



Dining at Asbury

Your Guide to Eating Well at
Asbury Methodist Village



Anticipate More of What You Crave

More Choices. More Deliciousness.

We know food matters. That's why Asbury Methodist Village offers so many delicious and convenient dining options to satisfy your appetite. Whether you're in the mood for a full-service dining experience, a quick bite to eat on the go, or cocktails in the evening, choice and flexibility is always on the menu.



Dine Well With Us

Asbury Methodist Village brings wellness to all aspects of life at our community, and that includes dining. We feature delicious, plant-based entrees with every meal and practice sustainable sourcing with our seafood selections.

And, in 2019, Asbury partnered with a local business to compost our annual food waste - some of which we use on our very own no-till crop garden.

Dining Options

Blue Note Bistro: Sip a cold drink at the full-service bar, enjoy a hot coffee, or snack on pub fare for lunch or dinner.

Crawford Dining Room: At Crawford, you can enjoy full-service dinners Monday through Saturday, and a decadent brunch on Sundays.

Hefner Dining Room: Treat yourself to a buffet-style lunch and salad bar, and full-service dinners Monday through Saturday, along with a show-stopping Sunday brunch.

Park View Dining Room: Enjoy delicious, full-service dinners Tuesday through Friday and an out-of-this-world Sunday brunch.

Rosborough Shoppe: Stop in before or after a dip in the pool for a variety of to-go sandwiches, snacks, and refreshing drinks.

Russell Avenue Café: Choose from a wide range of deli and grill fare, daily specials, and a salad bar at this delicatessen-style breakfast and lunch venue.

How to Get a Seat at Our Table

Two Dining Plan Options to Choose From

Whether you love to cook every day or you're ready to retire your oven mitts for a while, you'll find two dining plan options to suit your preferences. You can always change your mind later during one of our two annual enrollment periods in February and August.

Residents of the **Courtyard Homes**, the **Villas**, and the **Park View** apartments are not included in Asbury's dining plans, but are welcome to purchase items à la carte at any campus dining venue.

Residents of the **Diamond**, **Edwards-Fisher**, **Mund**, **Trott**, and **Wallace** apartments may purchase either the **Simplicity** or **Plan B** program.



The Simplicity Plan:

Just like the name suggests, this plan is designed for people who want to spend less time in the kitchen and more time exploring other interests, hobbies or passions. The Simplicity Plan includes \$277* to use as you wish each month at any of our dining venues.

**Price is effective until December 31, 2020.*

Plan B:

Still looking forward to preparing meals in your home? This is could be the right plan for you! Under Plan B, you'll get \$188 per month to use at our dining venues.

Please Note: Funds do not accrue from month-to-month, so make sure to use your funds before they expire.



Ingredient List

**Serves Two / 500 Calories per Serving*

- 1 1/2 Cups Low Sodium Canned Black Beans (Rinsed)
- 1 1/3 Cups Cooked Quinoa
- 1/2 Cup Hummus
- 2 Tbsp Lime Juice
- Water
- 1/2 Avocado Sliced
- 1/2 Cup Pico De Gallo
- 4 Tbsp Chopped Cilantro
- Fresh Ground Black Pepper to Taste

Experience the Taste of Asbury Methodist Village at Home!

Black Bean Quinoa Bowl



Prep
15 m

Cook
35 m

Ready In
50 m

Directions

Combine black beans and cooked quinoa in a bowl. Stir hummus and lime juice together. Add enough water so hummus can be poured. Drizzle hummus over beans and quinoa. Top with sliced avocado, Pico de Gallo and fresh cilantro. Add fresh ground black pepper to taste.

Come for a Tour, Stay for Lunch

The best way to experience what it's like to dine with us is to schedule a tour and stay for a meal at one of our dining venues.

To book your tour, please call:

301-216-4100



We'd love to show around and give you a "taste" of the good life at Asbury.