



Lunch Menu

March 2019

Starters

- Seafood Scampi** Argentinian red shrimp, diver scallop, lump crab meat, garlic butter with basil & paprika, grilled baguette, parsley ... 17
- Crispy Cauliflower** Aleppo pepper dusted & fried, dill curry yogurt sauce, red pepper coulis, shaved Manchego ... 12
- Chilean Red Crab & Gouda Arancini** marcona romesco sauce, lemon zest, aged pecorino ... 13
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14

Salads

- Poached Pear and Goat Cheese** red wine poached pears, Purple Haze goat cheese, candied pecans, dried cranberries, caramelized onion, Urban Farms organic baby lettuce, spiced apple cider vinaigrette ... 14
- Burrata Plate** 4oz burrata, soppressata, heirloom tomatoes, baby arugula, basil vin, aged balsamic, sea salt, grilled ciabatta ... 13
- Strawberry and Kale** baby mixed kales, fresh strawberries, feta, toasted pine nuts, roasted golden beets, dried blueberries, aged balsamic vinaigrette ... 12
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 10
- Salad du Jour** ... market price

Salad Additions: **Local Fresh Catch ... 11*** **Argentinian Red Shrimp ... 8** **Grilled Maine Lobster Tail ... 11**
 Faroe Island Salmon ... 8* **Grilled Organic Chicken Breast ... 7** **Grilled Hanger Steak ... 11***

Soups

- Italian Wedding Soup** ditalini pasta, beef - veal - pork meatballs, kale, vegetables ... 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

- Steak Burger*** 6oz house ground steak burger, melted aged cheddar, Neuske's bacon, roasted local oyster mushrooms, caramelized onion, black garlic aioli, toasted brioche bun... 16 add 1 over easy egg ... 2
- NY Deli Warm Pastrami** melted provolone, sauerkraut, Dijon mustard, toasted marble rye, kosher garlic dill pickle ... 16
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- Fresh Catch Soft Tacos*** cumin-coriander dusted & seared, Napa cabbage - carrot - bell pepper slaw, black bean salsa, avocado crema, cojita cheese, micro cilantro & lime garnish, soft shell flour tacos ... 15
- Local Flounder** lightly blackened & seared, melted cheddar, lemon - caper aioli, roma tomato, bibb lettuce, Kings Hawaiian bun... 16
- Sandwich du Jour** ... market price

Entrees

- Poke Bowl*** Ahi Tuna OR Faroe Island salmon tartare with ginger - yuzu vinaigrette & fresh chive, Chinese black rice with soy glaze, edamame, avocado, wakame, house pickled cucumber, shaved radish, toasted white sesame seeds ... 19
- Red Shrimp Linguini** Argentinian red shrimp, grape tomato, baby spinach, artichoke hearts, roasted crimini, fresh pasta, parsley - white wine - garlic butter sauce, aged pecorino, grilled baguette, ... 21
- Oyster Mushroom & Asparagus Risotto** roasted roma tomato, sautéed kale, caramelized shallot beurre blanc, pecorino ... 15
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

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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, Buckhead Beef, Urban Farms, GYO, 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.