

AZUR

RESTAURANT • DESSERT BAR • COCKTAIL LOUNGE

DINNER



CREATE YOUR OWN PLATTER

Mix and match any items from the list below.
1 for \$9 | 3 for \$25 | 5 for \$39

FROMAGE | CHEESE

- Manchego** *Sheep, Spain | semi-firm*
- Cheddar Vintage Reserve** *Cow, UK | aged 24 mo.*
- Bûcheron** *Goat, FR | semi-soft, mild*
- P'tit Basque** *Pasteurized Sheep, FR*
- Saint Angel Cow**, *FR | triple cream, buttery-smooth*
- Brie** *Pasteurized Cow, FR*
- Roquefort Société** *Sheep, FR | creamy, moist, blue*
- Comté** *Cow, FR | firm, aged 6 mo., mild, sweet*
- Camembert** *Cow, FR | soft, moist, creamy*

CHARCUTERIE | CURED MEATS

- Prosciutto** *traditional-style pork, Italy*
- Saucisson à L'ail** *uncured pork sausage with garlic*
- Rosette de Lyon** *French-style salami*
- Olli Mild Salame** *Italian-style*
- Pâté de Campagne with Cognac** *firm*
- Duck Rillettes** *ground & spreadable*
- Rust Belt Saucisson** *cold-smoked, pork salami*

*Our meat is 100% naturally raised with no hormones or antibiotics

CAVIAR SERVICE

- Californian White Sturgeon 28g** 80
- Wild Alaskan Keta Salmon Roe 56 g** 42

* served with mini, house-made blinis, crème fraîche, separated boiled egg, red onion

BITES & NIBBLES

- Whipped Brie**, *Warm Baguette* 10
- Goat Cheese Baguette** *Baked, Drizzle of Honey* 9
- Homemade Focaccia** *Rosemary, parmesan* 9
- Hummus with baguette** 7
- Extra Virgin Organic Olive Oil with Baguette** 6
- Dry-Cured Black Nicoise Olives**** 6
- Warm Baguette + Butter** 6

*Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness.

**Gluten Free

All card payments are subject to a 2.5% processing fee.

Parties of 6 or more are subject to one check and 20% gratuity.

Separate checks on parties of 6 or more are not permitted.

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APPETIZERS TO SHARE

- Smoked Salmon** 18
house-made Blinis, Crème Fraîche & Lemon
- Mousse of Duck Foie Gras** 17
France, 2% Truffle, Balsamic Glaze, Fleur de Sel
- Fresh Burrata** 17
Toasted Bread with Spinach Spread, Tomato, Honey
- Escargots** 15
Baked in a puff pastry with escargots butter
- Pan con Tomate y Jamón** 13
toasted baguette with manchego, prosciutto, tomato
- Croquetas** *Ham & Cheese* 15
- Lamb Wrap**** 18
Shredded lamb, boston lettuce, crème fraîche
- Italian Meatballs** *w/Homemade tomato sauce* 15
- Raclette Potato Gratin** 32
Assorted charcuterie, Condiments

FROM THE OVEN - 30 minutes Wait

In order to ensure a seamless dinner experience, it is necessary to place the order at the beginning of service.

- Baked Brie in Puff Pastry** 25
Brie, apple, walnuts, Peach Chutney, dried fruits, honey drizzle.
- Boeuf en Croute** 29
Filet of beef baked in puff pastry, mushrooms Duxell

PLATES

- Beef Burgundy** *Traditional French Recipe* 24
- Seafood Vol-au-Vent** 24
Seafood medley in a cream sauce, served on puff pastry
- Boudin Blanc** *Chicken & Pork sausage, Sauteed apples* 18
- Boudin Noir** *Pork Sausage, Sauteed apples* 18
- Mussels of the week**** *Seasonal* 15
- Warm Goat Cheese Salad** 15
Toasted bread, mango dressing, Topped w/ Honey
- Azur Burger** *Croissant bun, beef Burgundy* 15
- French Onions Soup** *crostini, swiss cheese* 12

SIDES

- Soupe du jour** *crostini* 8
- Ratatouille**** 8
- Frites** 8
- Fresh Tagliatelle** 8
- Ricotta Zucchini Gratin**** 8
- Green Salad**** *Mango Dressing* 8

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SPARKLING

PERRACHON <i>Crémant Burgundy, France*</i>	13
BELE CASEL <i>Prosecco NV Asolo, Italy*</i>	12
ALBET I NOYA <i>Cava Penedés, Spain, '19*</i>	12
MÖET MINI <i>Brut Champagne, 187ml</i>	24

WHITE

FRANCK MILLET <i>Sauvignon Blanc, Sancerre, FR '23*</i>	19
CLOT DE L'OUM "BERTELL" <i>Grenache Blanc, Grenache Gris, Macabeu Loire, FR '20*</i>	16
DOMAINE PRAL <i>100% Chardonnay</i> <i>Beaujolais Blanc, France, '22</i>	15
MAISON WILLM <i>Gewürztraminer Alsace, FR '21</i>	13
LIS NERIS <i>Pinot Grigio Friuli, Italy '21*</i>	16
TOMMASI LE FORNACI <i>100% Turbiana, Lugana, Italy '21</i>	16
MAR DE VIÑAS <i>Albariño Rias Baixas, Spain, '22</i>	14

ROSÉ

DOMAINE ST VICTOIRE <i>Provence, France, '22</i>	13
ELICIO <i>Grenache, Syrah, South Rhône, France '22</i>	11
LE MORETTE <i>Dry, Sparkling Bardolino, Italy</i>	14

RED

CLOS D'AUGUSTIN <i>Pinot Noir Burgundy, FR, '20*</i>	15
CHATEAUMAR "CUVEE BASTIEN" <i>Grenache</i> <i>Côtes du Rhône FR, '20*</i>	14
CRU MONPLAISIR <i>Cab Sauvignon, Merlot, Cab Franc, Bordeaux, FR '20</i>	17
CAVALIERE <i>Sangiovese Puglia, Italy, 18</i>	16
VIGNETI DEL SOLE <i>Montepulciano Montepulciano d'Abruzzo, Italy, '21</i>	12
EIRA DOS MOUROS <i>Ribeiro Bodega Casale De Arman, Spain 19</i>	15
BROADSIDE <i>Cabernet Sauvignon Paso Robles, California, '19</i>	15

N/A BEERS

ATHLETIC RUN WILD <i>IPA</i>	7
ATHLETIC UPSIDE DAWN <i>Golden Ale</i>	7
ATHLETIC LITE	7

MOCKTAILS

LA VIE EN ROSE <i>Simple Syrup, Lime Juice</i> <i>Cranberry Juice, Grapefruit Juice, Zero Alcohol Gin</i>	10
LAVENDER HONEY <i>Egg White, Lemon Juice,</i> <i>Lavender, Honey, Zero Alcohol Gin</i>	10
BLUEBERRY CRUSH <i>Blueberry, mint, Lime Juice, Honey, Ginger Ale</i>	10

COCKTAILS BY MATHIS

PAPILLON <i>Cranberry Juice, Grapefruit Juice</i> <i>Lime Juice, St. Germain, Vodka</i>	16
HONEY BEE <i>Egg White, Honey Syrup, Lemon Juice,</i> <i>St. Germain, Cointreau, Gin</i>	16
ZE OLD FASHIONED <i>Mathis' special take on a classic!</i>	16
EL PICANTE <i>Egg White, Honey, Orgeat, Lime Juice,</i> <i>O.J, Dissarano, Domaine de Canton, House infused Jalapeño</i> <i>Tequila</i>	16
MON CHÉRI <i>Crème de Cassis, Campari, Sweet Vermouth,</i> <i>Mezcal, Tequila</i>	16
COUPE DE PASSION <i>Lime Juice, Cointreau, Rhum</i> <i>Garnished w/passion fruit tequila infused foam</i>	16
LAVANDOU <i>Egg White, Lemon, Lavender Syrup,</i> <i>Crème de Violette, Dom. de Canton, Empress 1908 Gin</i>	16
OUH LÀ LÀ <i>Grapefruit Juice, Lime Juice,</i> <i>Mint, Hibiscus Syrup, Grand Marnier, Vodka</i>	16
LE PARASOL <i>Simple syrup, Lemon juice, Homemade Limoncello,</i> <i>Lillet Blanc, Prosecco</i>	16
RIVIERA <i>Lime, Honey, Pavan, Italicus, Empress 1908 Gin, Tonic</i>	16
ESPRESSO MARTINI <i>Make it an Affogato Espresso Martini +\$2</i>	16

BEERS

KRONENBOURG <i>1664 Lager, France</i>	7
MUNK PILS <i>Charleston, SC, 5.1% ABV</i> <i>Belgian Style Pilsner, Floral, Spicy Hop</i>	8
WESTBROOK ONE CLAW <i>Charleston, SC, 5.5% ABV, I, Rye Pale Ale</i>	8
WESTBROOK WHITE THAI <i>Charleston, SC, 5% ABV Wheat Ale, Citrus & Ginger</i>	8
WESTBROOK WAVES <i>Charleston, SC, 7% ABV, I, Hazy IPA / 1 PINT</i>	9
COAST KÖLSCH <i>Charleston, SC, 4.8% ABV</i> <i>Delicate, Balanced Wheat Kolsch, Notes of Honey</i>	8
COAST HOP ART IPA <i>Charleston, SC, 7.7% ABV</i> <i>Citrusy, Hoppy, Orange Zest</i>	8

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