



THE ASHFORD

ON DRESDEN

Dinner

TO START

Charcuterie & Cheese

Chef's Selection of 3 Meats and 3 Cheese with Accompaniments. 26

Chef's Soup of the Day (MP)

Dips & Spreads

Baba Ghanoush or Goat Cheese or Smoked Salmon
One for 8 | Two for 14 | Three for 20

Pizzette Flatbread

Goat Cheese, Mushroom, Shallots, Arugula, Saba. 15

Cornbread

Served with Truffle Honey Butter. 12

Smoked Beets^(GF,V)

Apricot, Vanilla Yogurt, Dukkah, Curry Oil. 11

Tuna Tartare*

Avocado, Cucumber, Dashi, Furikake. 19

Duck Confit

Spinach Crepe, Pickled Fennel, Pistachio. 15

Caesar with Little Gem

Parmesan, Anchovy, Caesar Dressing. 13

Farro Salad

Arugula, Tomato, Pistachio, Parmesan,
Lemon Vinaigrette. 14

Add to any salad: Chicken +8 | Salmon +12

MAINS

Fusilli with Octopus

Baby Octopus, San Marzano Tomato, Toasted Breadcrumbs. 24

Chicken Milanese

Seasonal Greens, Caper Parsley Butter. 24

Chilean Salmon ^{*(GF)}

Carolina Gold Rice, Allium, Bacon Dashi. 26

The Ashford Burger*

Gruyère, Bacon, Pickles, Tomato, Arugula, House Aioli.
Served with French Fries or Side Salad. 21

Steak Frites^{*(GF)}

Hanger Steak, French Fries, Sauce au Poivre. 38

DESSERTS

Raspberry Cheesecake. 11

Milk Chocolate Hazelnut Crunch. 10

Midnight Chocolate Cake. 11

Our menu changes frequently. It all depends on the season and the food we can bring in. Sometimes it also depends on whatever creative sparks happen to hit Chef that day. Come back soon to enjoy something new. Cheers!

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



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Brunch

Coffee & Drinks

Espresso. 4
Cappuccino. 6
Latte. 5
Café Mocha. 6
Americano Coffee. 5
French Press Coffee. 7

Hot Tea or Hot Chocolate. 4
Orange Juice or Cranberry Juice. 4
Iced Tea, Coke, Sprite. 3

Brunch Cocktails

Prosecco Cocktails. 7/30
Mimosa (Orange Juice)
Madras (Orange & Cranberry)
Bellini (Peach)
Aperol Spritz. 11
Paloma. 12
Bloody Mary. 9
Espresso Martini. 14

A full list of beverages is also available

To Start

Plain Croissant with Honey Butter. 6
Chocolate Croissant. 6
Cinnamon Roll. 5
Crêpe with Nutella & Banana. 12
Crêpe with Chantilly Cream & Strawberries. 12
Avocado Toast on Sourdough. 11

Mains

French Toast with Brioche, Fruit Preserves, Crème Fraiche, Almonds. 14
Cheese Omelet with Gruyère & Herbs. 12
Add Ham, Chicken Sausage, Bacon (+2 per)
Ham, Egg & Cheddar Breakfast Sandwich on Sourdough*. 13
Stellar Farro Salad with Parmesan, Pistachios & Lemon Vinaigrette. 14
Add Chicken +8, Add Salmon +12
Chicken Salad Sandwich on a Croissant or Sourdough. 15
Classic Benedict with Country Ham, Poached Eggs, Hollandaise*. 16
Smoked Salmon Benedict with Poached Eggs, Capers, Hollandaise*. 17
Duck Confit Hash with Poached Egg, Hollandaise*. 17
The Ashford Burger: Bacon, Gruyère, Pickles, House Aioli. Served with Fries. 21
Sides: Mixed Fruit 3 | Chicken Sausage 4 | Applewood Bacon 4 | Two Eggs 4
Grits 3 | Potato Hash 4 | French Fries 4 | Side Salad 4

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