



# Bar Lunch Menu

Tuesday, May 26th through Friday, May 29th

## 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
- Tuna & Avocado Tartare\*** ahi tuna, avocado, mango, ponzu marinade, soy caramel, ginger aioli, crispy wontons ... 15
- 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

- Shrimp Bisque** with paprika oil garnish ... 7

## Sandwiches

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

- Local Flounder** lightly blackened, melted cheddar, lemon-caper aioli, lettuce, tomato, toasted French water roll bun ... 17
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, 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**

\* 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.