

Ashby Ponds Menu

This menu represents an array of options at our multiple restaurants.

TO START

Acapulco Shrimp Cocktail

with fresh lime, avocado, margarita cocktail sauce

Smoked Oysters Rockefeller

diced Virginia ham, creamed kale, smoked white cheddar crumb

Falafel With Beet Chips

sea salt fried red beets, tzatziki sauce, and malt vinegar

Fried Green Tomato

with avocado crema, baby arugula, sweet corn relish, and aged balsamic

Duck n' Cheese

pulled duck confit, smoked Gouda cheese sauce, shitake mushrooms, with cavatappi noodles

SOUPS

Maryland Crab Soup

garnished with lump crabmeat, chives, and lobster butter

Wild Mushroom Bisque

garnished with tempura maitake mushrooms and white truffle oil

SALADS

Watercress Salad

smoked pulled chicken thighs, Cardinal grapes, lychees, candied peanuts, fried leeks, and peanut vinaigrette

Roasted Beets n Grain Salad

charred grilled heart of romaine, cherry tomatoes, ferro, barley, goat cheese crumble, with a warm sherry vignette

Kale Salad with Grilled Salmon

dried cranberries, granny smith apple, bacon, candied pecans, and blue cheese

Caesar Salad

romaine, parmesan crisp, garlic, croutons, anchovies, and house made Caesar dressing

VEGETARIAN

Pan Seared Cauliflower Steak

grilled asparagus, sauté spinach, potato souffle

Potato Gnocchi

in smoked tomato butter sauce, baby heirloom tomatoes concasse, shaved Parmesan, fresh basil

SEA

Stuffed Trout

with crabmeat, scallop cream, fried leeks, micro celery, and pea tendrils

Chesapeake Crab Cakes

with braised shallots, sauteed mustard greens, citrus aioli

Pistachio Salmon

with roasted heirloom baby carrots and Dijon cream sauce

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SEA (CONTINUED)

Soft Shell Crab

with marinated grilled watermelon, arugula salad, and citrus balsamic reduction

Pan-Seared Rockfish

with smoked tomato sauce, saffron arborio rice, and winter root vegetables

Olive-Crusted Scallops

with Porcini risotto, roasted olive and shallot crumbs, baby spinach, white truffle oil

LAND

Grilled Bone-in Pork Chop

with apple chutney, lemon Rapini, and roasted sweet potato puree

Braised Short Ribs

confit carrot, creamed Swiss chard

Delmonico Steak

with Melba Port reduction, Lyonnais potatoes, garlic buttered haricots verts

Petite Filet

with duck fat potato croquettes, charred red wine onion crown, rosemary au poivre

DESSERTS

Chocolate Cremaux

pralines crumble, caramel tuile, and connelled French vanilla ice cream

Classic Crème Brulee

Flourless Chocolate Cake

with macerated berries

Champagne Poached Pears

with Bing cherry mascarpone filling

ON THE SIDE

Southern green beans

French fries

Homemade potato chips

Cheese grits

Grilled asparagus

Baked sweet potato

This is just a sampling of a menu that our restaurants will offer.