

SNACKS

fiddlehead tempura, aioli **4**
preserved lemon hummus, sesame **3**
breakfast radish, green tea salt **2**
puffed tandoori crackers, yogurt **4**
stilton grissini **3**
cashew & bacon brittles **3**

FARM FARE

asparagus vichyssoise, mussels, soured cream, pepperccress capers, white soy **11**
caramelized pâté de campagne, soft boiled egg, ramp vinegar, miso aioli **12**
spring vegetable crudités, beet, bagna cauda, roasted olives, young leaves **12**
golden raisin risotto, vermouth, crème fraîche, sunflower kernels, fennel **10**



pork crépinette, egg, chimichurri, basil, peanuts, ramp relish, jasmine rice **34**
beef rib loin, charred broccoli, toasted pecorino, bulghur wheat, cucumber aigre-doux **35**
squid & red rockfish in rice crust, ramp soubise, bok choy, green olive, anchovy **34**
chicken, hominy stew, pecorino, white balsamic, castelvetrano olive, ham **33**



meadow creek appalachian, fried coppa, hickory oats, orange-stout syrup **13**
frozen basil parfait, strawberry caramel, almonds, graham, strawberry sorbet **11**
rhubarb genoise, yogurt sorbet, walnut cereal, poppy seed nectar, rhubarb puree **11**
cocoa brioche, salted butter ice cream, namelaka, white chocolate powder **12**

The following farms and purveyors have contributed to today's menu:

Ayrshire	Red Wing
Mackintosh	Over The Grass
Martin's Angus Beef; The Plains, VA	Black Dog Coffee
Barley Farms	Leaping Waters
Wildwoods	Briar's Farm
B & D Poultry	Cedar Springs
Olli Salumeria	Mt. Vernon
Meadow Creek	

PAIRINGS

Thibaut-Janisson, "Cuvée D'Etat", Monticello, VA, Brut, 2008 **12**
Dal Maso, Tai Rosso, Colli Berici, Italy, 2011 **9**
Thorn-Clarke, Dry Riesling, Eden Valley, Australia, 2008 **8**
Tarara, Viognier, Loudoun County, VA, 2010 **9**

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Carriere, "Provacateur", Pinot Noir, Willamette Valley, OR, 2010 **13**  
Fabboli Cellars, "Reserve", Cabernet Franc, VA, 2009 **12**  
Domaine Mucyn, Marsanne, Crozes-Hermitage, France, 2009 **12**  
Gray Ghost, "Reserve", Chardonnay, VA, 2009 **12**

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Pearmund Cellars, "Vin de Sol", Fauquier County, VA, 2009 **11**
Marenco, Moscato d'Asti, Piemonte, Italy, 2009 **11**
Caveau du Mont July, "Méthode Ancestrale", Bugey Cerdon, 2010 **10**
Chapoutier, Vin Doux Naturel, Banyuls, France, 2008, **11**

Chef's five course menu* 79, with pairing 119 / Chef's seven course menu* 109, with pairing 169

The Ashby Restaurant is committed to supporting the farmers and artisans that live and work in this region. This menu represents the freshest, seasonal products that can be sourced locally from sustainable operations. The offerings change daily in concert with what our local farmers and nature provide. We pledge to provide a quality experience founded on food and drink from sources we know and trust.

A twenty percent gratuity will be added to parties of eight or more. Chef's Tasting Menus require the participation of the entire table.

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