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Small Plates

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<b>FAMOUS FRIED GREEN TOMATOES</b>	<b>\$13</b>	<b>CANDIED ROOT BITES</b>	<b>\$13</b>
Layered Bacon Jam & Pimento Cheese, Green Onion, Balsamic Reduction		Roasted Root Vegetable Medley, Herb Sweet Cream	
<b>BABA GHANOUSH</b>	<b>\$11</b>	<b>CRISPY KALE CHIPS</b>	<b>\$8</b>
Eggplant, Tahini, Lemon, Olive Oil, Zucchini & Red Pepper Sticks Toasted Pita Points		Flash Fried, Za'atar Seasoned, Fresh Lemon Zest	
<b>HONEY-GLAZED BRUSSELS SPROUTS</b>	<b>\$12</b>	<b>PARMESAN TRUFFLE FRIES</b>	<b>\$8</b>
Balsamic & Honey-Glazed, Shredded Carrot, Crispy Garlic		Azalea Signature Aioli	
		<b>SCRATCH MADE SOUP</b>	
		Rotating Seasonally Cup   \$7 Bowl   \$10	

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Greens

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<b>SOLSTICE SALAD</b>	<b>\$15</b>
Kale Greens, Roasted Root Vegetables, Crispy Onion, Shaved Carrot, Brie, Creamy Peppercorn Vinaigrette	
<b>SIGNATURE CAESAR SALAD</b>	<b>\$14</b>
Romaine, Marinated Anchovy, Paprika Crouton, Za'atar, Parmesan, Caesar Dressing	
<b>GARDEN SALAD</b>	<b>\$10</b>
Butter Greens, Tomato, Carrot, Onion, Shredded Cheddar, Choice of Dressing	

**House-Made Dressings:**

Balsamic Vinaigrette  
Creamy Peppercorn Vinaigrette  
Traditional Caesar  
Honey Mustard  
Ranch or Southwest Ranch

**Protein Additions:**

Pan-Seared or Crispy Chicken | \$6  
Pan-Seared or Crispy Trout | \$7

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## Handhelds

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All Sandwiches come with Fries,  
Substitute Side \$2 | Signature Side or Salad \$3

### THE STANDARD \$13

Choice of USDA Angus Beef Patty,  
Pan-Seared or Fried Chicken,  
Lettuce, Tomato, Onion, Pickle,  
Azalea Signature Aioli,  
Toasted Sesame Bun  
Add Cheddar or Swiss \$1  
Add Pimento \$2  
Add Bacon \$2

### BEAN-WAH BURGER \$13

Scratch-Made Vegan Patty,  
White Beans, Quinoa, Peas, Carrots,  
Lettuce, Tomato, Onion, Pickle,  
Southwest Ranch,  
Toasted Sesame Bun  
Add Cheddar or Swiss \$1  
Add Pimento \$2  
Add Fried Green Tomato \$3

### POT ROAST SANDWICH \$14

Slow-Roasted Braised Beef,  
Onion, Celery, Carrot, Herb Aioli,  
Toasted Sesame Bun

### AZALEA GRILLED CHEESE \$12

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

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## Full Plates

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### EGGPLANT RATATOULLI \$19

Stewed Carrot, Tomato, Zucchini, Onion,  
Kalamata Olive, Breaded Eggplant,  
Layered & Topped with Basil & Parmesan

### TROUT PICCATA \$24

White Wine & Lemon Seared Trout,  
Capers, Charred Broccolini,  
Quinoa, Roasted Red Pepper

### CHICKEN SCHNITZEL \$22

Lightly Breaded & Pan-Seared,  
Bacon Lardon, Pickled Cabbage,  
Brussel Sprouts, Pan Gravy

### POT ROAST DINNER \$17

Slow-Roasted, Mashed Potato,  
Peas, Carrots, Onion, Celery

#### Extras

French Fries   Mashed Potato   Garlic Herb Brussels   Chef's Vegetable	\$5
Side Caesar   Side Garden   Grilled Broccolini   Mac & Cheese	\$6