# Ashburn Pub Menu

**The Ashburn**

**The Greens**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Bowl</td>
<td>$12</td>
</tr>
<tr>
<td>Arugula Pesto Garganelli</td>
<td>$21</td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td>$30</td>
</tr>
<tr>
<td>Ashburn Rotisseree Chicken</td>
<td>$21</td>
</tr>
<tr>
<td>Vegetable Plate</td>
<td>$21</td>
</tr>
<tr>
<td>Fish and Chips</td>
<td>$20</td>
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</tbody>
</table>

**Main**

- **Power Bowl**
  - quinoa, arugula, dried cranberries, tomato corn relish, extra virgin olive oil, lemon juice, feta croutons
- **Arugula Pesto Garganelli**
  - seasonal vegetables, parmesan cheese
- **Grilled Salmon**
  - seasonal vegetables, potato hash, grilled lemon
- **Ashburn Rotisseree Chicken**
  - smashed fingerlings, green beans
- **Vegetable Plate**
  - seasonal vegetables, wheat berries, romesco
- **Fish and Chips**
  - ashburn ipa battered cod, tartar sauce, coleslaw, malt vinegar aioli

**Premium Upgrades**

- **ELOTE**
  - 7
- **Roasted Brussels**
  - 7
- **Wisconsin Cheddar Grits**
  - 7
- **Grilled Asparagus**
  - 7
- **Sweet Potatoes**
  - 7
- **Mac and Cheese**
  - 7

**Starters**

- **Street Avocado Tacos**
  - beer battered avocado, pickled cabbage, cilantro cream, salsa
- **Hummus Trio**
  - ask server for daily flavors
  - cucumber, pita, cheese crackers, feta, olives
- **Spinach & Artichoke Dip**
  - asliago cheese, parmesan, tomatoes, parsley
- **Chicken Wings**
  - buffalo or garlic parmesan, house made blue cheese or ranch

**Two-Hand Sandwiches**

- **Black Bean Burger**
  - guacamole, arugula, artisan sesame brioche, spicy ketchup
- **Classic Bar Burger**
  - angus beef, house made pickles, sesame brioche, choice of cheese
- **The Reuben**
  - house-cured corned beef, havarti, sauerkraut, thousand island on rye bread
- **Turkey Club**
  - house-smoked turkey, citrus mayo, lettuce, tomato, bacon on seven grain bread
- **Chicken Sandwich**
  - grilled chicken, white wisconsin cheddar cheese, artisan roll
- **Inside Out Grilled Cheese**
  - parmesan brioche, three artisan cheese blend, tomato basil dip
- **Panini**
  - portabella mushrooms, roasted pepper, havarti, arugula, pesto aioli

**Wood Fired Hand Rolled Pizza**

- **Gin & Cheese Croquettes**
  - jalapeño jam
- **Big Pretzel**
  - poblano cheese dip
- **Fried Cheese Curds**
  - jalapeño ranch dip
- **Illinois and Wisconsin Meat and Cheese Board**
  - two locally sourced cheeses & sausage prosciutto, pretzel, mustard and preserves

**Soups**

- **Cup**
  - homemade chicken noodle, soup of the day
- **Bowl**
  - 7

**Sides**

- **Eloette**
  - 7
- **Roasted Brussel**
  - 7
- **Sweet Potatoes**
  - 7
- **Mac and Cheese**
  - 7

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The Ashburn is proud to partner with local farms and artisans to bring you the freshest in local ingredients. Our partners include Highland Bakery, Carr Valley Cheese Co., Filbert's Old Time Root Beer, Two Brothers Brewery, Veruca Chocolates & Rare Bird Preserves. 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.