



# THE ASHFORD

ON DRESDEN

# Dinner

## TO START

### Charcuterie & Cheese

3 Meats and 3 Cheeses with Accompaniments. 26

### Flatbreads

Smoked Gouda, Caramelized Onion, Pesto. 17  
San Marzano, Mozzarella, Calabrese, Basil. 18

### Dips & Spreads

3 Different Seasonal Options with Lavash  
One for 8 | Two for 14 | Three for 20

### Bacon Wrapped Dates

Blue Cheese, Balsamic. 13

### Tuna Tartare\*

Avocado, Cucumber, Furikake. 19

### Burrata<sup>(V)</sup>

Heirloom Tomatoes, Peppers, Basil, Sourdough. 17

### Caesar with Little Gem

Parmesan, Anchovy, Caesar Dressing. 13

### Farro Salad<sup>(V)</sup>

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

Add to any salad: Chicken +8 | Shrimp +10 | Salmon +12

## MAINS

### Shrimp Scampi

Tagliatelle, White Wine, Garlic, Lemon, Basil, Red Pepper. 24

### Chicken Milanese

Seasonal Greens, Caper Parsley Butter. 24

### Atlantic Salmon\*

Cauliflower Puree, Tomato Salad with Peppers. 26

### Steak Frites<sup>\*(GF)</sup>

Bistro Steak, Chimichurri, French Fries. 29

### The Ashford Burger\*

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

## DESSERTS

Raspberry Cheesecake. 11

Dark Chocolate Crème Brûlée. 11

Milk Chocolate Hazelnut Crunch. 10

Midnight Chocolate Cake. 11

\*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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# Drinks

## COCKTAILS

### Honey Rose Margarita

Altos tequila, honey, rose water,  
lemon juice. 13

### The Golden Hour

Gin, Orange Olio, Cointreau, Egg, Lemon. 14

### Lavender Mule

Tito's vodka, hibiscus syrup, ginger beer. 13

### Spicy Paloma

Illegal mezcal, grapefruit & lime juice,  
Chamomilla, jalapeño ginger syrup. 14

### Gin Fashioned

Barrel-rested gin, lemon oleo, thyme,  
lemon and Angostura bitters. 14

### Barrel-Aged Old Fashioned

Larceny bourbon, Angostura and  
orange bitters. 15

### Smoked Manhattan

Eagle Rare, vermouth, Angostura and black  
walnut bitters, apple smoke. 19

### Espresso Martini

Tito's vodka, shot of espresso, Six and  
Twenty Carolina Cream. 14

## WINES BY THE GLASS

### SPARKLING & ROSÉ

Zonin Prosecco NV, Prosecco Italy. 10/40

Celler Jan Vidal Honor Cava Rosé, Penedes, Spain. 13/52

Maison Angelvin Rosé, Cotes de Provence, France. 14/52

### WHITES

D' Mateo Marola & Mass Albariño 2023  
Rias Baixas, Spain. 16/62

Boron Pinot Grigio 2022  
Veneto, Italy. 12/45

Craggy Range Sauvignon Blanc 2021  
Martinborough, New Zealand. 16/60

Domaine Laffitte Sauvignon Blanc 2023  
Cotes de Gascogne, France. 14/52

Laurel Cellars Chardonnay 2021  
Monterey, California. 12/45

### REDS

Stoller Family Estates Pinot Noir 2022  
Willamette Valley, Oregon. 15/58

Decero Malbec 2019  
Mendoza, Argentina. 15/58

Daou The Pessimist Red Blend 2021  
Paso Robles, California. 13/50

Beronia Rioja Tempranillo Elaboracion  
Especial, 2020, Rioja, Spain. 16/60

Slingshot Cabernet Sauvignon 2021  
North Coast, California. 15/55

## BEER

### DRAFT

Stella Artois. 7

Creature Comforts Classic City Lager. 6

Scofflaw Basement IPA. 8

Creature Comforts Bigger Dreams Hazy IPA. 7

### CANS & BOTTLES

Coors Light (tall boy) 6

Blue Moon Belgian White. 5

Guinness Stout. 7

High Noon Peach. 7

For a full list of wines and other beverages, please ask to see our beverage book



# THE ASHFORD ON DRESDEN

# 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. 5  
Cinnamon Roll. 6  
Crêpe with Nutella & Banana. 12  
Crêpe with Chantilly Cream & Strawberries. 12  
Avocado Toast on Sourdough. 11

## Mains

Buttermilk Waffles, 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  
Shrimp & Grits with Smoked Gouda, Bacon, Sauce Étouffée. 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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