
DINNER The Greens

Add grilled chicken breast +8

Add grilled steak +10

Add grilled shrimp +10

Add Sixty South salmon +10

CAESAR SALAD

**Romaine, shaved parmesan, pretzel croutons, white anchovy,
house-made Caesar dressing.**

12

QUINOA & KALE

**Grape tomato, garbanzo beans,
blueberries, house-made, raspberry vinaigrette**

11

PUB SALAD

**Romaine, watermelon radish, tomato, red onion, blue cheese,
house made sherry vinaigrette.**

13

HARVEST SALAD

**Mesclun greens, granny smith apple, watermelon radish,
candied walnuts**

CHOPPED SALAD

**Wisconsin white cheese curds,
bacon, ditalini pasta, tomatoes,
avocado, house-made honey jalapeno vinaigrette**

13

Starters

FLIGHT BOARD

Widmer's 10-year aged cheddar,
penta crème blue cheese, idyll puck goat cheese, prosciutto,
salami, assorted dry and fresh fruit, spiced walnuts, orange
marmalade toasted baguette.

19

PEI MUSSELS

Anduli, sweet corn, cipollini

18

AVOCADO TOAST BITES

Pan-seared shrimp, pickled onions, watermelon radish,
avocado, toasted rye

16

MEXICAN STREET CORN DIP

Pepper jack, cotija, cream cheese, jalapeno, grilled corn, green
onion, lime, house tortilla chips

14

GRILLED SALMON CAKE SLIDERS

Arugula, lemon caper aioli, mini pretzel buns

23

ASHBURN WINGS

Choice of sauce: honey sriracha,
old bay butter, bourbon molasses, orange yogurt dip, buffalo

14

TRIO OF HUMMUS

Garlic rosemary, sundried tomato, classic seasonal vegetables,
grilled pita bread, vegetables

13

Wood-Fired Pizzas

Dough made fresh daily Gluten free crust available.

CLASICA

Roasted tomato, basil, fresh mozzarella, olive oil.

16

CHEESE & FUNGI

Goat cheese, toasted trumpet mushrooms, asparagus

18

ASHBURN SIGNATURE

Provolone, Italian sausage, giardiniera, green pepper, red onion

19

Handhelds

Gluten free bread available

All burgers and sandwiches come with a choice of hand cut fries, cup of soup, side salad or fresh cut fruit.

CLASSIC ANGUS BURGER

Add fried shallots 2

Add roasted jalapeno 2

Add fried egg 3

Add nueske's bacon 4

8 oz. angus beef, choice of cheese, lettuce, tomato, onion, sesame brioche

18

BLACK BEAN BURGER

Grilled onions, avocado, sriracha mayo, sesame brioche

16

THE CUBAN

House smoked pork, ham, swiss, jalapeno mustard, pickles, ciabatta.

18

SKIRT STEAK

Chimichurri aioli, arugula, caramelized onion, heirloom tomato, spinach garlic roll

19

CHICKEN PITA

Shredded rotisserie chicken, cucumber, kalamata olive, tomato, red onion, feta, lemon garlic hummus

17

Mains

HOUSE MADE PAPPARDELLE PASTA

Cremini & oyster mushrooms, beurre rouge, shaved Parmesan.

24

PAN SEARED BARRAMUNDI

**Skin on filet, baby bok choy, roasted red pepper, wheat berries,
soy glaze, crispy shallots.**

30

35 DRY AGED PRIME NEW YORK STEAK

Pomme frites, au poive

51

WOOD FIRED ROTISSERIE AMISH CHICKEN

Spicy carrot puree, sugar snap peas, crispy potatoes

28

SIXTY SOUTH SALMON

**Wild rice, brussels sprouts,
roasted tomatoes, whole grain
mustard sauce.**

41

FOUR HOUR BRAISED SHORTRIB

Baby carrots, red wine demi, house-made sweet potato gnocchi

38

PORK CHOP

**Apple and sweet potato hash,
nueske's bacon, apple cider
reduction**

33

Premium Sides & Soup

HAND CUT PARMESAN FRIES

7

HAND CUT TRUFFLE FRIES

7

BAKE MAC & CHEESE

Roasted poblano peppers, Nuske's bacon, parmesan crumbs.

10

ROASTED BRUSSEL SPROUTS

Nueske's bacon, house-made citrus dressing

9

ROASTED FALL VEGETABLES

Baby beets, rutabaga, parsnips, turnips, garlic chive oil

8

CHICKEN NOODLE

8

TOMATO FLORENTINE

8

Parties of 6 or more a 20% gratuity will automatically be added.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness.

Please inform us of any dietary restrictions so we may do our best to accommodate your needs.