



## Lunch Menu

### Appetizers

**SOUP DU JOUR...15**

Chef's Daily Preparation

**CALAMARI FRITTI...29**

Wasabi Aioli

**HEIRLOOM BEET SALAD...18**

Candied Walnuts / Orange Vinaigrette

**SALMON TARTARE...25**

Tobiko / Passion Fruit Vinaigrette

### Main Courses

**CRAB CAKE BENEDICT...35**

English Muffin / Poached Egg / Crispy Potatoes  
Hollandaise

**NY STEAK & EGG...40**

Poached Egg / Sautéed Spinach / Crispy Potatoes  
Hollandaise

**CHICKEN, BISCUIT AND GRAVY...29**

Fried Chicken Thighs / Homemade Biscuit  
Sunny Side up Eggs / Mix Greens Salad

**WAGYU BURGER...35**

Bacon / Arugula / Tomato / Ashby's Aioli

**DUCK LEG CONFIT...32**

Creamy Polenta / Fava Beans / English Peas

**BRAISED SHORTRIB...40**

Spaghettini / Cremini Mushrooms / Natural Jus

**PAN SEARED VERLASSO SALMON...35**

Homemade Basil Gnocchi / Pesto Sauce

**SPAGHETTINI ALLA CARBONARA...35**

Egg Yolk / Pancetta / Parmesan

### Desserts

**ARTISANAL CHEESE PLATE...27**

Chef's Selection of Artisanal Cheeses

**FLOURLESS CHOCOLATE BROWNIE...19**

Vanilla Ice Cream / Peanut Mousse

**MADAGASCAR VANILLA CRÈME BRULEE...19**

Lady Fingers / Mascarpone Cream

**PINEAPPLE TART TATIN...20**

Salted Caramel Ice Cream

### Aperitif ...18

Ashby's Bloody Mary  
Mimosas  
Kir-Royal