



AZUR

RESTAURANT · DESSERT BAR · COCKTAIL LOUNGE

BRUNCH & LUNCH MENU

FRIDAY-MONDAY 10:30 AM-2:30 PM

SANDWICHES & TARTINES

SMOKED SALMON TARTINE	18
<i>Rustic Bread, Smoked Salmon, Herbed Cheese, Lemon</i>	
BURRATA TOMATO TARTINE	17
<i>Rustic Bread, Extra Olive Oil, Balsamic, Topped w/ Honey</i>	
SHRIMP AVOCADO TOAST	18
<i>Rustic Bread, Shrimp, Spinach & Artichokes Spread</i>	
TUNA MELT	16
<i>Croissant, Swiss Cheese, Lettuce, Tomato, Celery, Red Onions, Homemade Aioli</i>	
AZUR BLT	15
<i>Croissant, Avocado, Swiss Cheese, Bacon, Lettuce, Tomato, Homemade Mayo</i>	
CROQUE AZUR <i>our take on Croque Monsieur</i>	16
CROQUE MADAME	19
<i>Croque Azur Topped with Sunny Side up Egg</i>	
AZUR BURGER & <i>Patatas Bravas</i>	19
<i>CroBun (croissant dough) Pulled Beef Burgundy Meat Tomato, Swiss Cheese, Cornichon</i>	
CHICKEN SALAD SANDWICH	14
<i>Croissant, Homemade Chicken Salad (Mayo, Celery Tarragon) Dijon Mustard, Tomato, Lettuce</i>	

SALADS

<i>Signature Homemade Mango or Champagne Dressing</i>	
SALAD NICOISE**	15
<i>Mixed Green, Tuna, Onion, Bell Pepper, Black Olives, Hard Boiled Egg</i>	
WARM GOAT CHEESE	15
<i>Toasted on baguette, Mixed Green</i>	
CAMPAGNE**	14
<i>Mixed Green & Frisée, Tomato, Blue Cheese, Apple, Walnuts, Honey Drizzle</i>	
CAESAR <i>Homemade Caesar Dressing</i>	13
SALADS ADD ONS	
ROASTED CHICKEN	5
GRILLED SHRIMP	5
CHICKEN SALAD	5
DUCK PROSCIUTTO	5
AVOCADO 1/2	5

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.
We reserve the right to refuse service to anyone.

PLATES

<i>Served with Cafe Style Green Salad, OR Small Fruit Cup</i>	
CROBUN	15
<i>Spinach, Egg Soufflé, Hollandaise Sauce</i>	
FRITTATA	14
<i>Egg base, Red pepper, Mushrooms, Chives Mozzarella cheese oven baked</i>	
OMELETTE	16
<i>3 Eggs, Ham, Swiss cheese</i>	
CRÊPE COMPLÈTE** <i>Buckwheat Flour</i>	18
<i>Swiss cheese, Ham, Egg Sunny Side up</i>	
CRÊPE SEAFOOD**	22
<i>Seafood Medley, Mushroom Cream Sauce</i>	
QUICHE LORRAINE	13
<i>Ham, Bacon, Swiss Cheese</i>	
QUICHE SPINACH & GOAT CHEESE	13
<i>Spinach, SunDried Tomato, Goat Cheese</i>	

SOUPS

FRENCH ONIONS SOUP	12
<i>Swiss Cheese, Crostinis</i>	
SOUPE DU JOUR <i>Crostinis</i>	8

SWEETS

FRENCH TOASTS	13
<i>Whipped cream, maple syrup</i>	
CRÊPE DÉLICE	13
<i>Strawberry, Banana, Nutella Add Whipped Cream +3</i>	

ASK FOR OUR DESSERT MENU

All desserts are homemade.

SIDES

PATATAS BRAVAS** <i>Tomato Sauce</i>	8
FRITES**	8
RATATOUILLE**	8
HOUSE GREEN SALAD**	8
<i>Mango or Champagne Dressing</i>	
BACON	5
HOMEMADE FOCACCIA	9
<i>Tomato, Rosemary, parmesan, EV olive oil</i>	
WARM BAGUETTE	4
WARM BAGUETTE & BUTTER	6
WARM BAGUETTE & EV OLIVE OIL	8

**Gluten Free

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

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BY THE GLASS

SPARKLING

MIMOSA BTG CARAFE <i>Bubbles and OJ</i>	10 45
PERRACHON <i>Crémant Burgundy, FR</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

MILLET <i>Sauvignon Blanc, Sancerre, Loire, FR</i>	19
CLOT DE L'OU M "BERTELL" <i>Grenache Blanc & Gris, Macabeu Loire, FR '20*</i>	16
DOMAINE PRAL <i>100% Chardonnay Beaujolais blanc, France, '22</i>	15
MAISON WILLM <i>Gewürztraminer Alsace, FR</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 '14</i>	14

RED

CLOS D'AUGUSTIN <i>Pinot Noir Burgundy, France, '20*</i>	15
CHATEAUMAR "CUVÉE BASTIEN" <i>Grenache, Côtes du Rhône, France, '20*</i>	14
CRU MONPLAISIR <i>Cab Sauvignon, Merlot, Cab Franc, Bordeaux, France '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 Casal 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

COCKTAILS

PAPILLON <i>Cranberry Juice, Grapefruit Juice</i>	16
<i>Lime Juice, St. Germain, Vodka</i>	
HONEY BEE <i>Egg White, Honey Syrup, Lemon Juice</i>	16
<i>St. Germain, Cointreau, Gin</i>	
EL PICANTE <i>Egg White, Honey, Orgeat, Lime Juice</i>	16
<i>O.J, Dissarano, Domaine de Canton, House infused Jalapeño Tequila</i>	
MON CHÉRI <i>Crème de Cassis, Campari, Sweet Vermouth, Mezcal, Tequila</i>	16
LAVANDOU <i>Egg White, Lemon, Lavender Syrup, Crème de Violette, Dom. de Canton, Empress 1908 Gin</i>	16
OUH LÀ LÀ <i>Grapefruit Juice, Lime Juice, Mint, Hibiscus Syrup, Grand Marnier, Vodka</i>	16
LE PARASOL <i>Simple syrup, Lemon juice, Homemade Limoncello, Lillet Blanc, Prosecco</i>	16
RIVIERA <i>Lime, Honey, Pavan, Italicus, Empress 1908 Gin, Tonic</i>	16

MOCKTAILS

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

BEERS

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

TEA COFFEE

ESPRESSO	4
AMERICANO	5
CAPPUCCINO	6
AFFOGATO	7
<i>Espresso, vanilla ice cream whipped cream</i>	
ICED TEA <i>house-brewed, raspberry</i>	4
HOT TEA <i>by Palais des Thé</i>	5