

azurea

Fresh Fruit and Juices

Seasonal Berries ✓

Chantilly Cream

Sliced Seasonal Tropical Fruit Plate ✓

Berries, Citrus Yogurt Dressing and Banana Nut Bread

Glazed Florida Grapefruit ✓

*Orange Blossom Honey
Dried Fruit Compote*

Endless Juice

Freshly Squeezed Florida Orange Juice and Grapefruit Juice, Apple, Tomato, V8, Pineapple Cranberry or Seasonal Fresh Juice of the Day

Grains and Cereals

Steel Cut Oats ✓

*Roasted Stone Fruits
Local Orange Blossom Honey 8*

Berry Parfait ✓

*Greek Yogurt, Local Raw Honey
Fresh Homemade Granola 10*

Selection of ✓

Shredded Wheat, Cornflakes, Rice Krispies, Cheerios Raisin Bran or All Bran with Skim, Whole or Soy Milk

add Sliced Bananas add Seasonal Berries

Fresh Baked Pastries, Corn Bread and Muffins ✓

Served with Butter, Preserves, and Honey

One Ocean Favorites

Banana Bread French Toast ✓

*Chai Brown Sugar Glaze, Chantilly Cream
Vermont Maple Syrup*

Crisp Malted Waffle ✓

*Wild Berry Compote, Chantilly Cream
Genuine Vermont Maple Syrup*

Griddled Buttermilk Pancakes ✓

*Choice of: Chocolate Chip, Banana, or Strawberries
Genuine Vermont Maple Syrup and Butter*

Mayport Sunrise

*Sunny Side Up Egg, Shrimp & Chorizo Hash
Sweet Bell Peppers & Florida Onions
Datil Pepper Aioli*

Eggs Florentine

*Sautéed Spinach, Tasso Ham, Roasted Tomatoes
Jumbo Asparagus, Cast Iron Seared Julienne Potatoes
Poached Eggs, Chive Crème Fraiche*

Smoked Salmon*

*Choice of Bagel or Gluten Free Rice Paper
Avocado, Scallions, Lime Caper Spread
Urban Farms Mizuna Greens*

Traditions

The Atlantic

Two Farm Fresh Eggs Any Style with Cast Iron Seared Home Fries, Choice of (one): Ham, Apple Smoked Bacon Breakfast Sausage, or Chicken Sausage White, Whole Wheat or Multigrain Toast with Butter, Preserves and Honey

The Continental ✓

Fresh Baked Breakfast Pastries and Muffins Served with Butter, Preserves and Honey, Freshly Squeezed Florida Orange or Grapefruit Juice and Coffee, Decaffeinated Coffee or Tea

Avocado~Pumpnickel Toast ✓

*Gently Poached Egg, Sliced Avocado
House Made Ricotta, Heirloom Tomato, Fresh Herbs
Toasted Pumpnickel*

Crab Cake Benedict

*Gently Poached Eggs, Griddled English Muffin
Cast Iron Seared Home Fries and Citrus Hollandaise Sauce*

Lobster~Brie Omelet

*Lobster, Brie Cheese
Wild Mushrooms, Cipollini Onions
White, Whole Wheat or Multigrain Toast
with Butter, Preserves and Honey*

Seasonal Garden Omelet ✓

*Spinach, Asparagus, Green Tomatoes, Sweet Bell Peppers, Florida Cypress Point Feta Cheese
White, Whole Wheat or Multigrain Toast
with Butter, Preserves and Honey*

The Azurea Frittata ✓

*Open-Faced Omelet made with Egg Whites
Roasted Zucchini, House Made Dried Florida Tomatoes
Topped with Mozzarella Cheese*

Accompaniments

Choice of:

*Apple Smoked Bacon, Ham, Link Sausage, Chicken Sausage, Cast Iron Seared Home Fries, Cottage Cheese
Oven-Dried Tomatoes*

Toasted Bagel with Cream Cheese

*A Selection of White, Wheat, Rye
or Multigrain Bread
Butter and Preserves*

Beverages

*Cappuccino
Gourmet Blended Coffee
Gourmet Decaffeinated Coffee
Espresso
Selection of Teas
Milk
Soda*

We are delighted to offer you additional chef-inspired creations to enhance your dining experience

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

✓-vegetarian or can be prepared vegetarian

Our Chefs will accommodate vegetarian, vegan and most special dietary needs

Please speak with your server if you have any requests

Executive Chef Aaron Chavarria