

❧ Easter Brunch ❧

PRESENTED BY AZUR RESTAURANT & PATIO

APRIL 21ST 2019 10:00 AM TO 2:00 PM

STARTERS

BEER BATTERED CRAB BEIGNETES ... *with smoked
bacon-plum sauce 14.99*

COUNTRY HAM & CHEDDAR TOTS ... *with creamy
jalapeno-peach dip 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*

FILET MIGNON AND EGGS ... *over pimiento cheese grits with
grilled asparagus, poached egg, chive hollandaise, and a burgundy wine
reduction 35.99*

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
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, 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*

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
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*