

azurea

First

Azurea Caesar Salad

Artisan Romaine | Cherry Tomato | Kalamata Olives | Mini Focaccia Croutons

11

Tiny Greens & Watermelon Salad

Compressed Watermelon | Crumbled Feta | Local Mixed Greens | Heirloom Tomato | Orange Blossom Honey Vinaigrette

12

Avocado Toast

Grilled Ciabatta | Ricotta Cheese | Fresh Avocado | Heirloom Tomato | Aged Modena Glaze

12

Tuna Niçoise*

Boiled Farm Egg | Poached Asparagus | Tomato | Arugula | Capers | Extra Virgin Olive Oil

16

Florida Crab Cake

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

17

Classic Margherita Flatbread

Buffalo Mozzarella | Fresh Basil | Sliced Tomato | Balsamic Reduction

14

Preserved

Spanish Chorizo | Prosciutto Mortadella | Capicola | House Pickled Vegetables | Whole Grain Beer Mustard | Charred Onion Jam

22

Domestic Aged

Sweet Grass Dairy Farms: Asher Blue, Green Hill | Cypress Point Creamery: Loblolly Tomme, Magnolia Gouda

Bee Friends Honeycomb | Fruit Nut Compote | Marcona Almonds | Seasonal Berries

Choice of 3-18 | Choice of 4-21

Main

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

Southern Burger*

Toasted Brioche Roll | Lettuce | Sliced Tomato | House Made

Pimento Cheese | Tobacco Onions | Thin Cut Fries

20

Steak Frites

Pommes Frites | Truffle Salt | Demi-Glace

20

Scallop Risotto

Grilled Chorizo | Asparagus | Cipollini Onions

Heirloom Tomatoes

28

Pan Seared Salmon*

Silver Queen Corn & Crab Chowder | Hominy | Pancetta

26

Bronzed Southern Coast Swordfish

*Lobster | Mango | Piquillo Pepper Gastrique
Coriander Emulsion*

30

Local Catch Trio

Bronzed | Beurre Blanc

Coriander Dusted | Fruit Salpicon

Beignet Battered | Tomato Remoulade

Mousseline of Yukon Gold Potatoes

36

Tellicherry Crusted Filet Mignon*

Mousseline of Yukon Gold Potatoes | Seasonal Vegetables

Cabernet Reduction

24/38

14 oz. Cast Iron Seared

Harris Ranch Ribeye*

Foraged Wild Mushroom Bread Pudding

Creamed Silver Queen Corn | Cabernet Reduction

38

Dessert

Classic Vanilla Bean Crème Brûlée

Seasonal Berries

7

Flourless Chocolate Torte

Raspberry Coulis

7

Coconut Custard Tart

Salted Caramel

7

Blueberry Lemon Bundt Cake

Lemon Curd

7

Ice Cream & Sorbet

Choice of: Vanilla Bean | Belgian Chocolate | Mango | Raspberry

5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness