

# Azalea Bistro

## First Course

ESCARGOT SAUTÉ	10
<i>Roasted Garlic Clove, Heirloom Cherry Tomato, Oyster Mushroom, Caramelized Pearl Onion, Brandy Beurre-Blanc, Baguette Crostini</i>	
DUCK CONFIT BEIGNETS (5)	11
<i>Grated Carrot, Shaved Asparagus, Béarnaise</i>	
SCALLOP DEVEILED EGGS (5)	8
<i>Scallop Mousse, Pomegranate Arils, Watermelon Radish, Micro Greens</i>	
CRAB, CORN, & LOBSTER CAKES (2)	10
<i>Truffle Dijon Aioli, Arugula</i>	
CHARCUTERIE	14
<i>Bacon Wrapped Duck Leg Confit &amp; Fig Pistachio Pâté Terrine, Sopressetta, Prosciutto, Pickled Vegetables, and Assorted House Made Bread, Mustards, and Compotes</i>	
FRIED GREEN TOMATO NAPOLEON	9
<i>Low Country Pimento Cheese, Heirloom Tomato Chow, Applewood Smoked Bacon</i>	
GOAT CHEESE TART	8
<i>Roasted Eggplant, Sundried Tomato, Port Wine Braised Mushrooms, Truffle Balsamic Glaze</i>	

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

## Second Course

BIBB	8
<i>Shaved Pecorino Romano, Heirloom Cherry Tomatoes, Southern Spoon Bread, Pickled Cucumber, Lavender Blue Cheese Dressing</i>	
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*

## *Brunch*

**AL LA CARTE** 8

*Three Eggs Any Style, Home Fries, Bacon, Fruit, Muffin*

**FRENCH COUNTRY BREAKFAST** 10

*Smoked Salmon, Caper Crème Fraiche, Prosciutto, Croissant Le Miel, Fruit*

**FOUR CHEESE OMELET** 8

*Havarti, Gouda, Parmesan, Shaved Goat Cheese, Choice of Side*

**BLACKENED FILET TIP & BLUE CHEESE OMELET** 11

*Chive Oil, Choice of Side*

**NICOISE OMELET** 10

*Haricot Vert, Heirloom Cherry Tomato, Caramelized Onion, Caper, Home Fries*

**EGGS BENEDICT** (add Crab, Corn, & Lobster Cake or Smoked Salmon \$3) 9

*English Muffin, Applewood Smoked Bacon, Poached Egg, Hollandaise, Choice of Side*

FRENCH TOAST 10

*Cinnamon Roll, Candied Walnut, Honey Mascarpone, Blackberry Compote*

CREPE DU JOUR 9

*Choice of Side*

## *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*

<b>ROSE WATER CRÈME BRULEE</b>	<b>9</b>
<i>White Chocolate, Rosewater Caramel</i>	
<b>PETIT ENTREMETS</b>	<b>11</b>
<i>Berry Coulis, Vanilla Whipped Crème</i>	
<b>SEASONAL BERRY COBBLER</b>	<b>8</b>
<i>Vanilla Bean Ice Cream, Salted Caramel</i>	
<b>SEASONAL FRUIT &amp; CHEESE</b>	<b>10</b>
<i>Gouda, Goat Cheese, Honey Mascarpone, Baked Brie, Mixed Berries</i>	

\*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*