



THE ASHFORD

WARM MARINATED OLIVES & ALMONDS	8
ASSORTMENT OF SALUMI , KUMQUAT MOSTARDA, ITALIAN CRACKER	18
ROTATING SELECTION OF CHEESES FROM SOUTHERN FARMSTEAD DAIRIES	19
SWEET GRASS DAIRY THOMASVILLE TOME FONDUE , SOURDOUGH BREAD, KIEFFER PEARS	20
GULF SHRIMP-ARTICHOKE DIP , HOUSE-MADE ROSEMARY CRACKERS	15
HONEY-BROWN BUTTER ROASTED PEARS, CARAMELIZED RED ONIONS, THYME FLATBREAD	16
HOUSE-MADE RICOTTA , SICILIAN CAPONATA, BASIL, SOURDOUGH TOAST	12
COLD “HOT SMOKED” SALMON DIP , EVERYTHING SPICED RYE CRACKERS	16
GRASS FEED BEEF TARTARE , SHINKO PEAR, TURNIP, SHISO, PUFFED BENNE SEED CRACKERS	15
FAR EAST SPICED HERITAGE PORK , STEAMED BAO BUNS, CILANTRO	13
SMOKED BEETS , SUN-DRIED APRICOTS, APRICOT KERNEL DUKKA, MINT, COCONUT YOGURT, CURRY OIL	12
ITALIAN MEATBALL , TOMATO-STRAWBERRY SUGO, WHEY COOKED POLENTA	14
SALAD OF BABY KALE, PERSIMMON, CRANBERRIES, CHEVRE, CANDIED PECANS, CRANBERRY VINAIGRETTE	11
CHILI-LIME CHICKEN ASADA, MEXICAN STREET “GIANT CORN GRITS”, JICAMA SLAW, CHICKEN JUS	26
BRAZILIAN SPICED SALMON , PLANTAIN-YUCCA SWEET POTATO “STEW”, COCONUT FORBIDDEN RICE	32
BISTRO FILET OF BEEF , MUSHROOM RAGOUT, PEARL BARLEY “RISOTTO”, RED WINE-BEEF REDUCTION	34
DRY AGED PORK CHOP, ACORN SQUASH, JAPANESE SWEET POTATO, SMOKED CHERRY CHUTNEY	37
WINTER SQUASH-RICOTTA AGNOLOTTI , SQUASH BEURRE MONTE, SAGE PESTO, SAVORY GRANOLA	28
DARK CHOCOLATE POT DE CRÈME CHANTILLY CREAM	10
LEMON CURD , CRUMBLE, TOASTED MERINGUE	10
PISTACHIO CAKE CHANTILLY CREAM	10
VANILLA BEAN-LEMONGRASS CRÈME BRULÉE , CHANTILLY CREAM, CANDIED GINGER	10

COCKTAILS

Blood Rose Margarita* <i>silver tequila, blood orange, rose water, blood orange salt rim</i>	14	Plaza Viejo <i>mezcal, cognac, benedictine, house-made vermouth, bitters</i>	14
Lavender Collins <i>lavender vodka, butterfly pea flower simple, lemon, club soda</i>	12	1902 Daiquiri <i>dark rum, lime juice, honey syrup</i>	12
The Ashford Fizz* <i>gin, cucumber, mint, lime juice, simple syrup, club soda</i>	12	Penicillin <i>scotch whiskey, fresh muddled ginger, lemon juice, honey</i>	13
Aviation <i>dry gin, maraschino liqueur, creme de violette, lemon juice</i>	13	Paper Plane <i>double malt whiskey, aperol, fernet vallet, lemon juice</i>	13
Fleur Jaune <i>dry gin, house-made vermouth, camomilla, yellow chartreuse</i>	14	Barrel-Aged Old Fashioned <i>1792 small batch bourbon, angostura bitters, orange bitters</i>	15
Sangria <i>*ask your server for todays recipe</i>	11	Fall Manhattan <i>barrel-aged, rye whiskey, house-made vermouth, aromatic bitters</i>	15

**seedlip non-alcoholic spirits available*

SPARKLING & ROSÉ WINE

Lucien Albrecht Cremant d'Alsace Brut nv <i>France</i>	13/60	Los Monteros Cava Rosè <i>Spain</i>	10/45
Haslinger & Fils Champagne nv <i>Epernay, France</i>	70	Three by Wade Pinot Noir Rosè <i>Sonoma, California</i>	12/55
Drappier Champagne nv <i>Champagne, France</i>	90	Maison Angelvin Rosè <i>Cotes de Provence, France</i>	13/60

WHITE WINE

House Pinot Grigio	10	House Sauvignon Blanc	10
Dr. Leimbrock Estate Riesling 2020 <i>Mosel, Germany</i>	12/55	Kuranui Sauvignon Blanc 2021 <i>Marlborough, New Zealand</i>	12/55
Domäne Wachau Grüner Veltliner 2020 <i>Niederosterreich, Austria</i>	13/60	Domaine Laffite Sauvignon Blanc 2020 <i>Gascony, France</i>	13/60
Gotas de Mar Albariño 2021 <i>Rias Baixas, Spain</i>	13/60	Bravium Chardonnay 2021 <i>Russian River Valley, California</i>	13/60
Parducci Pinot Gris 2021 <i>Mendocino County, California</i>	12/55	Maison Chanzy Bourgogne Chardonnay 2020 <i>Burgundy, France</i>	16/75
Illumination Sauvignon Blanc 2019 <i>California</i>	75	Flowers Vineyard & Winery Chardonnay 2020 <i>Sonoma, California</i>	80

RED, BY THE GLASS

House Pinot Noir	10	House Cabernet Sauvignon	10
Chemistry Pinot Noir 2019 <i>Willamette Valley, Oregon</i>	12/55	Stond Cellars Cabernet Sauvignon 2020 <i>Columbia Valley, Washington</i>	12/55
Morgan Winery Twelve Clones Pinot Noir 2018 <i>Santa Lucia Highlands, California</i>	15/70	Annabella Cabernet Sauvignon 2020 <i>Napa Valley, California</i>	15/70
Garzon Cabernet Franc 2019 <i>Uruguay</i>	12/55	Stephane Aviron Beaujolais Villages 2019 <i>Burgundy, France</i>	11/50
Trapiche Medalla Malbec 2018 <i>Mendoza, Argentina</i>	14/65	Chateau Petite-Freylon Bordeaux 2018 <i>Bordeaux, France</i>	12/55
Atteca Old Vine Garnacha 2018 <i>Aragon, Spain</i>	12/55	Saracina Old Soul Red Blend 2019 <i>California</i>	16/75
Masi Bonacosta Valpolicella 2020 <i>Valpolicella Classico, Italy</i>	11/50		

RED, BY THE BOTTLE

Gainey Vineyards Pinot Noir 2018 <i>Santa Rita Hills, California</i>	80	Domaine Faiveley Mercurey Rouge 2019 <i>Burgundy, France</i>	90
San Simeon Stormwatch Red Blend 2017 <i>Paso Robles, California</i>	110	Chateau Haut-Brisson Bordeaux 2017 <i>Saint-Emilion, Bordeaux, France</i>	95
Cornerstone Cabernet Sauvignon 2016 <i>Napa Valley-Calistoga, California</i>	130	Chateau Cantemerle Bordeaux 2016 <i>Haut-Medoc, Bordeaux, France</i>	115
Declaration Cabernet Sauvignon 2015 <i>Napa Valley, California</i>	140	Castello di Nieve Barbaresco 2019 <i>Nieve, Italy</i>	80
Urbina Gran Reserva Rioja 2004 <i>Rioja, Spain</i>	115	Camigliano Brunello di Montalcino 2017 <i>Tuscany, Italy</i>	115

BEER

DRAFT		Canned	
Stella Artois Pilsner 5.0%	7	Coors Light	5
Creature Comforts Tropicalia IPA 6.6%	8	Blue Moon	6
Old Nation Boss Tweed Double IPA 9.3%	8	Sweetwater 420 Extra Pale Ale	6
Horned Owl Maximum Velocity Belgian Tripel 10.3%	8	Creature Comforts Automatic Pale Ale	7