



SUMMER 2025 DINNER

Small Plates

**FAMOUS FRIED
GREEN TOMATOES** \$14
Layered Bacon Jam & Pimento Cheese,
Green Onion, Balsamic Reduction

SHRIMP + GRIT CAKES \$14
Sustainably Caught Blackened Shrimp,
Seared Cheddar Grit Cakes, Green Onions,
Cajun Remoulade, Paprika Dust

PARMESAN TRUFFLE FRIES \$8
Azalea Signature Aioli

**HONEY-GLAZED
BRUSSELS SPROUTS** \$11
Balsamic & Honey-Glazed,
Shaved Carrot, Crispy Garlic

BABA GHANOUSH \$12
Eggplant, Tahini, Lemon, Olive Oil,
Red Pepper Sticks, Toasted Pita Points

SEASONAL SOUP
Scratch-Made Cup \$6
Scratch-Made Bowl \$10

Daily Specials

Wednesday 1/2 PRICE APPETIZERS
Thursday \$3 OFF CRAFT COCKTAILS
Friday 1/2 PRICE WINE
Saturday KIDS EAT FREE
Sunday \$5 CRAFT BEER

Greens

GOAT OVER YONDER \$16
Spinach Greens, Goat Cheese Medallion,
Cheshire Bacon Crumble, Charred Corn,
Tomato, Crispy Haystack Onions
Creamy Peppercorn Vinaigrette

SIGNATURE CAESAR SALAD \$15
Butter Greens, Marinated Anchovy, Parmesan,
Paprika Crouton, Za'atar, Caesar Dressing

GARDEN SALAD \$12
Butter Greens, Tomato, Carrot, Onion,
Shredded Cheddar, Choice of Dressing

HOUSE-MADE DRESSINGS

Balsamic Herb Vinaigrette
Creamy Peppercorn Vinaigrette
Traditional Caesar
Honey Mustard
Buttermilk Ranch

SUSTAINABLE PROTEIN ADDITIONS

Joyce Farms Chicken \$6
Pan-Seared, Blackened, or Fried
Sustainably Caught Shrimp \$7
Pan-Seared or Blackened
Sustainably Caught Salmon \$10
Pan-Seared or Blackened

**Allergies or Food Preferences? Please Inquire About:
Gluten Free, Dairy Free, Vegetarian & Vegan options.**
*Consuming raw or under-cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.
These items are served raw or undercooked.



SUMMER 2025 DINNER

Handhelds

THE STANDARD BURGER* \$14

Brasstown, USDA Angus Beef Patty,
Lettuce, Tomato, Onion, Pickle,
Azalea Signature Aioli, Brioche Bun
Add Cheddar or Swiss ... \$1
Add Pimento Cheese \$2
Add Cheshire Farms Bacon \$2

PORTABELLA BURGER \$13

Marinated Portabella Cap, Herb Aioli,
Butter Lettuce, Tomato, Onion, Brioche Bun
Add Cheddar or Swiss ... \$1

POT ROAST SANDWICH \$12

Slow-Roasted London Broil,
Onion, Celery, Carrot, Herb Aioli, Brioche Bun

AZALEA GRILLED CHEESE \$13

Pimento, Swiss & Brie Cheese, Bacon Jam,
Fried Green Tomato, Toasted Texas White Bread

SWEET HEAT SHRIMP WRAP \$15

Sustainably Caught Sweet Chili Shrimp,
Homestyle Pickled Cabbage, Shaved Carrot,
Peppadew Peppers, Crispy Wonton Strips
Spinach Tortilla

AZALEA CHICKEN SANDWICH \$14

Joyce Farms Pan-Seared or Fried Chicken,
Lettuce, Tomato, Onion, Pickle,
Azalea Signature Aioli, Brioche Bun
Add Azalea Spicy Seasoning \$1
Add Cheddar or Swiss \$1
Add Pimento Cheese \$2
Add Bacon \$2

ALL HANDHELDS COME WITH FRIES

Substitute Any Side +\$2
Cup of Soup or Side Salad +\$3
Butter Lettuce Wrap +\$1
Gluten-Free Bun +\$2

Full Plates

POT ROAST DINNER \$17

Slow-Roasted London Broil,
Mashed Potato, Carrot, Onion, Celery, Peas

SHRIMP + GRITS \$20

Sustainably Caught Blackened Shrimp,
Creole Cream, Crumbled Cheshire Bacon,
Spinach, Tomato, Cheddar Grits, Green Onion

HONEY PECAN SALMON \$26

Sustainably Caught Pecan-Crusted Salmon,
Potato Cake, Honey Dijon Butter, Charred Broccolini

CHICKEN SCHNITZEL \$22

Joyce Farms Lightly Breaded & Pan-Seared,
Cheshire Bacon Lardon, Pickled Cabbage,
Brussels Sprouts, Pan Gravy

SPAGHETTI SQUASH PASTA \$16

Roasted Spaghetti Squash, Red Pepper, Herb Oil,
Oyster Mushrooms, Charred Corn, Curly Parsley

DRUNKEN ROTINI \$16

Rotini Pasta, Creamy Vodka Sauce,
Oyster Mushrooms, Parmesan, Curly Parsley

SUSTAINABLE PROTEIN ADDITIONS

Joyce Farms Chicken \$6
Pan-Seared, Blackened, or Fried
Sustainably Caught Shrimp \$7
Pan-Seared or Blackened
Sustainably Caught Salmon \$10
Pan-Seared or Blackened

SIDES & EXTRAS

French Fries | Mashed Potatoes
Mac & Cheese | Potato Cake \$5
Garlic Brussels | Grilled Broccolini
Side Caesar | Side Garden | Soup Cup \$6

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