



Lunch Menu

March 2023

Starters

- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 15
- Baked Oysters** 1/2 dozen James River oysters, lemon - garlic - parsley compound butter, shredded parmesan ... 14
- Smoked Salmon Plate** house smoked Faroe Island salmon, dill - mint tzatziki sauce, grape tomatoes, sliced cucumber, capers, red onion, everything bagel spiced crispy lavash ... 15
- Short Rib Bruschetta** shredded beef in braising reduction, Boursin cheese, pickled red onion, peppadew peppers toasted baguette, micro greens ... 14
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 14
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 16

Salads

- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts & creamy dijonaise, served on a bed of Artisan baby lettuce with grape tomato, aged balsamic vinaigrette and warm naan bread ... 16
- Pear & Blue Cheese** prosecco poached pear, crumbled blue cheese, cardamon spiced candied cashews, dried blueberries, baby arugula & watercress, whole grain mustard vinaigrette ... 15
- Gold Beet & Goat Cheese** roasted beets, crumbled goat cheese, walnuts, pickled onions, English cucumber, Urban Farms baby lettuce, charred orange vinaigrette ... 14
- Caesar** chopped hearts of romaine, shaved parmesan, herbed garlic loaf croutons, Eleven South's famous Caesar Dressing ... 12
- Salad & Veg Plate Additions: Local Fresh Catch... 14 Argentinian Red Shrimp ... 10 Faroe Island Salmon ... 12*
Grilled Organic Chicken Breast ... 9 Seared 8oz Flat Iron Steak... 16

Soups

- Tomato Basil Bisque** with basil oil garnish ... 8
- Soup du Jour** ... market price

Sandwiches

includes choice of side: Caesar Salad, Pommes Frites, Sweet Potato Fries, Blue Cheese & Bacon Potato Salad or Truffle Frites +\$1

- Local Fresh Catch** lightly blackened, melted cheddar, lemon-caper aioli, lettuce, tomato, toasted French water roll ... 17
- Salmon Wrap** seasoned & pan seared Faroe Island salmon, chopped romaine with feta, dried blueberries, vanilla pickled onions, citrus aioli and tomato mustard seed jam, wrapped in a grilled flour tortilla ... 18
- Fresh Catch Tacos** lightly blackened local white fresh catch, avocado, cabbage slaw with ginger aioli, fresh cilantro and scallion, grilled flour tortillas, optional Cholula® hot sauce on the side ... 16
- Crab Cake** 4oz crab cake topped with Old Bay® lemon aioli, sliced avocado, roma tomato, bibb lettuce, toasted French water roll ... 17
- Classic Pastrami** thin sliced pastrami, melted Swiss sauerkraut, deli mustard, toasted marble rye, dill pickle spear ... 17
- Chicken Caesar Wrap** lightly blackened & seared chicken breast, grape tomato, chopped romaine, shredded parmesan, Caesar dressing, grilled spinach tortilla... 16
- Steak Burger** 8oz patty of house ground steak served on a toasted brioche bun with melted Red Dragon cheese, heirloom tomato, Romaine, sliced red onion and 1000 Island dressing ... 16

Entrees

- Fresh Catch** warm orzo, with sweet corn, sun dried tomato, edamame & vialia, sautéed kale, bell pepper-saffron jam, basil pesto ... 25
(price includes the option to substitute Faroe Island Salmon for the Fresh Catch)
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 16

Gluten Free versions for many of our dishes are available. Please Ask Your Server.

Eleven South Bistro promotes an "Ocean & Farm to Table" philosophy and we pledge to cook with the best, locally supported products available.
 Supply Partners: C & C Fisheries, Fisherman's Dock, Sea Breeze, Urban Farms, GYO, Cheney Brothers, Sysco

* 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.