

Mother's Day Brunch

Presented by Azur Restaurant & Patio
May 12 2019 10:00 am to 2:00 pm

Starters

Beer Battered Crab Beignets

with smoked bacon-plum sauce 14.99

Country Ham & Cheddar Tots

with sour cream and apple butter 8.99

Lobster Crêpes

lobster, chive, and cream cheese stuffed crepes, tropical guava sauce, local sugar snap pea shoots 12.99

> award winning AZUR signature dish

Entrées

served with warm banana bread and sour cream cornbread with butter

Mother's Day Filet Mignon

over pimiento cheese grits with grilled asparagus, poached egg and chive hollandaise 35.99

Fried Oyster Salad

with fresh spinach, buttermilk-chive dressing, blue cheese crumbles, and bacon 16.99

Atlantic Omelet

three egg omelet stuffed with hot smoked salmon, cream cheese, capers, shaved red onion, served with root vegetable-potato hash and lemon chive hollandaise sauce 16.99

Bourbon Brunch Burger

bourbon peach chutney, fried jalapeno, smoked gouda, bacon and truffle fries 15.99

Sea Grits

sea scallops, shrimp, fresh corn, baby lobster and sweet peas in a lobster butter sauce over creamy white grits 34.99

Crab Cake Benedict

over buttermilk biscuit with sautéed spinach, root vegetable-potato hash, and chive hollandaise sauce 24.99

Biscuits & Gravy

two buttermilk biscuits with grilled smoked sausage, pimiento cheese scrambled eggs, and cream gravy 14.99

Bourbon Fried Chicken

lightly fried boneless chicken breast served over bourbon mashed potatoes with southern style pole beans and cream gravy 22.99

Asbury Breakfast Casserole

brioche bread, sausage, egg, sweet onions and peppers, cheddar cheese with root vegetable hash 14.99

Monte Cristo

two slices of brioche french toast with smoked ham and swiss cheese, powdered sugar, orange marmalade and root vegetable hash 16.99

*Full list of Desserts, Brunch Cocktails and Coffee Drinks
available*

