



Lunch Menu

October 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
- Jumbo Lump Crab Cake** 4 oz crab cake, watercress and piquillo pepper micro salad with white balsamic vinaigrette, dijonnaise plate smear, lemon ... 16
- Short Rib Bruschetta** shredded beef in braising reduction, Boursin cheese, pickled red onion, peppadew peppers toasted baguette, micro greens ... 14
- Fresh Fig & Goat Cheese Flatbread** toasted Naan bread with fresh figs, crumbled goat cheese, crispy prosciutto, shredded gruyere, fig jam, baby arugula, stone ground mustard - white balsamic reduction ... 16
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 16

Salads

- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts & creamy dijonnaise, served on a bed of Artisan baby lettuce with grape tomato, aged balsamic vinaigrette and warm naan bread ... 16
- Fall Salad** chopped Tuscan kale, shaved Brussel sprouts, julienne carrot, red onion, dried cranberries, toasted pumpkin seeds, Nueske's bacon vinaigrette, shaved Manchego cheese ... 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 ...** 11 **Faroe Island Salmon ...** 13
Grilled Organic Chicken Breast ... 10 **Seared 8oz Flat Iron Steak...** 16

Soups

- Butternut Bisque** with 5 spice crema 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

- Lobster Roll** Maine Lobster Claw & knuckle, celery, lemon dill aioli, bibb lettuce, roma tomato, butter toasted top cut brioche bun ... 32
- 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
- Asian Chicken Lettuce Wraps** hoisin-mirin-ginger chicken & Asian vegetables, peanut & scallion garnish, romaine cups ... 16
- Turkey & Brie** smoked turkey, melted brie, Nueske's bacon, raspberry jam, baby spinach, toasted ciabatta roll ... 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)
- Steak & Frites** 8oz grilled and sliced flat iron steak, truffle fries, red chimichurri, baby arugula and heirloom tomatoes with white balsamic vinaigrette, Aleppo pepper & espresso dust ... 26
- 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.