

STARTERS

blue point oysters

on the ½ shell with classic cocktail sauce

or

garlic oregano grilled with romano cheese

– \$10.99 ½ dozen

\$18.99 dozen –

lobster crêpes

AZUR signature dish, tropical guava sauce, pea shoots \$11.95

AZUR jumbo lump crab cake

tomato caper relish, crispy potato curls, malt vinegar tartar sauce \$15.95

pimiento cheese croquettes

lightly fried, bourbon peach chutney \$9.95

truffle fries

fresh herbs, romano, roasted garlic aioli \$8.95

cauliflower tempura

smoked tomato blue cheese dip and petite green salad \$9.95

mac and cheese egg roll

mac and four cheeses, tomato-jalapeno chutney, smoked bacon, collard greens \$12.95

SALADS

grilled romaine caesar

hearts of romaine, romano, croutons, egg,
herb roasted tomatoes \$10.95

house salad

mixed greens, dried cranberries, toasted
almonds, blue cheese, shaved red onions,
balsamic vinaigrette \$9.95

warm brussel sprout slaw

applewood bacon, shaved heirloom
beets, goat cheese, warm sherry mustard
vinaigrette \$9.95

slow roasted tomato caprese

fresh mozzarella, basil pesto, aged
balsamic, oregano vinaigrette \$11.95

ENTRÉES

pastrami rubbed beef brisket

over weisenberger pimiento cheese grits, coca-cola braised collard greens, crispy pickled onions \$24.95

berkshire pork chop

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper \$28.95

bourbon fried chicken

buttermilk mashed potatoes, southern style pole beans, cream gravy \$22.95

mozzarella chicken

prosciutto wrapped and mozzarella stuffed, chipotle mashed potatoes, tropical guava sauce, grilled asparagus \$24.95

cauliflower steak

steakhouse spice rubbed and seared, ratatouille, toasted pine nuts, smoked gouda fondue, basil pesto \$18.95

cavatappi a la vodka

pasta spirals enrobed in a silky sauce of crushed tomatoes, cream, vodka, goat cheese, fresh spinach and chili flakes \$19.95

– add chicken breast \$4.95 add grilled shrimp \$6.95 –

filet medallions

two 4oz beef medallions, scallion potato cake, grilled roma tomato, grilled asparagus, mushroom-sage jus \$30.95

sea scallops

maple-ginger whipped sweet potatoes, apple walnut salad, lemon jalapeño bacon butter sauce \$32.95

woven shrimp

coconut sweet corn risotto, honey and red chile glaze \$22.95

atlantic salmon

basil pesto crusted, lobster-asparagus risotto, farmers market ratatouille, basil oil, toasted pine nuts \$28.95

alaskan halibut

lemon and olive oil basted, tomato caper relish, crispy potato curls, roasted cauliflower \$30.95

18 oz dry aged bone in ribeye

steakhouse rubbed and grilled, toasted onions, creamed spinach, truffle fries, tomato jam \$64.95

SIDES FOR THE TABLE \$5.95 EACH

smoked gouda mac and cheese, pimiento cheese grits, maple-ginger whipped sweet potatoes, bourbon mashed potatoes, coconut sweet corn risotto, garlic seared brussels sprouts, southern style pole beans, parmesan herb risotto, summer ratatouille, coca-cola braised collard greens