BRUNCH & LUNCH MENU  
FRIDAY-MONDAY 10:30 AM-2:30 PM

SANDWICHES & TARTINES

SMOKED SALMON TARTINE  18
Rustic Bread, Smoked Salmon, Herbed Cheese, Lemon

Burrata Tomato Tartine  17
Rustic Bread, Extra Olive Oil, Balsamic, Topped w/ Honey

SHRIMP AVOCADO TOAST  18
Rustic Bread, Shrimp, Spinach & Artichokes Spread

TUNA MELT  16
Croissant, Swiss Cheese, Lettuce, Tomato, Celery, Red Onions, Homemade Aioli

AZUR BLT  15
Croissant, Avocado, Swiss Cheese, Bacon, Lettuce, Tomato, Homemade Mayo

CROQUE AZUR our take on Croque Monsieur  16

CROQUE MADAME  19
Croque Azur Topped with Sunny Side up Egg

AZUR BURGER & Patatas Bravas  19
CroBun (croissant dough) Pulled Beef Burgundy Meat Tomato, Swiss Cheese, Cornichon

CHICKEN SALAD SANDWICH  14
Croissant, Homemade Chicken Salad (Mayo, Celery Tarragon) Dijon Mustard, Tomato, Lettuce

SALADS

Signature Homemade Mango or Champagne Dressing

SALAD NICOISE**  15
Mixed Green, Tuna, Onion, Bell Pepper, Black Olives, Hard Boiled Egg

WARM GOAT CHEESE  15
Toasted on baguette, Mixed Green

CAMPAGNE**  14
Mixed Green & Frisée, Tomato, Blue Cheese, Apple, Walnuts, Honey Drizzle

CAESAR Homemade Caesar Dressing  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

Served with Cafe Style Green Salad, OR Small Fruit Cup

CROBUN  15
Spinach, Egg Soufflé, Hollandaise Sauce

FRITTATA  14
Egg base, Red pepper, Mushrooms, Chives Mozzarella cheese oven baked

OMELETTE  16
3 Eggs, Ham, Swiss cheese

CRÊPE COMPLÈTE** Buckwheat Flour  18
Swiss cheese, Ham, Egg Sunny Side up

CRÊPE SEAFOOD**  22
Seafood Medley, Mushroom Cream Sauce

QUICHE LORRAINE  13
Ham, Bacon, Swiss Cheese

QUICHE SPINACH & GOAT CHEESE  13
Spinach, SunDried Tomato, Goat Cheese

SOUPS

FRENCH ONIONS SOUP  12
Swiss Cheese, Crostini

SOUPE DU JOUR Crostini  8

SWEETS

FRENCH TOASTS  13
Whipped cream, maple syrup

CRÊPE DÉLICE  13
Strawberry, Banana, Nutella
Add Whipped Cream +3

ASK FOR OUR DESSERT MENU
All desserts are homemade.

SIDES

PATATAS BRAVAS** Tomato Sauce  8
FRITES**  8
RATATOUILLE**  8
HOUSE GREEN SALAD**  8
Mango or Champagne Dressing

BACON  5

HOMEMADE FOCACCIA  9
Tomato, Rosemary, parmesan, EV olive oil

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  Bubbles and OJ  10 | 45
PERRACHON Crémant | Burgundy, FR  13
BELE CASEL Prosecco NV | Asolo, Italy*  12
ALBET I NOYA Cava | Penedés, Spain, '19*  12
MÖET MINI Brut, Champagne, 187ml.  24

WHITE

MILLET  Sauvignon Blanc, Sancerre,Loire, FR  19
CLOT DE L’OUM “BERTELL”  Grenache & Gris,Macabeu | Loire, FR '20*  16
DOMAINE PRAL  100% Chardonnay  15
MAISON WILLM Gewürztraminer | Alsace, FR  13
LIS NERIS  Pinot Grigio | Friuli, Italy '21*  16
TOMMASI LE FORNACI  100% Turbiana, Lugana ,Italy ‘21  16
MAR DE VIÑAS  Albariño | Rias Baixas, Spain, ’22  14

ROSE

DOMAINE ST VICTOIRE  Provence, France, ’22  13
ELICIO  Grenache, Syrah, South Rhône, France, ’22  11
LE MORETTE  Dry, Sparkling | Bardolino, Italy  14

RED

CLOS D’AUGUSTIN  Pinot Noir | Burgundy, France, '20*  15
CHATEAUMAR “CUVÉE BASTIEN”  Grenache , Côtes du Rhône, France, ’20*  14
CRU MONPLAISIR  Cab Sauvignon, Merlot, Cab Franc, Bordeaux, France/20*  17
CAVALIERE  Sangiovese | Puglia, Italy, ’18*  16
VIGNETI DEL SOLE  Montepulciano | Montepulciano d’Abruzzo, Italy, ‘21  12
EIRA DOS MOUROS  Ribeiro | Bodega Casal De Arman, Spain, ’19  15
BROADSIDE  Cabernet Sauvignon | Paso Robles, California, ’19  15

N/A BEERS

ATHLETIC RUN WILD  IPA  7
ATHLETIC UPSIDE DAWN  Golden Ale  7
ATHLETIC LITE  7

COCKTAILS

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

MOCKTAILS

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

BEERS

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

TEA COFFEE

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