



## DINNER

### *Small Plates*

---

**FAMOUS FRIED  
GREEN TOMATOES | 14**

Bacon Jam, Pimento Cheese,  
Green Onion, Balsamic  
Reduction

**CORNBREAD PLATE | 13**

Cornbread, Chow Chow,  
Pimento Cheese

**PARMESAN | 9  
TRUFFLE FRIES**

Azalea Signature Aioli

**HONEY-GLAZED | 12  
BRUSSELS SPROUTS**

Balsamic & Honey-Glazed,  
Shaved Carrot

**SPINACH DIP | 11**

Creamy Spinach Dip, Ciabatta  
Tostadas, Melted Swiss Cheese

***Saturday Special***

1/2 PRICE SMALL PLATES

---

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.



## DINNER

### *Full Plates*

---

#### **POT ROAST DINNER | 18**

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

#### **SHRIMP + GRITS | 22**

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

#### **SPAGHETTI SQUASH PASTA | 17**

Roasted Spaghetti Squash, Pesto, Spinach,  
Red Pepper, Mushroom Blend, Curly Parsley

#### **CREAMY PESTO PASTA | 17**

Rotini Pasta, Creamy Pesto Alfredo,  
Sautéed Spinach, Mushroom Blend, Sweet  
Peas

#### **CHICKEN SCHNITZEL | 23**

Joyce Farms Fried Chicken, Mashed Potato,  
Cheshire Bacon Lardon, Brussels Sprouts,  
Pickled Cabbage, Pan Gravy

#### **PROTEIN ADDITIONS**

Joyce Farms Chicken +6

*Pan-Seared, Blackened, or Fried*

Sustainably Caught Shrimp +7

*Pan-Seared or Blackened*

#### **A LA CARTE | 5**

Garlic Brussels | Mashed Potatoes | Sautéed Spinach | French Fries

#### **SIDE SALAD | 6**

Caesar | Seasonal | Garden

---

\*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.



## DINNER

### *Greens + Soup*



#### SOUP DU JOUR

Cup ..... 6

Bowl ..... 10

#### SEASONAL SALAD | 16

See Your Server For Our Rotating Seasonal Salad

#### SIGNATURE CAESAR | 15

Romaine Lettuce, Traditional Caesar Dressing,  
Parmesan, Crouton Crumble

#### SIMPLE GARDEN | 12

Butter Greens, Tomato, Carrot,  
Cucumber, Onion,  
Shredded Cheddar, Choice of Dressing

#### SCRATCH DRESSINGS

Balsamic Herb Vinaigrette | Creamy Peppercorn  
Vinaigrette | Honey Mustard  
Buttermilk Ranch | Traditional Caesar  
Seasonal Dressing

#### PROTEIN ADDITIONS

Joyce Farms Chicken +6

*Pan-Seared, Blackened, or Fried*

Sustainably Caught Shrimp +7

*Pan-Seared or Blackened*



\*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.



## DINNER

### Handhelds

#### SMASH BURGER\* | 15

Brasstown USDA Angus Beef Patty,  
Shredded Lettuce, Pickle,  
Azalea Signature Aioli, Brioche Bun  
*Add Cheddar or Swiss +1*  
*Add Pimento Cheese +2*  
*Add Cheshire Farms Bacon +2*

#### IMPOSSIBLE BURGER | 13

Impossible Vegan Patty, Herb Aioli,  
Lettuce, Tomato, Onion, Brioche Bun  
*Add Cheddar, Swiss, or Vegan Cheese +1*

#### SOUTHERN TOMATO SANDWICH | 11

Herb Aioli, Tomato, Balsamic Glaze, Sourdough Bread

#### AZALEA CHICKEN SANDWICH | 16

Joyce Farms Fried Chicken, Hot Honey, Chow Chow,  
Sweet Onion, Pimento Cheese, Brioche Bun  
*Add Cheshire Farms Bacon +2*

#### POT ROAST SANDWICH | 12

Slow-Roasted Chuck Broil, Herb Aioli,  
Celery, Carrot, Onion, Ciabatta Bun

### UPGRADES

#### SUBSTITUTE SIDE +2

Garlic Brussels | Mashed Potatoes  
Sautéed Spinach | Truffle French Fries

#### SIDE SALAD or SOUP +3

Caesar | Garden | Soup Cup

#### GLUTEN-FREE BUN +2

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.