

# Aster

## LUNCH & DINNER

### SANDWICHES

#### VEGETABLE CLUB 9

Hummus, cucumber, onion, carrot, radish, tomato, lettuce, radish sprouts, quinoa vinaigrette, and feta, piled high on pumpernickel rye bread

#### CHICKEN CLUB 12

Herb roasted chicken breast, red pepper aioli, swiss cheese, bacon, arugula, and tomato on parmesan crusted pita bread

#### BRAISED BEEF SANDWICH 15

Savory beef braised with garlic, on a steamed cheddar bun with crispy onions, mayo and Gruyere

#### CHEF'S GRILLED CHEESE 12

Fresh mozzarella, cheddar and Gruyere, with bacon and tomato. Served with a cup of beef chili or soup du jour

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*Sandwiches served with kettle chips & pickle  
Substitute fruit or greens for a buck*

### SOUPS & SALADS

*Add chicken or prosciutto 5, shrimp 6*

#### SOUP DU JOUR 6/8

Rotating selection created from scratch by our talented chefs

#### STEAK CHILI 7/9

Topped with tortilla chips, chipotle crema and cilantro

#### ROASTED VEGETABLE SALAD 12

Butternut squash, pears, parsnips, and carrots with red onion, baby kale, pepitas and warm sesame vinaigrette

#### BEET & FETA 12

Roasted beets, feta, toasted walnuts, shaved onion, micro greens, dressed with toasted quinoa vinaigrette

#### CHEF SALAD 13

Arugula, spinach and romaine tossed with red wine Dijon vinaigrette and cherry tomatoes, onions, radish, peas, cave aged bleu cheese, ham, bacon, chicken, hard-boiled egg and a mix of seeds

### CAFE DINNER

#### BRAISED SHORT RIBS 23

Red wine demi-glace, cheesy grits, charred Brussel sprout and carrot salad

#### CHICKEN POT PIE 15

Amish chicken, carrots, peas, onions, potatoes, and celery in a creamy broth with flaky pie crust top

#### RICOTTA GNOCCHI WITH VEGETABLES 17

Fresh ricotta gnocchi made in house, tomato, green onion, wild mushroom, zucchini, arugula, tossed in herb butter with lemon zest. Topped with fresh grated pecorino



### ROMANTIC SHARE PLATES

<b>BBQ BRISKET TACOS</b>	<b>13</b>
Three slow roasted brisket tacos, Carolina BBQ, watermelon, feta, jalapeno and cilantro	
<b>TAPENADE TRIO</b>	<b>10</b>
Cannellini bean hummus, sundried tomato-feta spread, olive tapenade, served with naan	
<b>DRY RUB RIBS</b>	<b>15</b>
Half rack dry rub St. Louis pork ribs with creamy coleslaw, pickled mustard seed and Carolina BBQ sauce	
<b>ASPARAGUS &amp; EGG TOAST</b>	<b>12</b>
Poached eggs, mushroom pate, leek oil, lemon vinaigrette, arugula and parmesan on sesame semolina	
<b>BRUSSEL SPROUTS</b>	<b>13</b>
Brussels sprout au gratin with bacon, Dijon cream, Gorgonzola dolce and toasted pine nuts	
<b>CURRIED VEGETABLE DUMPLINGS</b>	<b>10</b>
Yogurt, mint chutney, cashews, raisins, and naan	
<b>CHARCUTERIE BOARD</b>	<b>22</b>
Rotating selection of house cured and locally sourced meats and cheeses with accoutrement	
<b>CHEESE PLATE</b>	<b>14</b>
Burrata, Gorgonzola Dolce, Capriole Sofia goat cheese with accoutrement	

### FLATBREADS

*Featuring fresh housemade mozzarella*

<b>APPLE BACON BLEU</b>	<b>14</b>
Caramelized onion, granny smith apples, bacon, mozzarella, Gorgonzola dolce and aged balsamic	
<b>SHRIMP AL PESTO</b>	<b>18</b>
Gulf shrimp, arugula-walnut pesto, wild mushroom, tomato, and parmesan	
<b>MEDITERRANEAN</b>	<b>13</b>
Roasted asparagus, tomato, onion, olives, fresh arugula and parmesan	
<b>CHEF'S SPECIAL</b>	<b>MP</b>
Every day, the Aster Kitchens will create a special flatbread that is certain to entice you with its sublime rusticity	

### SIDES

<b>ROASTED ASPARAGUS</b>	<b>7</b>
With parmesan, walnuts, and lemon	
<b>CREAMY COLESLAW</b>	<b>3</b>
Tangy house-made slaw	
<b>CHEESY GRITS</b>	<b>6</b>
Topped with cheddar, herbs and butter	
<b>BREAD BASKET</b>	<b>4</b>
With whipped butter	

### DESSERTS

<b>CHOCOLATE MOUSSE</b>	<b>10</b>	<b>PINEAPPLE UPSIDE DOWN</b>	<b>9</b>
With strawberries, aged balsamic, and whipped honey goat cheese		<b>COFFEE CAKE</b>	
		With spiced rum tres leches	

### ASTER WEEKEND BRUNCH

SATURDAY AND SUNDAY  
10AM - 2PM

**ASTER HOUSE RULES** no split check for groups of 8 or more | no dice playing, pinochle or lawn darts for money