



# No Contact Curbside Service

CALL 904 - 241 - 1112 to place your order.

Tuesday, April 21st through Saturday, April 25th.

Available from 4:00 pm to 8:00 pm.

Advanced Orders Welcome.

Enjoy our **BOGO Bottled Wine List AND our 25% Off Bottled Wine List.**  
**Craft Cocktails both Individual and In Bulk are available.**

## 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

Soppressata ... 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 ... 17  
 4 cheeses ... 22

*all plates served with crostini,  
 lavash & grapes*

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

*example: Classic Wedge Salad ... \$9/ \$16/ \$30*

## 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: (5) Argentinian Red Shrimp ... 8 per portion*

*6 oz Grilled Organic Chicken Breast ... 8 per portion*

*6oz Atlantic Salmon ... 8\* per portion*

*4oz Grilled Flat Iron Steak ... 8\* per portion*

## Soup

**Creamy Cauliflower & Leek with Goat Cheese** 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, 8oz Hanger Steak ... 19  
 choose two sides: herb roasted potatoes, sautéed carrots, sautéed asparagus or roasted spaghetti squash

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

**Braised Short Rib** roasted mushroom & thyme risotto, sautéed carrots, sautéed asparagus, braising jus ... 20

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

*Vegetable Plate Adds: (5) Argentinian Red Shrimp ... 8 per portion*

*6 oz Grilled Organic Chicken Breast ... 8 per portion*

*6oz Atlantic Salmon ... 8\* per portion*

*4oz Grilled Flat Iron Steak ... 8\* per portion*

## Family Style Entrees (serves 2 or 4 people, ready now or reheat later)

**Chicken Pot Pie** rotisserie chicken, carrots, peas, celery, onions, fresh herbs, chicken bechamel, puff pastry top crust, garlic-parsley butter oven ready baguette for garlic toast ... 26 / 48

**Atlantic Salmon** pan seared salmon, roasted mushroom & thyme risotto, sautéed green kale, bell pepper-saffron jam, garlic-parsley butter oven ready baguette for garlic toast ... 26 / 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 ... 26 / 48

**Penne Bolognese** house ground veal, beef and pork, San Marzano tomatoes, rendered onion, carrot & celery, penne pasta, aged parmesan, garlic-parsley butter oven ready baguette for garlic toast ... 25 / 46

## Family Style Dessert (serves 4)

**Blueberry & White Chocolate Bread Pudding** served vanilla ice cream ... 15

\* 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.