

FARMERS MARKET BRUNCH AT AZUR RESTAURANT AND PATIO

SUNDAY, SEPTEMBER 29TH 2019

10:30 AM TO 2 PM

PUMPKIN BREAD AND SOUR CREAM CORNBREAD
WITH SORGHUM BUTTER, AND APPLE BUTTER, SALTED BUTTER

\$8.99

• FOR THE TABLE •

BEER BATTERED CRAB BEIGNETS

WITH RED CHILE HONEY GLAZE

\$15.99

AVOCADO TOAST HERILOOM TOMATOES, GOAT CHEESE, TOMATO JAM, POACHED EGG, PICKLED RED ONION.	\$12.99
PORK TENDERLOIN MEDALLIONS AND WAFFLE BELGIAN WAFFLE, BOURBON-MAPLE-APPLE COMPOTE, APPLEWOOD SMOKED BACON AND FRIED PORK TENDERLOIN	\$18.99
BANANA NUTELLA STUFFED FRENCH TOAST TOPPED WITH PEANUT BUTTER SAUCE, APPLEWOOD SMOKED BACON. SERVED WITH LOCAL FRUIT SALAD.	\$16.99
CRAB CAKE BENEDICT HOUSE-MADE ENGLISH MUFFINS TOPPED WITH CRAB CAKES, GARLIC SAUTÉED SPINACH, POACHED EGGS AND A BOURBON BARREL SMOKED PAPRIKA-CHIVE HOLLANDAISE.	\$23.99
BOURBON FRIED CHICKEN OVER SMOKED GOUDA MAC AND CHEESE WITH COCA-COLA COLLARD GREENS	\$18.99
DARREN'S HAMBERGUESA 8OZ CHUCK, SHORT RIB BLEND, FLAT TOP SEARED WITH SMOKED HAM, SWISS CHEESE, FRIED EGG AND SRIRACHA-GUAVA KETCHUP. SERVED WITH TRUFFLE FRIES	\$15.99
SEABISCUIT AND GRAVY HOUSEMADE CHEDDAR-BAY BISCUIT TOPPED WITH SAUTÉED SHRIMP, LANGOUSTINES, CORN, PEAS AND LOBSTER BUTTER GRAVY, TOPPED WITH LUMP CRAB MEAT	\$25.99
PUMPKIN-SWEET POTATO HASH WITH COLLARD GREENS, CARAMELIZED BELL PEPPER, ONION AND SWEET CORN • ADD POACHED EGGS AND HOLLANDAISE \$2.50	\$14.99
WAGYU STEAK & EGGS USDA PRIME SIRLOIN STEAK, 2 FARM FRESH EGGS YOUR WAY, HOUSE-MADE ENGLISH MUFFIN, LOCAL MIXED POTATO HASH, SLICED HEIRLOOM TOMATO AND HERB BUTTER.	\$27.99

PREPARED USING SEASONAL INGREDIENTS FROM THE
AZUR RESTAURANT AND PATIO GROWERS