrots + celery

Spicy pimento cheese (GF)

Smoked salmon, fennel, dill, everything
spice (GF)

Baba ghanoush, eggplant, tahini, garlic (GF,V)

Goat cheese, crushed pistachios, honey

Starters

Smoked beets, apricot, vanilla yogurt, 11
dukkah, curry oil, basil (GF,V)

Artichoke tartine, picholine olives, 12
prosciutto, parmesan

Tuna tartine, pickled carrots, sriracha aioli, 13
cilantro, furikake*

Heritage pork and beef meatballs, san 13
marzano tomato-basil sauce

French onion soup with gruyère and 15
Swiss cheese

Caesar: little gem, sourdough croutons, 13
parmesan, anchovy, Caesar
dressing

Stellar farro: arugula, artichoke hearts, 14
cherry tomatoes, pistachios, parmesan,
lemon vinaigrette (V)

Add roasted chicken breast +10 or roasted
salmon +12 to any salad

Mains

Puttanesca: spaghetti, anchovy, capers, olives, san marzano tomatoes, evoo 21

Chicken Milanese with seasonal greens, caper parsley butter 24

Chilean salmon, Carolina gold rice, allium, bacon dashi* (GF) 25

Hanger steak, marble potatoes, brown butter spinach, red wine jus* (GF) 36

The Ashford burger: custom angus blend, gruyère, applewood smoked pepper bacon, 21
caramelized onions, pickles, tomato, arugula, house sauce, potato bun*
Served with fries or side salad

GF- Gluten Free, V- Vegetarian

Kids menu available for those 10 and under

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions

030824



THE ASHFORD Morning Café

Coffee & Drinks

Espresso	4
Cappuccino	6
Latte	5
Mocha	6
Americano coffee	5
Hot tea or hot chocolate	4
Orange or cranberry juice	4
Iced tea, coke, sprite	3

Café Cocktails

Prosecco cocktails	7/30
Mimosa (orange juice)	
Madras (orange/cranberry)	
Bellini (peach)	
Aperol Spritz	11
Bloody Mary	9
Espresso Martini	14
Sangria	13/40

Full beverage menu available by request

Café Menu

Croissants ^(V)	6
Plain with honey butter	
Chocolate	
Pistachio	
Mixed berry Danish ^(V)	5
Cinnamon roll ^(V)	5
Banana bread with whipped cream cheese ^(V)	6
Yogurt parfait with mixed fruit and granola ^(V)	6

Crêpes

Crêpe with Nutella, banana, chocolate drizzle ^(V)	11
Crêpe with Chantilly cream, strawberries, honey ^(V)	11
Savory crêpe with ham, gruyère, caramelized onion	12

Sandwiches & Eggs

Avocado toast with arugula & lemon oil on sourdough ^(V)	10
Ham, egg & cheddar on sourdough	13
Spanish Tortilla: egg, onions, potato, smoked paprika ^(V)	12

Brunch Menu

French onion soup with baguette and gruyère	12
Cheese omelet with gruyère or cheddar ^(GF, V) :	11
Add spinach, tomato, mushrooms, peppers, onions ^(V) (+1 per)	
Add ham, chicken sausage, applewood bacon (+2 per)	
Chicken salad sandwich on a croissant or sourdough	14
Stellar farro salad with arugula, artichokes, heirloom tomatoes, parmesan, pistachios, lemon vinaigrette ^(V) Add chicken +8	12
Classic benedict with country ham, poached eggs, hollandaise	15
Smoked salmon benedict with poached eggs, capers, hollandaise	17
The Ashford burger: angus blend, gruyère, applewood pepper bacon, caramelized onions, pickles, heirloom tomato, arugula, black garlic aioli, potato bun. Served with French fries	20

Sides: mixed fruit 3 | grilled ham 4 | chicken sausage 4 | applewood bacon 4 | two eggs 4
grits 3 | cheesy potatoes 4 | French fries 4 | side salad 4