



Café Azalea

Healthy Hedonism

Lunch

11-3p.m.

SOUPS

'Already famous' Lobster and asparagus soup- \$3.99/\$5.99

Soup du jour - our daily creation \$2.99/\$4.99

ENTRÉE SALADS

Heirloom tomato salad- avocado, basil, fresh mozzarella, olive oil and balsamic \$7.99

Warm spinach salad- crispy smoked bacon, fresh grated parmesan and caramelized pineapple \$7.99

Saigon sirloin steak salad- soy-lime and ginger marinated sirloin on a bed of local bibb lettuce and herbs with pickled onions, cucumbers and carrots \$12.99

Arugula salad- peaches, candied peanuts and blue cheese vinaigrette \$7.99

Smoked wild salmon 'Cobb' salad - house-smoked salmon salad, kalamata olives, diced tomatoes, hard boiled eggs and Parmesan cheese on a bed of local bibb lettuce tossed with lemon-thyme vinaigrette \$8.99

Add grilled all-natural chicken or shrimp to any salad for \$2.99

Add grilled marinated portabella cap for \$1.99

PANINIS

(served with a pickle and choice of side)

Pastrami- pastrami, grilled red onions, house made chow chow, whole grain mustard and Swiss cheese on deli rye \$8.49

Marinated portabella- portabella cap, olive tapenade, smoked tomatoes, spinach and fresh mozzarella on ciabatta \$7.99

Cuban- shaved all natural pork loin, whole grain mustard, pickles, swiss cheese and garlic orange mojo on ciabatta \$7.99

Peppercorn Sirloin- Roasted in house with bleu cheese horseradish sauce, spinach and roasted garlic spread \$7.49



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SIGNATURE DELI SANDWICHES

(served with a pickle and choice of side)

Turkey brie- All-natural turkey breast with raspberry mustard, brie cheese and local bibb lettuce on 28806 country wheat \$7.99

Smoked wild salmon salad- house-smoked wild salmon, capers, baby arugula and dill mayo on 28806 country wheat \$7.99

Tandoori chicken roti- Tandoori marinated roasted all-natural chicken breast with mango chutney, local bibb lettuce and grilled red onions on flatbread \$7.99

Tempah Reuben- Tempah, house-made chow chow, 1001 Island dressing and swiss cheese on 28806 rye \$8.49

The BAT- All natural bacon, baby arugula, tomato and chili mayo on toasted 28806 country white bread \$7.99

veggie flatbread wrap- French lentil hummus, spring mix, heirloom tomatoes, kalamata olives and provolone cheese in a warm flatbread wrap \$6.99

Pistachio cranberry chicken salad- All-natural chicken breast, pistachios, dried cranberries and herbed mayo served with local bibb lettuce on 28806 deli wheat \$8.49

Simple deli sandwich- All natural ham OR turkey with Swiss, provolone OR cheddar, lettuce, tomato and mayo on your choice of bread \$6.49

COMBOS

Soup and 1/2 sandwich or 1/2 salad- a cup of our soup du jour and half of any of our signature deli sandwiches OR a half portion of one of our salads \$7.49

Add \$1.00 to substitute lobster soup for soup du jour.

AZALEA SPECIALTIES

Chipotle turkey meatloaf- portabella gravy and olive oil sweet potatoes \$9.99

Bison patty melt- A half pound patty with provolone and grilled red onions on toasted 28806 rye bread. Served with a deli side and a pickle \$11.99

Shrimp and grits- wild shrimp and creole tomato sauce over goat cheese grits \$9.99

Spice rubbed pork loin- Pablano corn salsa and olive oil sweet potatoes \$9.99



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Breakfast

8 a.m. - 11 a.m.

Eggs 'n such

Served with Brabant potato medley or goat cheese grits and toast upon request.
We use only local cage-free eggs

Your basic breakfast- 2 eggs, choice of meats \$6.49

NY bagel toad-in-the-hole- NY bagel with whole egg fried over easy, smoked salmon, capers, tomatoes and crème fraîche \$8.49

Breakfast sandwich- 2 eggs scrambled or fried hard, tomato and choice of meat and cheese served on toast or a NY bagel \$6.49 Just the sandwich- \$4.49

Green Eggs 'n Ham- scrambled eggs with spinach, fines herbes and all natural ham \$6.99

Huevos Sabrosos- fried or scrambled eggs and natural chorizo over Anasazi beans and blue corn tortillas with chimichurri, crema fresca, grape tomatoes and cilantro \$7.99

Cheese omelet- 3 eggs with cheddar, Swiss OR provolone \$6.49

Not eggs

Ode to Joy (My mom) - layers of fresh fruit, yogurt and house-made granola with flax seeds, almonds and bran \$6.99

Pain Perdu Framboise- French toast stuffed with raspberry cream cheese, topped with raspberry compote and local honey. Served with choice of meats \$6.99

Fresh blueberry pancakes- with your choice of meats \$6.49

Cathead biscuit and chorizo gravy- rosemary buttermilk biscuit smothered with all-natural chorizo gravy \$6.49

Soysage can be substituted for any meat above for more vegetarian options

SIDES

Brabant potato medley \$2

Goat cheese grits \$2

All-natural ham \$2.5 All-natural bacon \$2.5 local all-natural sausage \$2.5

Soysage \$2.5 biscuit \$2 1 egg, scrambled or fried \$1.5

NY bagel \$2, with cream cheese \$2.25



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DINNER

Appetizers and Small Plates

Grilled Sea scallop, zucchini 'noodles', corn jus, smoked chili oil \$12.99

Baby arugula, peaches, candied peanuts, blue cheese \$7.99

Swordfish ceviche- Citrus 'cooked' swordfish with green olive and mint \$9.99

Local bibb lettuce, Asian marinated sirloin, cucumbers, carrots, pickled onions and black sesame seeds \$12.99

PEI mussels steamed in white wine with lemon, garlic, fines herbs and butter \$9.99

Warm spinach salad with crispy smoked bacon, fresh grated parmesan, caramelized pineapple \$6.99

"Already famous" Lobster soup with asparagus, anisette, fines herbs and cream \$5.99

Shrimp sorta Scampi- broiled shrimp with basil, garlic, red pepper, olive oil and parmesan \$8.99

Heirloom tomato salad, fresh basil, mozzarella, extra virgin olive oil and balsamic reduction \$7.99

Azalea antipasti with green lentil hummus, tatziki and grape tomato chutney served with flatbread \$9.99

In the interest of courtesy, please refrain from cell phone use

An 18% gratuity will be added to parties of 8 or more

Café Azalea is proud to provide a smoke-free environm



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DINNER

Big Plates

Served with warm bread and fresh veggies

All-natural pork loin chop, balsamic grilled peach, okra and lentil succotash and sauce espagnole \$18.99

Pan roasted duck breast, cherry bigarade, fresh corn cake \$19.99

Seared sea scallops, roasted spaghetti squash, heirloom tomatoes, avocado, fresh basil and truffle oil \$23.99

Sirloin steak, oyster mushrooms, red wine jus, Yukon gold mashed potato \$19.99

Grilled Carolina swordfish with fig olive tapenade and ratatouille \$21.99

Sauteed shrimp over goat cheese grits with creole tomato sauce \$15.99

Chipotle turkey meatloaf, portabella gravy and olive oil roasted sweet potatoes \$13.99

Stuffed seasonal squash, red pepper muhummara, spinach wehani rice and tomato coulis \$15.99

All-natural chicken breast roasted with red curry butter, mango chutney and cashew coconut fried rice \$17.99

Locally raised Bison flatbread burger, jalapeno corn salsa, cheddar cheese served with olive oil roasted sweet potatoes \$12.99

Frutti di Mare- A mélange of seafood sautéed in smoked tomato fumet with house-made pappardelle pasta \$19.99