



DINNER

SERVED DAILY 5:00 pm - 10:00 pm

THE GREENS

CAESAR 12

romaine, white anchovies, house-made caesar dressing

QUINOA & KALE SALAD 18

grilled shrimp, blueberries, house-made raspberry vinaigrette

PUB STEAK SALAD 19

skirt steak, blue cheese, house-made sherry vinaigrette

ADD: grilled chicken breast 6, steak 9, salmon 9, grilled shrimp 9

WOOD-FIRED OVEN

Dough made fresh daily
Gluten-free crust available

CLASSICA 16

roasted tomatoes, fresh mozzarella, olive oil, basil

CHEESE & FUNGI 16

goat cheese, roasted trumpet mushrooms, asparagus

CHICAGO SUNRISE 17

house-made sausage, sunny-side quail eggs, gruyère, baby arugula

STARTERS

FLIGHT BOARD 19

IPA cheese, apple walnut cheese, wisconsin brie cheese, prosciutto, salami, house-made orange marmalade, spiced nuts, rye bread

AVOCADO TOAST BITES 16

pan-seared shrimp, pickled onions, watermelon radishes, avocado, toasted rye

BAKED SPINACH & ARTICHOKE DIP 14

corn tortilla chips

PEI MUSSELS 19

andouille, sweet corn, cipollini onions

PAN-SEARED SHRIMP 16

herbed butter

OYSTERS 28 DOZEN, 15 HALF-DOZEN

DAILY SELECTION

ASHBURN WINGS 14

ginger chili or firecracker glaze, orange yogurt dip

TWO-HAND SANDWICHES

Gluten-free bun/bread available

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

THE ASHBURN WAGYU BEEF BURGER 18

nueske's double-cut bacon, house-made pickles, roasted poblano peppers, grilled onions, cheddar, artisan bun

THE BEYOND™ BURGER 17

plant based burger, arugula, grilled onions, avocado, sriracha ketchup

THE CUBAN 16

house-smoked pulled pork, swiss, jalapeño mustard, house-made pickles

FOUR-HOUR BRAISED SHORT RIB MELT 18

havarti cheese, crispy leeks

SOUTHERN FRIED CHICKEN SANDWICH 16

house-made pickles, choice of nashville-style sauce or naked, chipotle mayo, brioche roll

PREMIUM UPGRADES

HAND-CUT PARMESAN ROSEMARY FRIES 6

HAND-CUT TRUFFLE FRIES 6

BAKED MAC & CHEESE 8

roasted poblano peppers, nueske's bacon, parmesan crumbs

ROASTED BRUSSELS SPROUTS 6

house-made citrus vinaigrette

MARKET VEGETABLE 6

sourced from local farms

MAINS

HOUSE-MADE PAPPARDELLE PASTA 22

cremini, button & oyster mushrooms, red wine beurre blanc, shaved parmesan

PAN-SEARED PIKE 28

oyster mushrooms, asparagus, green beans, brown butter

35-DAY DRY-AGED NY STRIP STEAK 46

frites, au poivre

WOOD-FIRED ROTISSERIE AMISH CHICKEN 24

spicy carrot purée, sugar snap peas, crispy potatoes

FOUR-HOUR BRAISED SHORT RIB 30

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

SIXTY SOUTH SALMON 34

wild rice, brussels sprouts, roasted tomatoes, whole grain mustard sauce

CAST IRON SEARED SCALLOPS 32

risotto, braised greens, honey balsamic reduction

The Ashburn is proud to partner with local farms and artisans to bring you the freshest in local ingredients. Our partners include Highland Bakery, Filbert's Sodas, Two Brothers Brewery, Veruca Chocolates, Rare Bird Preserves, Pastorelli Farms, Monterey Farms, Ellsworth Creamery & Miller Farms.

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

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