

# Azalea Bistro

## First Course

ESCARGOT SAUTÉ 10

*Roasted Garlic Clove, Heirloom Cherry Tomato, Oyster Mushroom, Caramelized Pearl Onion,*

*Brandy Beurre-Blanc, Baguette Crostini*

DUCK CONFIT BEIGNETS (5) 11

*Grated Carrot, Shaved Asparagus, Béarnaise*

SCALLOP DEVEILED EGGS (5) 8

*Scallop Mousse, Pomegranate Arils, Watermelon Radish, Micro Greens*

CRAB, CORN, & LOBSTER CAKES (2) 10

*Truffle Dijon Aioli, Arugula*

CHARCUTERIE 14

*Bacon Wrapped Duck Leg Confit & Fig Pistachio Pâté Terrine, Sopressetta, Prosciutto, Pickled Vegetables, and Assorted House Made Bread, Mustards, and Compotes*

FRIED GREEN TOMATO NAPOLEON 9

*Low Country Pimento Cheese, Heirloom Tomato Chow, Applewood Smoked Bacon*

GOAT CHEESE TART 8

*Roasted Eggplant, Sundried Tomato, Port Wine Braised Mushrooms, Truffle Balsamic Glaze*

**\$11 Daily Half Salad/Soup & Sandwich Special. Excludes Nicoise & Bistro Burger**

## Second Course

BIBB 8

*Shaved Pecorino Romano, Heirloom Cherry Tomatoes, Southern Spoon Bread, Pickled Cucumber, Lavender Blue Cheese Dressing*

POACHED PEAR, FENNEL & DANDELION GREEN 9

*Shaved Goat Cheese, Pomegranate Poached Pear, Marinated Shaved Fennel, Candied Walnut, Pomegranate Champaign Vinaigrette*

**ICEBERG WEDGE** 8

*Applewood Smoked Bacon, Julienne Cucumber, Heirloom Carrot, Cracked Pecans, Scallion-Ranch Dressing*

**TRADITIONAL CAESAR SALAD** 7

*Romaine Lettuce, Shaved Parmesan Reggiano and Pecorino Romano, Brioche Crouton, Cracked Pepper Caesar Dressing*

**ARUGULA NICOISE** 12

*Haricot Vert, Fingerling Potato, Heirloom Cherry Tomato, Coddled Egg, Caramelized Pearl Onion, Capers, Seared Rare Yellow Fin Tuna, Citrus Truffle Vinaigrette*

(add chicken or shrimp \$2)

### *Third Course*

**CHILLED ASPARAGUS BISQUE** 5

*Hollandaise Mousse*

**VICHYSOISE** 5

*Fried Leek, Chive Oil*

**SHE CRAB** 6

*Sherry, French Baguette*

**TOMATO BISQUE** 4

*Chive Oil, Brioche Crouton*

### *Sandwiches* Includes Choice of Mixed Fruit, Chips, or Shoestring Frites.

**CRAB, CORN, & LOBSTER CAKE SANDWICH** 12

*Bibb Lettuce, Tomato, Truffle Dijon Aioli, Brioche*

**GRILLED PIMENTO CHEESE & BACON** 8

*Low Country Pimento Cheese, Applewood Smoked Bacon, Grilled Sourdough*

**AZALEA BISTRO BURGER** 9

*Choice of Arugula, Tomato, Caramelized Onion, Gouda, Brioche*

**CHARCUTERIE SANDWICH** 10

*Dandelion Greens, Tomato, Sopressetta, Prosciutto, Traditional Piperade, Parmesan, French Baguette* 10

**FILET MIGNON TIP SANDWICH** 11

*Bibb Lettuce, Tomato, Caramelized Onion, Blue Cheese, Horseradish Crème, Brioche*

**TURKEY, BACON, HAVARTI CROISSANT** 8

*Oven Roasted Turkey, Applewood Smoked Bacon, Havarti, Butter Croissant*

**AZALEA "CLUB"** 9

*Arugula, Pomegranate Poached Pear, Oven Roasted Turkey, Applewood Smoked Bacon,*

*Shaved Goat Cheese, Aioli, Rosemary Focaccia*

**FRIED GREEN TOMATO SANDWICH** 10

*Low Country Pimento Cheese, Heirloom Tomato Chow, Applewood Smoked Bacon, Fried Egg, Grilled Sourdough*

**CHICKEN SALAD CROISSANT** 8

*Iceberg Lettuce, Chicken Salad with Mirepoix Vegetables, Butter Croissant*

## *Entrees*

**LOW COUNTRY SHRIMP & GRITS** 15

*Sautéed Jumbo Shrimp, Andouille Sausage, Anson Mills Grits, Gouda, Traditional Piperade*

**ROASTED CHICKEN PAPPARDELLE** 11

*Roasted Chicken, Seasonal Vegetable, Tomato Crème*

**BISTRO RAVIOLI (add chicken or shrimp \$2)** 12

*Four Cheese, Seasonal Vegetable, Coriander Crème*

**GRILLED SALMON** 14

*Choice of two sides, Tomato Fume*

**SEARED SCALLOPS** 15

*Choice of two sides, Citrus Beurre Blanc*

**GRILLED CHICKEN** 11

*Choice of two sides, Grand Marnier Crème*

**SEARED TUNA** 14

*Choice of two sides, Citrus Beurre Blanc*

**SIRLOIN STEAK** 16

*5oz Sliced Certified Angus Sirloin, Choice of two sides, Béarnaise*

**FILET MIGNON** 20

*5oz Certified Angus, Choice of two sides, Béarnaise*

## *Sides*

*Anson Mills Grits*

*Potato Puree*

*Shoestring Frites*

*Herb Scented Jasmine and Quinoa Rice Chips*

*Seasonal Vegetables*

*Mixed Fruit*

## *Dessert*

**ROSE WATER CRÈME BRULEE** 9

*White Chocolate, Rosewater Caramel*

**PETIT ENTREMETS** 11

*Berry Coulis, Vanilla Whipped Crème*

**SEASONAL BERRY COBBLER** 8

*Vanilla Bean Ice Cream, Salted Caramel*

**SEASONAL FRUIT & CHEESE** 10

*Gouda, Goat Cheese, Honey Mascarpone, Baked Brie, Mixed Berries*

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Executive Chef/Owner – Garrett Tallent*

*General Manager/Owner – Emma Tallent*