



# Lunch Menu

April 2019

## Starters

- Red Shrimp Martini** course chopped citrus poached Argentinean shrimp, kiwi, mango & mandarin orange crudo with Moscato syrup, romaine chiffonade, Aleppo & lime zest dusted plantain chips ... 16
- Empanadas** house made pork chorizo & Monterey Jack empanadas, black bean & corn salsa, avocado crème, Cotija crumbles ... 13
- Crispy Cauliflower** Aleppo pepper dusted & fried, dill curry yogurt sauce, red pepper coulis, shaved Manchego ... 12
- 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
- Fig and Kale** fresh figs, mixed baby kales, blue cheese crumbles, red quinoa, walnuts, prosciutto crisp, beet chips, balsamic vin ... 13
- Mediterranean** marinated artichokes, heirloom tomatoes, castelvetrano olives, Iberico ham, pickled red onion, garlic croutons, chopped romaine, lemon parsley vinaigrette, aged Romano pecorino ... 13
- 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

- Tomato Basil Bisque** basil oil drizzle ... 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
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- Chilean Red Crab Cake** 5oz, sliced avocado, roma tomato, bibb lettuce, datil pepper aioli, lemon zest, Kings Hawaiian bun ... 16
- 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, 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
- Farro Pilaf** with squash, zucchini & red bell pepper, spring onion soubise, tomato jam, arugula micro salad, white wine vine, chive oil ... 15
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

*Main Plate 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\***

***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.