



Lunch Menu

March 2020

Starters

- Baked Oysters** (5) East Coast oysters baked with garlic, butter parsley and shredded parmesan, chive garnish ... 13
- Empanadas** house made pork chorizo & Monterey Jack empanadas, black bean & corn salsa, avocado crème, Cotija crumbles ... 13
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14

Salads

- Poached Pear** with red wine poached pear, crumbled goat cheese, candied pecans, dried blueberries, vanilla pickled red onion, baby spinach, champagne vinaigrette ... 13
- Beet & Goat Cheese** roasted red & gold beets, hearts of palm, toasted cashews, shaved red onion, Urban Farms baby lettuce, citrus poppy vinaigrette.
- Classic Wedge** grape tomatoes, vanilla pickled red onions, blue cheese crumbles, Nueske's bacon, blue cheese dressing ... 11
- 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 Faroe Island Salmon ... 9**
*Grilled Organic Chicken Breast ... 8 Grilled Hanger Steak ... 12**

Soups

- Corn Potato Bacon Chowder** with fresh herbs 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

- Salmon Wrap** seasoned & pan seared Faroe Island salmon, chopped romaine with feta, dried blueberries, vanilla pickled onions, citrus aioli and tomato mustard seed jam, wrapped in a flour tortilla and grilled ... 17
- Fresh Catch Tacos** lightly blackened white fish, Napa cabbage, pickle vegetable slaw of carrot, cucumber, onion & red bell pepper, sambal emulsion, fresh cilantro and lime, grilled white flour tortillas ... 16
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonaise, romaine, roma tomato, toasted croissant ... 15
- Steak Burger*** 6oz house ground steak burger, melted aged cheddar, Nueske's bacon, roasted crimini mushrooms, caramelized onion, black garlic aioli, toasted brioche bun... 16 add 1 over easy egg ... 2
- Sandwich du Jour** ... market price

Entrees

- Steak & Truffle Frites** grilled 8oz hanger steak, herb garlic compound butter, baby arugula, black garlic aioli ... 19
- Pan Seared Fresh Catch** on warm orzo with sweet corn, sun dried tomato, edamame & vidalia, sautéed kale and topped with bell pepper-saffron jam ... 19
- "The Sicilian" Flatbread** grilled sweet Italian sausage, red bell pepper, shaved onion, braised fennel, San Marzano marinara, mozzarella, basil pesto aioli drizzle ... 16
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

Entrée Additions: Local Fresh Catch ... 11 Argentinian Red Shrimp ... 8 Faroe Island Salmon ... 9**
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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: 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.