

azurea

Fresh Fruit and Juices

Seasonal Berries ✓

Chantilly Cream 10

Sliced Seasonal Tropical Fruit Plate ✓

Berries, Citrus Yogurt Dressing and Banana
Nut Bread 11

Glazed Florida Grapefruit ✓

Orange Blossom Honey
Dried Fruit Compote 8

Endless Juice

Florida Orange Juice and Grapefruit Juice
Apple, Tomato, V8, Pineapple
Cranberry or Seasonal Fresh Juice of the Day 6

Grains and Cereals

Steel Cut Oats ✓

Seasonal Berries 8

Berry Parfait ✓

Greek Yogurt, Local Raw Honey
Fresh Homemade Granola 10

Selection of ✓

Shredded Wheat, Cornflakes, Rice Krispies, Cheerios
Raisin Bran or Frosted Flakes with Skim, Whole or Soy
Milk 6

add Sliced Bananas 7 add Seasonal Berries 8

Fresh Baked Pastries, Corn Bread and Muffins ✓

Served with Butter, Preserves, and Honey 7

One Ocean Favorites

Banana Bread French Toast ✓

Chai Brown Sugar Glaze, Chantilly Cream
Vermont Maple Syrup 15

Crisp Malted Waffle ✓

Seasonal Berries, Chantilly Cream
Genuine Vermont Maple Syrup 13

Griddled Buttermilk Pancakes ✓

Choice of: Chocolate Chip, Banana, or Strawberries
Genuine Vermont Maple
Syrup and Butter 13

Mayport Sunrise

Sunny Side Up Egg, Shrimp & Chorizo Hash
Sweet Bell Peppers & Florida Onions
Datil Pepper Aioli 16

Eggs Florentine

Sautéed Spinach, Tasso Ham, Roasted Tomatoes
Jumbo Asparagus, Cast Iron Seared Julienne Potatoes
Poached Eggs, Chive Crème Fraiche 14

Smoked Salmon*

Choice of Toasted Bagel
Cream Cheese, Onion, Egg, Capers
Urban Farms Mizuna Greens 16

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 16

The Continental ✓

Fresh Baked Breakfast Pastries and Muffins Served with
Butter, Preserves and Honey, Florida Orange Juice or
Grapefruit Juice and Coffee, Decaffeinated Coffee or Tea
12

Avocado~Pumpnickel Toast ✓

Gently Poached Eggs, Sliced Avocado
Ricotta Cheese, Heirloom Tomato, Fresh Local Greens
Toasted Pumpnickel 16

Crab Cake Benedict

Gently Poached Eggs, Griddled English Muffin
Cast Iron Seared Home Fries and Citrus Hollandaise
Sauce 18

Lobster~Brie Omelet

Wild Mushrooms, Cipollini Onions
White, Whole Wheat or Multigrain Toast
with Butter, Preserves and Honey 16

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 16

The Azurea Frittata ✓

Open-Faced Omelet made with Egg Whites
Roasted Zucchini, House Made Dried Florida Tomatoes
Topped with Mozzarella Cheese 16

Accompaniments

Choice of:

Apple Smoked Bacon, Ham, Link Sausage, Chicken
Sausage, Cast Iron Seared Home Fries, Cottage Cheese
Oven-Dried Tomatoes 5

Toasted Bagel with Cream Cheese

6

A Selection of White, Wheat, Rye or Multigrain Bread

Butter and Preserves 3

Beverages

Cappuccino 6

Latte 6

Gourmet Blended Coffee 4

Gourmet Decaffeinated Coffee 4

Espresso 4

Selection of Teas 5

Milk 4

Soda 4

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