



Lunch Menu

June 2019

Starters

- Grilled Shrimp Skewers "Sicilian Style"** (5) sweet red shrimp, tapenade of castelvetrano olives, capers, roasted red peppers, sweet drop peppers & parsley, extra virgin olive oil, grilled baguette, lemon zest ... 14
- Jumbo Blue Crab Claws** sautéed in butter, garlic, parsley, shallot & red chili flake, fresh lemon & scallion, artisan bread ... 17
- Empanadas** house made pork 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

Salads

- Peaches & Cream** grilled peaches, fresh burrata cheese, sliced Iberico ham, local orange honey, candied cashew dust, Urban Farms baby lettuce, citrus poppy vinaigrette... 16
- Greek** crumbled feta, marinated artichokes, grape tomatoes, toasted pine nuts, castelvetrano olives, shaved red onion, peppadew peppers, chopped romaine, red wine vinaigrette, ... 12
- Burrata Caprese** mixed heirloom tomatoes, burrata cheese, fresh basil, extra virgin olive oil, sea salt, aged balsamic ... 14
- 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
- Pulled Pork** bourbon blueberry BBQ sauce, lightly pickled vegetable slaw, butter toasted brioche bun ... 15
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- Argentinian Red Shrimp Roll** citrus poached sweet shrimp, celery, lemon-dill aioli, romaine chiffonade, tomato, top cut brioche ... 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
- Sandwich du Jour** ... market price

Entrees

- Poke Bowl*** Ahi Tuna, ginger - yuzu vinaigrette & fresh chive, Chinese black rice with soy glaze, edamame, avocado, wakame, house pickled cucumber, shaved radish, toasted white sesame seeds ... 19
- Korean BBQ Beef Lettuce Wraps** pickled bell pepper, snow pea, cucumber, carrot & onion slaw, Hoisin BBQ sauce, romaine leaves, crushed cashew garnish ... 17
- Warm Orzo Pasta** with sautéed sweet corn, sun dried tomato, edamame, kale & sweet onion, saffron jam - bell pepper, basil pesto ... 14
- 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: C & C Fisheries, Bar Harbor, Sea Breeze, 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.