



Lunch Menu

April 2017

Starters

- Crab & Fried Green Tomato** panko crusted tomatoes, lump crab, remoulade sauce, saffron - champagne vin, fresh scallion ... 13
- Beef Tenderloin Skewers** ancho-cumin dusted & grilled, cilantro lime aioli, micro salad of arugula, heirloom tomato & herb vin ... 12
- Burrata Plate** 4 oz burrata, heirloom tomato, basil vinaigrette, soppressata, baby arugula, sea salt, aged balsamic, grilled ciabatta ... 13
- 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

- Heirloom Tomato Panzanella** warm garlic loaf croutons, English cucumber, red onion, fresh parsley, baby lettuce, red wine vinaigrette, aged balsamic reduction, shaved asiago... 10
- Chopped Kale & Veggies** green kale, broccoli, cauliflower, asparagus & carrot, dried blueberries, raisins, shave almonds, champagne-Dijon citrus vinaigrette, oregano scented crispy shallots ... 10
- Purple Haze Goat Cheese** with red & gold beets, candied pistachios, orange supremes, bibb lettuce, lemon-thyme vinaigrette ... 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: **Seared Local Fresh Catch ... 9*** **Sautéed Mayport Shrimp ... 8**
 Seared Faroe Island Salmon ... 7* **Grilled Organic Chicken Breast ... 7**

Soups

- Tuscan Vegetable Soup** garnished with basil oil ... 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

- Grilled Smoked Turkey Wrap** Nueske's bacon, tomato jam, avocado cream, Havarti cheese, bibb lettuce, spinach tortilla ... 15
- Southern Patty Melt** 6oz house ground steak burger, melted swiss, fried chipotle butter pickles, Nola style remoulade, marble rye ... 16
- New England Shrimp Roll** citrus poached Mayport shrimp, celery, lemon dill aioli, bibb, roma tomato, top cut brioche roll ... 16
- Rotisserie Chicken Salad** made with red grape, dried cranberry, walnuts & dijonnaise, roma tomato, romaine, warm croissant ... 15
- Fresh Catch** lightly blackened & seared, mango-pineapple slaw with sriracha aioli, sliced avocado, bibb, Kings Hawaiian bun... 16
- Sandwich du Jour** ... market price

Main Plates

- Summer Succotash** sautéed sweet corn, grape tomato, edamame & Vidalia, baby spinach, yellow tomato coulis, feta-cucumber-peppadew relish ... 12
- Caribbean Rice & Beans** yellow rice, braised black beans, salad of heirloom tomato & avocado with pineapple - cilantro vinaigrette, mango & Jamaican Pickapeppa chutney ... 12
- Tuscan Tagliatelle** heirloom tomato, marinated artichokes, baby spinach, fresh pasta, white wine butter sauce, basil, garlic toast ... 11
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 13

add a protein to your Entree: **Seared Local Fresh Catch ... 8*** **Sautéed Mayport Shrimp ... 8**
 Seared Faroe Island Salmon ... 7* **Grilled Organic Chicken Breast ... 7**

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.