



# Lunch Menu

July 2018

## Starters

- Fried Green Tomato & Goat Cheese** crispy panko crusted tomatoes, pepper jelly, chive, Sweet Drop peppers ... 13
- Empanadas** house made chorizo & Monterey Jack empanadas, black bean & corn salsa, avocado crème, Cotija crumbles ... 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

- Maine Lobster Tail** poached 5oz tail (no shell), Urban Farms organic lettuce, apricot - champagne vinaigrette, 1/2 avocado sliced, marconas, vanilla pickled red onion, mango puree, white peach beurre blanc ... 19
- Rotisserie Chicken Salad** made with red grape, dried cranberry, walnuts & dijonnaise on mixed greens, aged balsamic vinaigrette, fresh fruit, warm pita wedges... 15
- Classic Caprese** fresh mozzarella, beefsteak tomato, fresh basil, pink sea salt, Toscano extra virgin olive oil & aged balsamic ... 10
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 9
- Salad du Jour** ... market price

- Salad Additions:*    **Local Fresh Catch ... 9\***      **Sautéed Mayport Shrimp ... 8**      **Grilled Maine Lobster Tail ... 11**  
                          **Faroe Island Salmon ... 8\***      **Grilled Organic Chicken Breast ... 7**      **Grilled Hanger Steak ... 11**

## Soups

- San Marzano Tomato & English Cucumber Gazpacho** garnished with micro Basil ... 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

- Greek Spiced Chicken Gyro** slow roasted pulled chicken, cucumber-labna tzatziki, crumbled feta, vanilla pickled red onion, diced romas, romaine chiffonade, banana peppers, warm Hala pita ... 16
- Open Face Avocado Burrata Toast** avocado - cilantro - lime smear, burrata-ricotta cheese, heirloom tomatoes, vanilla pickled red onions, grilled sourdough ... 14
- Fried Green Tomato BLT** panko crusted green tomatoes, Nueske's bacon, Urban Farms organic lettuce, tomato-mustard seed jam, black garlic aioli, toasted marble rye ... 16
- Steak Burger** 6oz house ground steak burger, melted aged cheddar, Neuske's bacon, roasted wild mushrooms, caramelized onion, black garlic aioli, toasted brioche... 16
- Fresh Catch Soft Tacos** lightly blackened & seared catch, melted Monterey jack, Napa cabbage-carrot-bell pepper slaw with cilantro lime vinaigrette, English cucumber & tomato pico de gallo, soft shell flour tacos ... 15
- Sandwich du Jour** ... market price

## Entrees

- Tuna Poke Bowl\*** ponzu seasoned tuna, jasmine rice, sesame seeds, wakame salad, ginger aioli, soy caramel, sriracha, scallions ... 19
- Sicilian Shrimp Flatbread** Mayport shrimp, blistered grape tomato, red onion, shredded mozzarella and white clam sauce, finished with fresh basil, grated aged pecorino and red chili flake ... 15
- Summer Vegetable Succotash** sautéed sweet corn, sun dried tomato, edamame, Vidalia onion, zucchini & red bell pepper, wilted baby spinach, white wine butter sauce ... 14
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 14

- Entrée Additions:*    **Local Fresh Catch ... 9\***      **Sautéed Mayport Shrimp ... 8**      **Grilled Maine Lobster Tail ... 11**  
                          **Faroe Island Salmon ... 8\***      **Grilled Organic Chicken Breast ... 7**      **Grilled Hanger Steak ... 11**

***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, Urban Farms, 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.