

**breakfast & lunch**

7a-3p Tues.-Sat.

**brunch**

8a-2p Sun.

**dinner**

5p-10p Fri. & Sat.

## Welcome!

What's in a name? You may have noticed it sounds quite a lot like "Plate du jour", a French term for plate of the day. Here we offer several weekly specials. Azure is a tone of blue like the sky. Plate d'Azure is a play on words referencing the blue plate specials popular in the past. We serve the majority of our dishes on white plates, but if your meal is served on one of our special blue plates, you will receive one complimentary dessert on your next visit.

Our goal is to provide you with delicious food at affordable prices in a relaxed, friendly atmosphere. Open up this menu and please don't hesitate to ask questions. All items are prepared fresh on the premises and local ingredients are used whenever possible. Please let us know about any dietary restrictions you have so that we can accommodate your needs.

We hope you enjoy your time with us and we welcome your comments. Visit our website at [www.theplatedazure.com](http://www.theplatedazure.com) and Like us on Facebook at **The Plate d'Azure**.

Cheers!

Bob Miller

# Breakfast

## BUILD YOUR OWN

<b>Omelet</b> w/ toast	<b>Wrap</b>
\$4.75	\$4.75
served w/ homefries or hashbrowns	

### *cheeses*

\$1/ea

cooper american-cheddar-swiss-  
feta-gorgonzola blue-  
pepper jack-provolone

### *meat/fish*

\$1.75/ea

bacon-sausage-ham  
\$2.50/ea  
smoked salmon- kielbasa-  
prosciutto

### *veggies*

75¢/ea

-spinach  
-mushrooms  
-peppers  
-hot peppers  
- onions  
-tomatoes  
-broccoli

## **Pancakes**

1 - \$2.25 2 - \$3.25 3 - \$4.25  
chocolate chip, blueberry, banana  
nut, or strawberries & cream  
add \$1.50

local maple syrup - 95¢

## **French Toast**

Thick Slice Farmer's Bread  
1 - \$2.25 2 - \$3.25 3 - \$4.45  
Challah Bread  
1 - \$2.75 2 - \$3.75 3 - \$4.75

## **Breakfast Sandwich\***

on bread or english muffin  
brioche roll add 50¢

Egg and cheese.....\$2.95  
Egg, meat, and cheese.....\$4.50

## **Breakfast Specialties**

served w/ homefries or hashbrowns  
omelets also include toast

Western Omelet.....\$7.25  
w/ peppers, onions, ham, cheese

Meat Lover's Omelet.....\$7.25  
w/ham, bacon, sausage, cheese

Veggie Omelet.....\$7.25  
w/peppers, onions, spinach,  
broccoli, tomato, cheese

Coalminer's Omelet.....\$7.25  
w/onions, potatoes, kielbasa

Southwest Breakfast Wrap.....\$7.25  
w/peppers, onions, cheese, sour  
cream, salsa

The Pioneer\* .....\$7.25  
w/ 2 eggs any style, 2 pancakes,  
and choice of meat

Eggs Benedict\* .....\$7.25

Following not served w/ potatoes:

Granola, Fresh Fruit, and Yogurt \$5.25  
Plain Oatmeal.....\$1.95  
Apple Cinnamon Oatmeal.....\$3.25

## **Eggs\***

served w/ homefries or hashbrowns & toast

1 or 2 eggs any style.....\$3.25/\$4.25  
-w/ bacon, sausage, or ham.....\$5.25/\$6.25  
-w/ smoked salmon or kielbasa.....\$6/\$7

## **Sides**

Bacon, Sausage, Ham.....\$2.25  
Smoked Salmon, Kielbasa.....\$2.95  
Homefries or Hashbrowns.....\$1.95  
Grits.....\$1.75  
Toast.....\$1.00  
Homemade Muffin.....\$2.75  
Bagel w/ cream cheese.....\$2.25  
English Muffin.....\$1.25  
Seasonal Fruit.....\$2.25

# Lunch

## Salads

Garden Festival-\$7.95  
mixed greens, cucumber, tomato, broccoli,  
mushrooms, peppers

Caesar-\$7.95

Southwest Chicken-\$8.95  
grilled chicken, black beans, corn,  
cheddar, avocado, tomato, red onion,  
salsa, and sour cream

Asian Chicken-\$8.95  
grilled chicken, oranges, almonds, crunchy  
noodles, edamame beans, Asian sesame  
ginger dressing

Chicken Cobb-\$8.95  
grilled chicken, hard boiled egg, bacon,  
avocado, gorgonzola, tomato

Spinach-\$8.95  
dried cranberries, pecans, feta,  
tomato, cucumber, red onion,  
lemon berry vinaigrette

House  
sm \$3.50  
lg \$5.50

### homemade dressings:

House Balsamic, Caesar, Italian, 1,000 Island,  
Bleu Cheese, French, Asian Sesame Ginger, Ranch,  
Lemon Berry Vinaigrette

add to any salad:  
chicken \$2.95  
gulf shrimp \$5.50  
flat iron steak\* \$5.50

## Soup du jour

Cup - \$2.95 Bowl - \$3.95

**Chili** served w/ corn muffin  
Cup - \$4.25 Bowl - \$5.25

## Sandwiches and Wraps

served w/ chips, potato salad, or coleslaw  
(regular or sweet potato fries add \$1.25)

Classic Club Sandwich or Wrap -  
\$7.95

turkey, ham, or roast beef\*

Chicken Caesar Wrap - \$7.95

Southwest Chicken Wrap - \$7.95

Chicken Cheese Quesadilla - \$7.95

Beef\* or Chicken Cheese Steak -  
\$8.95

w/ optional: lettuce, tomato,  
onion, peppers, mushrooms

## Burgers\*

1/3 pound pattie

served on kaiser roll/brioche roll add 50¢  
served w/ chips, potato salad, or coleslaw  
(regular or sweet potato fries add \$1.25)

Third Pound Classic w/lettuce, tomato  
burger \$6.50 cheeseburger \$7.25  
w/ bacon add \$1

The Henry Burger bacon, mushroom,

swiss

\$8.95

Black & Bleu w/cajun spice & bleu  
cheese  
\$8.95

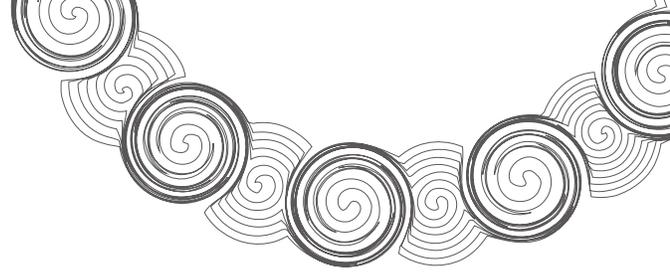
Five Alarm w/chili, pepper jack, jala-  
peños  
\$8.95

Santa Fe w/ bacon, avocado,  
cheddar, chipotle mayo  
\$8.95

BBQ w/bacon, cheddar, tangy BBQ  
\$8.95

Veggie Burger w/lettuce, tomato  
\$7.95

**Plate d'Azure Burger\***  
8 oz. bacon cheeseburger w/ fries  
and cole slaw  
\$11.95



**Hot & Cold Hoagies**  
\$8.95

on Italian hoagie roll served w/ chips, potato salad, or coleslaw  
(regular or sweet potato fries add \$1.25)  
cheeses: cooper american, cheddar, swiss, provolone, pepper jack

-Italian (H/C)-  
genoa salami, capicola, spicy ham,  
provolone, lettuce, tomato, onion, house  
italian dressing,  
sweet & hot peppers

-Fresh Roasted Turkey (C)-  
layered w/ choice of cheese, lettuce,  
tomato, onion

-Pepper Roasted Beef (C)\*-  
shaved thin and rare w/ choice of  
cheese, lettuce, tomato, onion,  
and garlic mayo

-Pennsylvania Ham & Swiss (H/C)-  
shaved Kunzler ham, tangy swiss,  
layered w/ lettuce, tomato, onion,  
w/ a honey dijon mustard

-Grilled Italian Veggie (H/C)-  
portobellos, eggplant, zucchini,  
roasted red peppers w/ provolone,  
fresh tomato, fresh mozzarella, and  
house balsamic vinaigrette

-Roasted Porchetta (H)-  
w/ grilled tomato and onion w/ white  
cheddar and horseradish sauce

-Homemade Meatball & Mozz (H)-  
tender homemade `meatballs w/ house  
marinara sauce, fresh mozzarella, and  
grated romano, oven toasted

-Chicken Parm (H)-  
breaded or grilled chicken breast  
layered w/ marinara, parmesan,  
fresh mozzarella

***Build Your Own***  
\$8.95

**meat:** roast beef\*, turkey, ham,  
grilled or breaded chicken

**cheese:** cooper american, cheddar, swiss,  
provolone, mozzarella, pepper jack,

**veggies:** lettuce, spinach, tomato,  
portobello,

eggplant, zucchini, avocado, cucumbers,  
roasted red peppers, sweet or hot  
peppers, onion, pickles

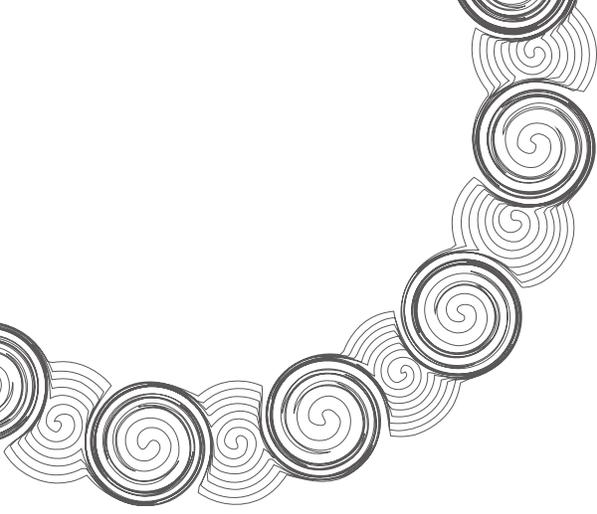
**dressing:** mayo, mustard, honey  
mustard, italian, balsamic vinaigrette,  
ranch, oil & vinegar

***Sides***

Fries - \$2.50

Sweet Potato Fries - \$3.95

Potato Salad or Coleslaw - \$1.50



# Brunch

-Sausage, Biscuits, & Gravy-

\$7.95

add \$1 per egg\*

-Creamed Chipped Beef on Toast-

\$7.95

add \$1 per egg\*

-Bagel and Smoked Salmon-

w/tomato, cream cheese, red onion

\$8.95

-Steak and Eggs\*-

grilled 8 oz flatiron steak, 2 eggs any style,

choice of homefries or hashbrowns

\$12.95

-Fettuccine Alfredo-

\$8.95

w/chicken or veggies add \$2.95

w/ gulf shrimp\* add \$5.50

w/ flat iron steak\* add \$5.50

Specialties du jour

-Stuffed French Toast-

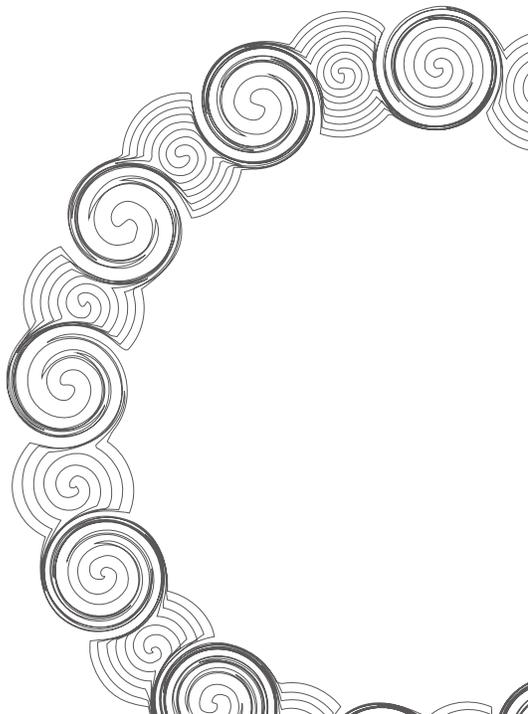
-Crepes-

w/ side salad or fresh fruit

-Quiche or Strata-

w/ side salad or fresh fruit

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Dinner

BYOB

## Starters

**Smoked Salmon** with rye croutons, red onion marmalade, and horseradish sauce  
\$9.95

**Crispy Fried Calamari** fresh fried calamari with a chipotle dipping sauce or homemade marinara  
\$9.95

**Arancini** fried Romano sage risotto balls served with house marinara  
\$8.95

**Italian Charcuterie Plate** prosciutto, soppressata, fresh mozzarella, Kalamata olives, roasted peppers, strawberries & honey (for 2)  
\$11.95

**Caprese Salad** red ripe tomatoes layered with fresh mozzarella, topped with basil pesto & balsamic reduction  
\$8.95

**Shrimp Appetizer / Clam Appetizer**  
changes weekly  
\$9.95

## Dinner Salads

add chicken \$2.95

add flat iron steak\* or shrimp \$5.50

homemade dressings: house balsamic, caesar, italian, 1,000 island, bleu cheese, french, asian sesame ginger, ranch, lemon berry vinaigrette

**Mediterranean Salad** roasted vegetables over mixed greens with Kalamata olives and feta cheese  
\$8.95

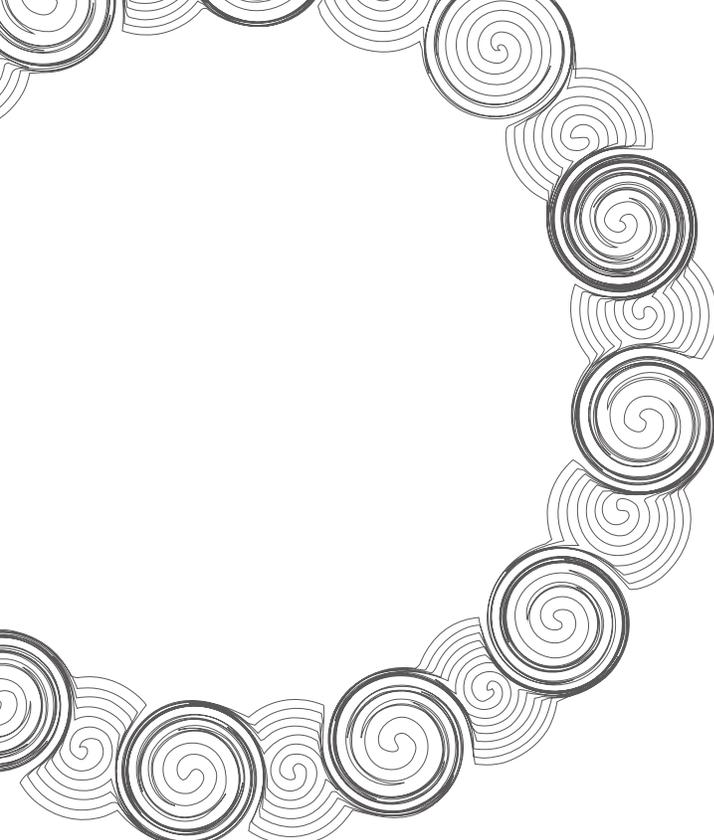
**Garden Festival Salad** mixed greens, cucumber, tomato, broccoli, mushrooms, roasted peppers  
\$7.95

**Caesar Salad**  
\$7.95

**Spinach Salad** dried cranberries, pecans, feta, tomato, cucumber, red onion, homemade lemon berry vinaigrette  
\$8.95

**Aztec Quinoa Salad** tender quinoa tossed with black beans, corn, tomato, & pepitas in a homemade citrus vinaigrette  
\$9.95

**Soup du jour**  
Cup - \$2.95 Bowl - \$3.95  
**Side Salads**  
Mixed greens - \$3.50  
Caesar or Spinach - \$4.25



## Build Your Own Pasta - \$11.95

long or short noodles, options change weekly

Sauce marinara / garlic & olive oil / alfredo / vodka

Add: \$2.95/ea : chicken / Italian sausage /  
meatballs /roasted Italian veggies / prosciutto

\$5.50/ea : shrimp / flat-iron steak\*

\$1.50/ea : artichokes / sun dried tomatoes /  
spinach / mushrooms

## Entrées

**Romano Polenta Crusted Veal Medallions** with  
garlic roasted grape tomatoes and roasted potatoes -  
\$18.95

**Chicken Orzo** chicken breast sautéed with spinach,  
garlic, roasted peppers and orzo pasta, topped with  
Romano cheese & baked until golden brown - \$14.95

**Chicken Francaise** battered chicken breasts served in  
a lemon butter sauce with basil risotto - \$14.95  
substitute veal - \$18.95

**Herb Roasted Pork Prime Rib\*** oven bacon Yukon  
Gold mashed potatoes with homemade orange  
Worcestershire sauce - \$18.95

**Pan Seared 8 oz. Filet Mignon\*** with potato leek  
hash and portobello red wine sauce - \$24.95

**Sautéed 8 oz Flat Iron Steak\*** with balsamic glaze  
over roasted garlic mashed potatoes - \$17.95

**Crispy Roasted Duck** with a ginger glaze and served  
with roasted beets and caramelized green apples - \$19.95

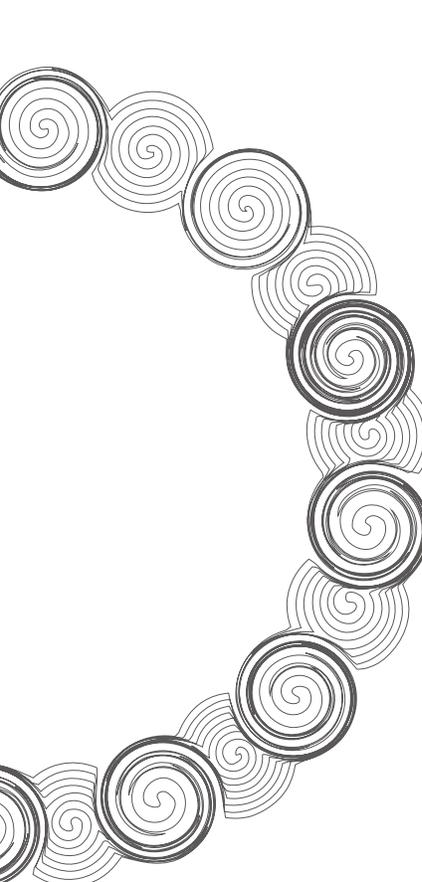
**Plate d’Azure Burger\*** 8oz. bacon cheeseburger with  
regular or sweet potato fries and cole slaw - \$11.95

**Seafood Special** changes weekly

**Vegetarian Special** changes weekly

**Pasta Special** changes weekly





# *Dessert*

Rice Pudding

\$3.25

Fresh Baked Crisp

\$4.25

w/ ice cream

\$5.25

Fresh Baked Pies

\$4.25

w/ ice cream

\$5.25

Crème Brulee

\$5.25

Chocolate Mousse

\$5.25

Bananas Foster

w/ pecan pralines

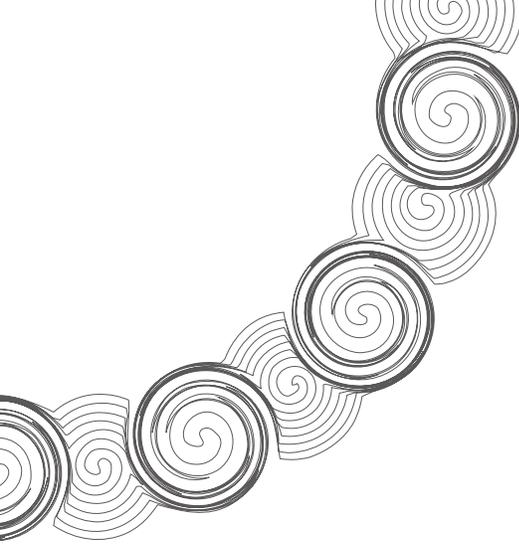
\$5.25

Chocolate Caramel Pecan Torte

\$5.25

Ice Cream





# Drinks

## Hot Beverages

Coffee.....	\$1.75
Flavored Coffee.....	\$2.00
Chai Latte.....	\$2.50
Lipton Tea.....	\$1.25
Numi Tea.....	\$1.95
<i>Jasmine Green, Aged Earl Grey, Breakfast Blend, Orange Spice, Moroccan Mint, Chamomile Lemon</i>	
Hot Chocolate.....	\$1.50

## Cold Beverages

Lemonade.....	\$1.95
Freshly Brewed Iced Tea.....	\$1.95
Pure Leaf Iced Teas.....	\$2.75
<i>sweetened tea, green tea w/ lemon, diet green tea w/ lemon, lemon tea, peach black tea, raspberry tea, pomegranate tea</i>	
Juices.....sm \$1.50 / lg \$2.75	
<i>apple, cranberry, orange, tomato, pineapple, V8</i>	
Milk.....	\$1.75
white or chocolate	
Fountain Beverages.....	\$1.95
<i>pepsi, diet, orange crush, sierra mist, Schweppes ginger ale, white birch beer, pomegranate sobe water, lemonade</i>	
San Pellegrino(750ml).....	\$2.95
Flavored Pellegrino (12oz).....	\$1.95

