

Sharable Starters

- ♦ Cream of Chicken Rice SOUP 8 Add a bread bowl
- ♦ Handcrafted CHIPS seasoned w/ ASH house spice 7
- ♦ Sidekicks-Beer Battered ASH HOUSE FRIES 8
- TRUFFLE PARMESAN FRIES- prosciutto chips, truffle salt, shaved parm 13
- BACON & SMOKED CHEDDAR FRIES- bacon bits, 3 cheese sauce, scallions 13
 - Hickory Smoked CHICKEN WINGS-BBQ, Buffalo, Truffalo, Garlic Parm, Dry Rub, Sweet Chili 15
 *Make them Boneless

CRISPY BRUSSELS SPROUTS

- Asian- candied walnuts, scallions, sesame seeds, sweet chili garlic sauce 14
- Garlic & Parm- roasted garlic, grated parm, sun-dried tomatoes, creamy garlic sauce 14
- Sweet & Savory- bacon bits, honey balsamic glaze, sun-dried tomatoes 14

- Loaded MAC & CHEESE— house cheese sauce, cavatappi pasta w/ bacon bits, scallions & panko 14

 *Make it buffalo chicken ranch
- Mexican STREET CORN DIP- roasted corn, jalapenos, onions mixed with house blend of cheeses served w/ tortilla chips 14
- Shrimp de Jonghe garlic, herb, butter, toasted breadcrumb, chargrilled crostini 18
 - Bang Bang **SHRIMP** crunchy slaw & wonton chips 18
 - Vegetable Spring Rolls— edamame, jicama, carrot, cabbage w/ sweet chili sauce (V) 10
 - Deconstructed double **BAKED POTATO** sour cream, cheese, bacon 12
 - Chicken **POTSTICKERS** w/ sweet sesame soy dipping sauce 12
- Mozzarella stuffed beef MEATBALL w/ rustic red sauce & garlic crostini 14

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Handhelds

served w/ Sidekick beer battered fries *ask to make it with an impossible burger

- ♦ Hot Honey CHICKEN BISCUIT— hand breaded chicken, house hot honey, pickles 15
- ♦ Truffalo CHICKEN SANDWICH- hand breaded chicken, white truffle buffalo sauce, mozz, lettuce, tomato, pickles 18
 - ♦ Bang Bang CHICKEN SANDWICH- hand breaded chicken, Bang Bang sauce, crunchy slaw 18
 - ♦ *House Burger- BACON & SMOKED CHEDDAR w/ lettuce, tomato, onion, pickle 17
 - ♦ *Shaved PRIME RIB SANDWICH— steak roll, grilled onions, mozz, horseradish aioli 22
 - ♦ Grilled CHICKEN CAPRESE Sandwich- tomato, mozzarella, basil pesto, honey balsamic glaze 18
 - ♦ Carnitas Tacos- 3 braised pork tacos, diced onion, cilantro, salsa roja, w/ Spanish rice & beans 17

Keepin' It Healthy

- ♦ Grilled **ROMAINE SALAD** w/ chicken, garlic croutons, puffed capers, sliced red onion, bacon bits, tomatoes w/ Caesar Vinaigrette 18
- Shrimp & Avocado **SALAD** w/ mixed greens, roasted corn, asparagus tips w/ Golden Mezcal Vinaigrette 19
 - ♦ WEDGE SALAD- Blue cheese dressing, bacon bits, scallions, tomatoes 14

FRESH PASTA

- RAVIOLI alla vodka- four cheese ravioli, roasted red pepper tomato cream, basil 18 *ask to add protein
 - *Creamy Tuscan **SALMON** w/ white wine & basil cream sauce, sun-dried tomatoes, spinach served over hand made fettuccine pasta 25
- Cajun Broiled **SHRIMP** over hand made fettuccini w/ creamy alfredo sauce, diced peppers & onions, andouille, parm 25
 - ♦ Roasted Red Pepper Stuffed GNOCCHI w/ seared mushrooms & sun dried tomatoes in a creamy arrabbiata sauce 21 *ask to add protein
- Fresh Pasta **LASAGNA** layered mozzarella, mascarpone, ricotta, parm, Italian sausage, crostini 25
- CHICKEN PARM- grilled or breaded chicken, rustic marinara, hand made fettucine, garlic crostini 25

Entree

- CHICKEN MADEIRA served w/ rustic smashed potatoes, mushrooms & asparagus tips 25
- ♦ *Cedar Plank SALMON— apricot dijon glazed w/ smashed potatoes & sauteed spinach salad 27
 - ♦ 14 day wet aged chimichurri RIBEYE STEAK served w/ garlic parm zucchini 41
 - CHIPOTLE STIR FRY- Spanish rice, salsa roja, avocado, chipotle sauce, cilantro 18 (Add protein or make it Vegan w/ Impossible meat)
- *SURF & TURF- 16oz blackened ribeye & creamy garlic butter shrimp served w/ smashed potatoes 44