



Lunch Menu

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
- Burrata Mozzarella

Cheese & Charcuterie Board

Condiments

- Soppresata ... 2.50
- 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
- Crawfish Popovers** crawfish filling with peppers, onion, celery & fontina, puff pastry wrapped, yellow sriracha syrup ... 14
- Short Rib Pot Stickers** beef with ginger, garlic & scallion, Hoisin BBQ sauce, pickled cucumber, sweet drop peppers, crushed peanuts ... 13
- Fried Green Tomato with Crab** panko crusted tomato, saffron-champagne emulsion, lump crab, remoulade sauce, scallion ... 14
- Heirloom Caprese** mixed heirloom tomatoes, burrata cheese, fresh basil, extra virgin olive oil, sea salt, aged balsamic reduction... 14
- 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

- Peaches & Cream** grilled peaches, fresh burrata, crispy prosciutto, local orange honey, candied cashews, mixed baby lettuces, citrus poppy vinaigrette ... 14
- Crab Crostini Salad** crab - artichoke-spinach-parmesan crostini on mixed greens with grape tomatoes, toasted pine nuts, roasted red peppers, banana peppers, red onion, feta oregano 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 tuile, herbed croutons, shredded parmesan, Eleven South’s famous Caesar Dressing ... 10

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.