

azurea

Fresh Fruit and Juices

Seasonal Berries **V**

Chantilly Cream

Sliced Seasonal Tropical Fruit Plate **V**

Berries, Citrus Yogurt Dressing and Banana
Nut Bread

Glazed Florida Grapefruit **V**

Orange Blossom Honey
Dried Fruit Compote

Endless Juice

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

Grains and Cereals

Steel Cut Oats **V**

Seasonal Berries

Berry Parfait **V**

Greek Yogurt, Local Raw Honey
Fresh Homemade Granola

Selection of **V**

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 **V**

Served with Butter, Preserves, and Honey

One Ocean Favorites

Banana Bread French Toast **V**

Chai Brown Sugar Glaze, Chantilly Cream
Vermont Maple Syrup

Crisp Malted Waffle **V**

Seasonal Berries, Chantilly Cream
Genuine Vermont Maple Syrup

Griddled Buttermilk Pancakes **V**

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 **V**

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 **V**

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

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

Seasonal Garden Omelet **V**

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 **V**

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

V-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