



Bar Lunch Menu

Tuesday, May 12th through Friday, May 15th

Cheese & Charcuterie

Cheese (1.5 oz per)

d’Affinois Double Crème Brie
 English White Cheddar
 Stilton Blue Cheese
 Bucheron Aged Goat Cheese
 Groene Oorsprong Gouda
 Don Juan Manchego
 Cypress Grove Purple Haze

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 ... 16
 4 cheeses ... 21

*all plates served with crostini,
lavash & grapes*

Appetizers

Royal Red Shrimp sautéed in butter, garlic, parsley, shallot and red chili flake, lemon & scallion finish, warm artisan bread ... 14
Smoked Salmon Bruschetta house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vin, crispy capers ... 12
Classic Escargot tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
Asian Chicken Wings dry rubbed, baked & quick fried, pickled Asian vegetables, zesty teriyaki - gojuchang glaze, scallion ... 11
Italian Meatballs house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, aged parmesan ... 13
Steak Tartare* Certified Angus Beef® tenderloin, sous vide egg yolk*, caper, shallot, lemon emulsion, parmesan, garlic toast ... 15

Salad & Vegetable Plate

Mediterranean Garden cucumber, feta, pine nuts, gigante beans, banana peppers, red onion, Urban Farms organic greens, broken sundried tomato vinaigrette ... 13
Classic Wedge grape tomatoes, vanilla pickled red onions, Nueske’s bacon, blue cheese crumbles, blue cheese dressing ... 8
Caesar whole leaf romaine, parmesan tuile, herbed croutons, shredded parmesan, Eleven South’s famous Caesar Dressing ... 10
Vegetable Plate Chef’s selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

Salad & Veg Plate Additions:

*Local Flounder ... 12**

*Faroe Island Salmon ... 9**

Argentinian Red Shrimp ... 9

Grilled Organic Chicken Breast ... 8

Soup

Red Pepper Bisque with cilantro - lime crema ... 7

Sandwiches

sandwiches include choice of side: Caesar Salad, Pommes Frites, Truffle Frites +\$1 or Sweet Potato Fries

Rotisserie Chicken Salad red grapes, dried cranberries, walnuts, creamy dijonaise, romaine, roma tomato, toasted croissant ... 15
Steak Sliders* house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted brioche bun ... 13

Curbside Takeout For Our Complete Lunch Menu is Available, call 904 - 241 - 1112