



# The Champagne Brunch Series

*Presented by Azur Restaurant & Patio*

*March 24th 2019 10:00 am to 2:00 pm*

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*A la carte ordering or 3 moderately sized courses for \$30*

## **Assorted Breads for the Table**

*bourbon-apple glazed donuts, blueberry scones with blueberry sorghum syrup, sour cream cornbread 10.00*

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## *Starters*

### **Beer Battered Crab Beignets**

*with smoked bacon-plum sauce 13.99*

### **Maple & Hemp Granola Bowl**

*with vanilla yogurt, caramelized pears and apples, brown sugar, and cinnamon 8.99*

### **Country Ham & Cheddar Tots**

*with creamy jalapeno-peach dip 8.99*

### **Creamy Cauliflower & White Cheddar Soup**

*with pistachio-apricot crumble 8.99*

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## *Entrées*

### **Petite Filet Mignon**

*over pimiento cheese grits with grilled asparagus, poached egg, chive hollandaise, and a burgundy wine reduction. 24.99*

### **Fried Oyster Salad**

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

### **Shrimp & Sausage Omelet**

*stuffed with goat cheese and roasted red peppers with root vegetable-potato hash and lemon-chive-tomato hollandaise sauce 18.99*

### **Ham & Gruyere Omelet**

*with root vegetable-potato hash and chive hollandaise sauce 16.99*

### **Bloody Mary Burger**

*horseradish-tomato chutney, pepper bacon, cheddar cheese and truffle fries 15.99*

### **Sea Grits**

*sea scallops, shrimp, fresh corn, and sweet peas in a lobster butter sauce over creamy white grits 24.99*

### **Crab Cake Benedict**

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

### **French Toast**

*stuffed with strawberry-vanilla cream cheese, topped with chocolate drizzle, pepper bacon, toasted pecans, and maple syrup 16.99*

### **Biscuits & Gravy**

*two buttermilk biscuits with grilled fresh apple-sage sausage, pimiento cheese scrambled eggs, and cream gravy 14.99*

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## *Desserts*

### **Bourbon Bananas Foster**

*Bourbon flamed bananas with cinnamon, butter and brown sugar over vanilla bean ice cream 8.99*

### **Chef Jimmy's Bread Pudding**

*with blueberries and white chocolate 8.99*