



Lunch Menu

September 2019

Starters

- Crab Artichoke Fondue** blue crab, marinated artichokes, gruyere cheese, parsley, sherry bechamel, paprika oil, naan bread ... 13
- 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

- Southwest Salad** grape tomato, fresh avocado, black bean & corn salsa, cojita cheese, baby arugula, chili - lime vinaigrette, toasted tortilla strips ... 13
- Peaches & Cream** grilled peaches, fresh burrata cheese, sliced Iberico ham, local orange honey, candied cashew dust, Urban Farms baby lettuce, citrus poppy vinaigrette ... 16
- Watermelon & Goat Cheese** compressed watermelon, cucumber ribbons, sunflower seeds, baby arugula, white balsamic - basil vinaigrette, papaya puree ... 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 ... 8** **Grilled Hanger Steak ... 11***

Soups

- Minorcan Seafood Chowder** fresh parsley garnish ... 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

- Warm Pastrami** shaved pastrami, melted swiss, sauerkraut, whole grain mustard, toasted marble rye, garlic dill pickle ... 17
- Grilled Ham & Cheese** Black Forest ham, Havarti cheese, fresh sliced pear and fig jam on butter toasted sourdough ... 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
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- 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
- Sandwich du Jour** ... market price

Entrees

- Faroe Island Salmon** with a goat cheese & parsley potato croquette, yellow tomato coulis, asparagus, shiitake mushroom, braised cippolini. bell pepper -saffron jam ... 22
- Diver Scallops** lemon - thyme risotto, sautéed broccolini, garlic confit tomato, saffron beurre blanc ... 22
- 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 ... 8** **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.