



# Lunch Menu

## Cheese & Charcuterie Board

- Cheese (1.5 oz per)
- d’Affinois Double Crème Brie
  - English White Cheddar
  - Stilton Blue Cheese
  - Rembrandt Extra Aged Gouda
  - Don Juan Manchego
  - Cypress Grove Purple Haze
  - Cypress Grove Humboldt Fog

- 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
- Short Rib Pot Stickers** beef with ginger, garlic & scallion, Hoisin BBQ sauce, pickled cucumber, sweet drop peppers, crushed peanuts ... 13
- Smoked Salmon Bruschetta** house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vin, crispy capers ... 12
- Burrata Caprese** 2oz burrata, heirloom tomatoes, arugula, soppressata, grilled ciabatta, basil pesto vin, aged balsamic ... 13
- Italian Meatballs** house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, aged parmesan ... 13
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Steak Tartare\*** Certified Angus Beef® tenderloin, sous vide egg yolk\*, caper, shallot, lemon emulsion, parmesan, garlic toast ... 15

## Salad & Vegetable Plate

- Watermelon & Feta** basil infused compressed watermelon, pine nuts, arugula & jicama salad, cucumber, papaya vinaigrette ... 14
- Warm Goat Cheese** hazelnut crusted goat cheese, strawberries, dried currents, caramelized onion, Urban Farms greens, balsamic vinaigrette ... 14
- Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske’s bacon, blue cheese crumbles, blue cheese dressing ... 11
- Caesar** whole leaf romaine, parmesan tile, 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 Fresh Catch... 12\**
- Faroe Island Salmon ... 9\**

- Argentinian Red Shrimp ... 9*
- Grilled Organic Chicken Breast ... 8*

## Soup

- Summer Corn Bisque** with red shrimp salad & chive oil garnish ... 7

## Sandwiches

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

- Local Fresh Catch** lightly blackened, melted cheddar, lemon-caper aioli, lettuce, tomato, toasted French water roll bun ... 17
- 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**

\* 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.