

azurea

First

Spring Minestrone Verde

Pistachio Pesto
8

Azurea Caesar Salad

*Artisan Romaine | Cherry Tomato | Kalamata Olives
Brioche Croutons*
11

Roasted Beet Salad

*Goat Cheese-Tupelo Mousse | Toasted Pistachios
Handpicked Greens | Shaved Heirloom Tomato
Preserved Lemon Vinaigrette*
12

Avocado Toast

*Grilled Ciabatta | Ricotta Cheese | Fresh Avocado
Heirloom Tomato | Saba Reduction*
12

Seasonal Fruit Plate

*Sliced Seasonal Fruit & Berries | Yogurt Dressing
Banana Nut Bread*
12

Maine Lobster Ravioli

Saffron Oil | Fennel Cream | Confit Leeks
16

Florida Crab Cake

*Low Country Collard Greens | Blistered Heirloom Tomato
Sweet Corn Remoulade | Pancetta Crisp*
17

Preserved

*Spanish Cantimpalo Chorizo | Prosciutto | Capicola
House Pickled Vegetables | Whole Grain Beer Mustard
Charred Onion Jam*
22

Azurea Cheese Selections

*Choice of: Point Reyes Original Blue, Irish Porter Cheddar
Sawgrass Swiss, Saint-André Triple Crème
Served with: Supola River Honeycomb | Fruit Nut Compote
Marcona Almonds | Seasonal Fruit
Choice of 3-18 | Choice of 4-21*

Main

Crab Cake Benedict

*Gently Poached Eggs | Griddled English Muffins
Citrus Hollandaise | Home Fries | Seasonal Fruit*
22

Banana Bread French Toast

*Chai Brown Sugar Glaze | Chantilly Cream
Choice of: Breakfast Sausage, Bacon, or Chicken Sausage*
20

Steak & Eggs

*Grilled Beef Tenderloin | Gently Poached Eggs | Buttermilk Biscuit
Tasso Ham Gravy | Tobacco Onions*
24

Azurea Seafood Cobb Salad

*Cornmeal-Crusted Calamari | Pan-Seared Diver Scallops & Shrimp
| Romaine | Egg | Tomato | Avocado | Applewood Smoked Bacon
Pickled Red Onion | Florida Hearts of Palm Maytag Blue Cheese
Dressing*
20

Scallop Risotto

*Charleston Gold Rice | Grilled Chorizo | Asparagus
Cipollini Onions | Tiny Heirloom Tomatoes*
28

Coriander Dusted Pacific Sea Bass

Lobster-Mango Gastrique | Yukon Gold Mouseline
44

Seared Chairman Reserve

Beef Tenderloin*

*Crisp Country Bacon | Congaree & Penn Grit Cake
Southern Cream Corn | Red Wine Reduction*
40

Tagliatelle of Spring Vegetables

*Roasted Cipollini Onions | Oven Dried Heirloom Tomato
Local Aquaponic Lettuce | Arbequina Olive and Pistachio Pesto*
24

Dessert

Classic Vanilla Bean Crème Brûlée

Seasonal Berries
8

Flourless Chocolate Torte

Strawberry Compote | Crème Chantilly
8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Mother's Day Menu served Sunday, May 9th from 10:30am-2:30pm