

LUNCH

FRENCH ONION SOUP 13

slow cooked with caramelized onions, crostini
crumbles, gruyere foam

BIBB AND BLUE 16

shropshire blue veined cheddar,
bibb lettuce, lardons, roasted tomatoes, blue
cheese dressing

ASH SALAD 12

mixed greens, tomato, red onion, crostini
crumbles served in a cucumber collar, lemon
vinaigrette

CORN CHOWDER 11

sweet corn, potatoes, cream, bacon dust

ROASTED BEET SALAD 15

golden beets, pickled onions, raisins, mixed
lettuce, goat cheese vinaigrette

*NIÇOISE SALAD 24

seared tuna, hardboiled egg, yukon potatoes,
haricot verts, mixed greens, niçoise olives,
tomatoes, pickled carrots, corn vinaigrette

*SEASONAL SALMON 21

grilled salmon, house butter, bok choy

CHICKEN & WAFFLE SANDWICH 17

maple brined chicken thigh, waffle batter, fried, brioche bun, bibb lettuce, tomato,
spicy pickles, red-eye mayo, w/fries

CHICKEN SALAD CROISSANT 15

mixed greens salad, cucumber, red onion, lemon vinaigrette

SMOKED BRISKET GRILLED CHEESE 18

smoked beef brisket, american cheese, tuscan bread, caramelized onions, w/fries

*TUNA TARTARE 19

fresh ahi, saffron aioli, caper berries, oven dried tomatoes, crostini

APRICOT CHICKEN 23

chicken, apricot demi, curried red lentils, snap peas

SEAFOOD GRITS 27

lobster, shrimp, scallops, with a rich lobster demi-glace over savory grits

STEAK AND MUSHROOM PIE 19

beef tenderloin, mushrooms, onions, guinness beer demi baked in
a savory pastry, whipped potatoes, haricot verts

LOBSTER BLT 29

lobster, saffron aioli, nueske bacon, bibb lettuce, tomato, brioche bun, w/fries

*ASH SMASH BURGER 22

white cheddar, heirloom tomato, bibb lettuce,
prosciutto aioli, brioche, w/fries

WAGYU FRIES 15

kennebec fries flash fried in wagyu drippings, grated parmesan served with truffle aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.