



Lunch Menu

April 2016

Starters

- Hummus & Tabouli** heirloom tomatoes, mixed olive tapenade, crumbled feta, Lebanese evoo, warm naan bread ... 11
- Oysters Rockefeller** (4) west coast oysters baked with Nueske's bacon, wilted spinach, Pernod béchamel, melted parmesan ... 12
- Ahi Tuna Tartare** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14
- Truffle Parmesan Frites** ... 6 **Herbed Pommes Frites** ... 5 **Sweet Potato Fries** ... 5

Salads

- The Caprese** heirloom grape tomato and fresh mozzarella on baby lettuce & baby arugula with pine nuts, red onion, olive tapenade and basil pesto vinaigrette, finished with aged balsamic and basil chiffonade ... 9
- Purple Haze Goat Cheese** with red & gold beets, candied pistachios, orange supremes, bibb lettuce, lemon-thyme vin ... 9
- Spinach & Quinoa** with crumbled feta, grape tomato, crispy chickpeas, fresh corn kernels, shaved red onion, Banyuls vinaigrette ... 9
- Classic Wedge** grape tomato, Nueske's bacon, vanilla pickled red onion, iceberg, blue cheese crumbles & blue cheese dressing ... 9
- Caesar** chopped hearts of romaine, herbed Spanish loaf croutons, shaved parmesan, Eleven South's famous Caesar Dressing ... 8
- Salad du Jour** ... market price

add a protein to your Salad:

<i>Seared Local Fresh Catch ... 8*</i>	<i>Sautéed Mayport Shrimp ... 8</i>
<i>Seared Faroe Island Salmon ... 7*</i>	<i>Grilled Organic Chicken ... 7</i>
<i>Seared Ahi Tuna ... 8*</i>	

Soups

- Cream of Poblano Soup** with cilantro lime crème and black bean-tomato salsa ... 7
- Soup du Jour** ... market price

Sandwiches

All sandwiches include choice of side: Caesar Salad, Pommes Frites, Sweet Potato Fries or Blue Cheese Potato Salad

- Hawaiian Tuna Sliders** pan seared rare Ahi, Nueske's bacon, avocado aioli, pineapple-mango slaw, bibb, (3) toasted King rolls ... 15
- Beef Tenderloin & Short Rib Melt** with melted provolone, sautéed peppers & onions, chipotle aioli, toasted challah bread ... 15
- Fresh Catch Fish Tacos** lightly blackened fish, Napa & red cabbage, roasted poblano cream, Monterey jack, flour tortillas ... 14
- Rotisserie Chicken Salad** with red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, warm croissant ... 15
- California Brunch BLT** fried egg on top of avocado, Nueske's bacon, bibb lettuce, romas, warm croissant, Crystal sauce aioli ... 15
- Sandwich du Jour** ... market price

Main Plates

- Saffron - Parmesan Risotto** with sautéed asparagus, heirloom carrot, oyster mushrooms & heirloom tomatoes, basil oil ... 11
- Warm Orzo** with sweet corn, grape tomato, edamame & vialia, sautéed spinach, tomato - mustard seed jam, basil pesto ... 11
- Basil Parmesan Fettuccini** tomato, asparagus, mushroom, artichoke heart, cipolini, fresh pasta, basil-parmesan cream sauce ... 11
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 11

add a protein to your Entree:

<i>Seared Local Fresh Catch ... 8*</i>	<i>Sautéed Mayport Shrimp ... 8</i>
<i>Seared Faroe Island Salmon ... 7*</i>	<i>Grilled Organic Chicken ... 7</i>
<i>Seared Ahi Tuna ... 8*</i>	

Gluten Free versions for many of our dishes are available. Please Ask Your Server.

Eleven South Bistro promotes an "Ocean & Farm to Table" philosophy and we pledge to cook with the best, locally supported products available.
 Supply Partners: Safe Harbor, C & C Fisheries, Bar Harbor, Twinn Bridges, Harris Ranch, Buckhead Beef, Freshfields Farm, Cheney Brothers, Sysco

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.
 PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.