



# Curbside Take Out

Tuesday, March 24th through Saturday, March 28th

Pick-up times are 3:30 pm to 8:00 pm.

Advanced Orders Welcome.

**Buy One Get One on ALL Bottled Wines on Regular Wine List !**

## Cheese & Charcuterie

### Cheese (1.5 oz per)

d’Affinois Double Crème Brie  
 Cottonwood River 2 year Cheddar  
 Stilton Blue Cheese  
 Bucheron Aged Goat Cheese  
 Groene Oorsprong Gouda  
 Don Juan Manchego  
 Cypress Grove Purple Haze  
 Bel Gioioso Burrata (2oz ball)

### Condiments

Soppresata ... 2.50  
 Smoked Prosciutto ... 2.50  
 Hoby’s Local Honey Comb ... 2.50  
 Marcona Almonds ... 2  
 Granny Smith Apple ... 1.50  
 Hoby’s Fig Jam ... 1.50  
 Hoby’s Jalapeno Chili Jam ... 1.50

### Cheese Plate Prices

1 cheese ... 6  
 2 cheeses ... 12  
 3 cheeses ... 16  
 4 cheeses ... 19

*all plates served with crostini,  
 lavash & grapes*

Salads available in Single, Double or Family Style 4 portion sizes.

*example: Classic Wedge Salad ... \$8/ \$14/ \$26*

## Salads

**Classic Wedge** grape tomatoes, vanilla pickled red onions, blue cheese crumbles, Nueske’s bacon, blue cheese dressing ... 9/16/30

**Chopped Caesar** hearts of romaine, shredded parmesan, herbed croutons, Eleven South’s famous Caesar Dressing ... 8/14/26

**Garden** grape tomato, cucumber, carrot, red onion, shredded mozzarella, herbed croutons, balsamic vinaigrette ... 8/14/26

*Salad Additions: (6pc) Argentinian Red Shrimp ... 8 per portion  
 6 z Grilled Organic Chicken Breast ... 8 per portion*

*6oz Faroe Island Salmon ... 8\* per portion  
 4oz Grilled Flat Iron Steak ... 8 per portion*

## Soup

**Soup du Jour** available by the pint or by the quart ... 8/16

## Single Entrees (per person)

**Off The Grill** choose one: 6oz Beef Tenderloin ... 24, 10oz NY Strip ... 22, 8oz Flat Iron Steak ... 19 or 14oz Full Lamb Rack ... 30  
 choose two sides: herb roasted potatoes, sautéed carrots, sautéed asparagus or Brussel sprouts

**Faroe Island Salmon** pan roasted salmon, herb roasted potatoes, sautéed greens, bell pepper-saffron jam ... 19

**Vegetable Plate** Chef’s selection of sautéed vegetables, sautéed greens, saffron-bell pepper jam, aged balsamic ... 13

*Vegetable Plate Adds: (6pc) Argentinian Red Shrimp ... 8 per portion  
 6 z Grilled Organic Chicken Breast ... 8 per portion*

*6oz Faroe Island Salmon ... 8\* per portion  
 4oz Grilled Flat Iron Steak ... 8 per portion*

## Family Style Entrees (serves 2 or 4 people)

**Oven Roasted Chicken** half or whole chicken, served with herb roasted potatoes, sautéed green kale, chicken gravy, garlic-parsley butter oven ready baguette for garlic toast ... 24 / 48

**Shrimp Alfredo** Argentinian royal red shrimp, artichokes, tomatoes, crimini mushrooms, baby spinach, fresh orecchiette, aged parmesan, garlic-parsley butter oven ready baguette for garlic toast ... 24 / 48

**Classic Bolognese** house ground veal, beef and pork, San Marzano tomatoes, rendered onion, carrot & celery, bucatini pasta, aged parmesan, garlic-parsley butter oven ready baguette for garlic toast ... 23 / 46

## Family Style Dessert (serves 4) ... 15

**Dessert du Jour**

**Gluten Free versions are available on many items. Please ask while ordering.**

\* 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.