

azurea

First

English Pea & Quinoa Bisque

Rice Quinoa Cracker / Lemon Crème Fraîche
9

Azurea Caesar Salad

Artisan Romaine / Cherry Tomato / Kalamata Olives
Mini Focaccia Croutons
12

Citrus, Strawberry & Burrata Salad

Fresh Strawberries / Burrata Cheese
Navel Orange Segments / Mesclun Greens
Heirloom Cherry Tomatoes / Marcona Almonds
Basil Emulsion / White Balsamic Reduction
15

Avocado Toast

Grilled Ciabatta / Ricotta Cheese / Fresh Avocado
Heirloom Tomato / Saba Reduction
12

Azurea Cheese Selections

Served with: Sapelo River Honeycomb / Fruit Nut Compote
Marcona Almonds / Marinated Olives / Seasonal Fruit
3 Rotating Seasonal Selections
24

Bartlett Pear & Prosciutto Flatbread

Garlic Cream Sauce / Brie Cheese / Arugula
Pomegranate Reduction
18

Ancho Lime Ahí Tuna

Pickled Red Onion / Mango Relish
Chimichurri Aioli / Chipotle Oil
Cotija Cheese / Belgium Endive
18

Florida Crab Cake

Low Country Collard Greens / Blistered Heirloom Tomato
Sweet Corn Remoulade / Pancetta Crisp
20

Braised Berkshire Pork Belly

Cardamom Brioche French Toast
Roasted Cipollini Onion Jam
17

Preserved

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

Main

Cast Iron Seared Beef Tenderloin

Spinach Florentine / Charred White Asparagus
Vine Ripe Tomatoes / Yukon Gold Mousseline / Perigeaux Sauce
48

Crab Cake Benedict

Gently Poached Eggs / Griddled English Muffins
Citrus Hollandaise / Home Fries / Seasonal Fruit
26

Steak & Eggs

Flat Iron Steak / Two Eggs Over Easy / Pommes Lyonnaise
Béarnaise Sauce
28

Banana Bread French Toast

Chai Brown Sugar Glaze / Chantilly Cream
Choice of: Breakfast Sausage, Bacon, or Chicken Sausage
24

Buttermilk Pancakes

Wild Berry Compote / Chantilly Cream / Powdered Sugar
Choice of: Breakfast Sausage, Bacon, or Chicken Sausage
24

Brown Butter Seared Scallops

Cauliflower Rice / Pickled Granny Smith Apple
Carrot-Ginger Emulsion / Nueske Bacon Lardons
38

Bronzed Florida Red Snapper

Cider Braised Collards / Smoked Ham Hock
Tomato Fondue
38

Bronzed Pacific Seabass

Lobster / Mango / Piquillo Pepper Gastrique
Yukon Gold Mousseline / Coriander Emulsion
48

Pan Roasted Duck Breast*

English Pea Puree / Farro / Spring Succotash
Coffee-Cherry Reduction
40

Foraged Mushroom Risotto

Foraged Mushrooms / Brown Butter Risotto
Grilled Asparagus / Roasted Garlic / Burrata Cheese
26

Dessert

Classic Vanilla Bean Crème Brûlée

Seasonal Berries
10

Florida Key Lime Cheesecake

Graham Cracker Streusel / Candied Lime Peel
Mango Compote
9

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