

AZURE

Restaurant & Bar

BRUNCH

12:00 PM — 2:00 PM



CAPPUCCINO 6
 LATTE 6
 SINGLE ESPRESSO 4
 DOUBLE ESPRESSO 6



STARBUCKS COFFEE 6
 STARBUCKS DECAF COFFEE 6

TEA

SELECTION OF TEAVANA TEA 6

JUICE

ORANGE 6
 GRAPEFRUIT 6
 APPLE 6
 CRANBERRY COCKTAIL 6

ENHANCEMENTS

BACON 8
 PEAMEAL BACON 5
 MAPLE PORK SAUSAGE 8
 SLICED BANANA 4
 MIXED FRUIT SALAD 8

BREAKFAST FAVOURITES

AZURE QUINTESSENTIAL 24
 two eggs any style + breakfast potatoes + toast
select one: bacon / maple pork sausage / black forest ham

PROVIDENCE OMELETTE 24
 Providence white cheddar / ham / peppers / onions
 served with breakfast potatoes and choice of toast
 egg white: \$2

ST. LAWRENCE MARKET 24
 peameal benedict + english muffin + two poached eggs +
 hollandaise

SMOKED SALMON BENEDICT 28
 peameal benedict + english muffin + two poached eggs +
 hollandaise

BELLA STUFFED FRENCH TOAST 28
 Bella Casara whipped lemon ricotta +
 caramelized gala apples + Maple syrup + pecans

TO BEGIN

KALE CAESAR 15
 Baby kale + romaine + chopped bacon + grana padano +
 croutons + roasted garlic dressing

AZURE GREENS 14
 Mixed greens + seed granola + shaved vegetables +
 peach lime vinaigrette

Salad Additions: chicken 14 / salmon 14 / shrimp 14

CHARCUTERIE & CHEESE 22
 Chef's selection of cured meats and cheese +
 cornichons + olives + mustard + honey + toasted baguette

CAJUN FRIES 10

TOMATO BASIL SOUP 13

LUNCH FAVOURITES

BRISKET BURGER 28
 8oz beef brisket patty + cheddar cheese + sesame seed bun +
 lettuce + tomato + dill pickle + tangy aioli
served with choice of cajun fries, azure greens or kale caesar

FRONT STREET CLUB 28
 herb marinated grilled chicken breast + bacon + brie +
 lettuce + tomato + chive mayo + baguette
served with choice of cajun fries, azure greens or kale caesar

PAN ROASTED ATLANTIC SALMON 32
 citrus quinoa + avocado crema + lemon asparagus

TUNA TARTINE 34
 guac + tomato + seared rare tuna + spicy mayo +
 balsamic drizzle + pea sprouts

PENNE WITH SMOKED CHICKEN 28
 goats cheese cream + sundried tomato + peppers + onions +
 parsley + green onion

CHICKPEA THAI CURRY BOWL 26
 baby shanghai bok choy + mango slaw + basmati rice + green
 onions + cashews + cilantro

SWEET TOOTH

CHOCOLATE TRUFFLE MOUSSE CAKE 14
 salted caramel sauce

LEMON MERINGUE TART 14
 mixed berry coulis

SORBET
choose one: raspberry / mango / strawberry
 1 scoop 5 2 scoop 8

A 15% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE. KINDLY SPEAK TO YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES.

Consuming raw or uncooked meats, seafood or fish may increase your risk of food borne illness.