

azurea

Breakfast Favorites

Sliced Seasonal Fruit Plate

Berries, Citrus Yogurt Dressing
Banana Nut Bread 10

Benedict Bar

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

Grilled Canadian Bacon 13
Grilled Natural Petit Filet 18
Roasted Atlantic Lobster Tail 21
Scottish Smoked Salmon* 14
Wilted Spinach and Tomatoes 13

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 13

Spa Inspired Omelet

Egg White Omelet, Grilled Asparagus
Roasted Vine Ripe Tomatoes
First Press Avocado Oil 14

Thick Sliced Brioche French Toast

Crushed Strawberries, Soft Cream
and Maple Syrup 11

Grilled All Natural Raised Beef Tenderloin with Farm Fresh Poached Eggs

Buttermilk Biscuits, Country Sausage Gravy
and Onion Straws 18

Lunch Entrees

Azurea Seafood Cobb Salad

Cornmeal Crusted Calamari, Pan Seared Diver
Scallops and Shrimp, Romaine, Egg, Avocado
Apple Wood Smoked Bacon, Tomato
Pickled Red Onions, Florida Hearts of Palm
Maytag Blue Cheese Dressing 18

First Coast Shrimp Tacos

House Made Coleslaw, Spicy Cheese Fondue,
Guacamole, Pomegranate Green Tomato Salsa
Grated Cotija 16

House Made Quinoa Burger

Spicy Mayonnaise, Roasted Gypsy Pepper Relish,
White Bean & Chickpea Hummus, Melted Tomato,
Baby Spinach, Sweet Potato Fries 16

Steak Frites

Marinated Flat Iron Steak, Bourbon~Date Butter
Green Peppercorn Jus, All-Natural Fries 18

Classic Margarita Flatbread

Fresh Buffalo Mozzarella, Sliced Heirloom Tomato
Local Picked Basil, Aged Balsamic Reduction 13

Brunch Specialties

Azurea Signature Crabcake Benedict

Our Signature Crabcake topped with Apple Cider
Braised Collard Greens, Poached Egg, Smoked
Tomato Hollandaise, Pancetta Crisp 18

Mushroom Toast

Soft Scrambled Egg, Prosciutto Di Parma
Wild Mushroom, Spinach, Hollandaise 12

Croque Madame

Gruyere Cheese, Benton's Ham
Southern Chow Chow, Baby Green Salad 13

Fried Chicken & Waffle

Tasso Ham Gravy, Fried Egg
Pickled Serrano Peppers
Spiked Vermont Syrup 15

Braised Short Rib & Hash

Wagon Wheel Béchamel
Roasted Marble Potatoes
Crispy Vidalia Onion, Port Demi 15

House Made Beignets

Topped with Powdered Sugar 6

Libations

Azurea Signature Bloody Mary 7

Atlantic Beach Paloma 8

Mimosa 7

Bellini 7

Rotari Sparkling Brut Rose 8

Bottomless Mimosas 18

Non-Alcoholic

Fresh Squeezed Orange or Grapefruit Juice 4.5

Cappuccino/Latte 5

Gourmet Blended Coffee 4

Gourmet Decaffeinated Coffee 4

Espresso 4

Selection of Hot Teas 4

Milk 3.5

Skim Milk 3.5

Chocolate Milk 4

Soda 3.5

Served Sunday's from 10am-2:30pm

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

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

Please speak with your server if you have any requests