



Lunch Menu

Appetizers

SOUP DU JOUR...15

Chef's Daily Preparation

CALAMARI FRITTI...29

Wasabi Aioli

GRILLED WATERMELON SALAD...18

Feta / Candied Walnuts / Honey-Balsamic Vinaigrette

HAMACHI TIRADITO...32

Avocado / Tobiko / White Corn / Leche de Tigre

CHESAPEAKE OYSTER...22/35

Pico de Gallo / Grilled Yellow Corn

Main Courses

CRAB CAKE BENEDICT...35

English Muffin / Poached Egg / Crispy Potatoes
Hollandaise

NY STEAK & EGG...40

Poached Egg / Sautéed Spinach / Crispy Potatoes
Hollandaise

SHRIMPS & GRITS...35

Grits Cake / Cayenne / Andouille / Cherry tomatoes

WAGYU BURGER...35

Bacon / Arugula / Tomato / Ashby's Aioli

PAN SEARED VERLASSO SALMON...35

Homemade Basil Gnocchi / Pesto Sauce

ROASTED GUINEA HEN...40

Roasted Potatoes / Pearl Onions / Natural Jus

MARYLAND SOFT SHELL CRAB...35

Green Papaya / Orange – Coriander Sauce

SPAGHETTINI ALLA PRIMAVERA...35

Cherry Tomato Confit / Feta / Basil Pesto

COSTINE BRASATI CON SPAGHETTINI...39

Braised Short Ribs / Homemade Spaghettoni

Desserts

ARTISANAL CHEESE PLATE...27

Chef's Selection of Artisanal Cheeses

FLOURLESS CHOCOLATE BROWNIE...19

Vanilla Ice Cream / Peanut Mouse

MADAGASCAR VANILLA CRÈME BRULEE...19

Lady Fingers / Mascarpone Cream

PINEAPPLE TART TATIN...20

Vanilla Ice Cream

Aperitif ...18

Ashby's Bloody Mary / Mimosas / Kir Royal