



Lunch Menu

February 2024

Starters

- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 15
- Fresh Fig & Goat Cheese Flatbread** toasted Naan bread with fresh figs, crumbled goat cheese, crispy prosciutto, melted gruyere, fig jam, baby arugula, stone ground mustard - white balsamic reduction ... 16
- Prince Edward Island Mussels** fennel, garlic, shallot, tomato, bacon lardons, white wine, parsley butter, toasted baguette ... 16
- Baked Oysters** 1/2 dozen James River oysters, lemon - garlic - parsley compound butter, shredded parmesan ... 15
- Tuscan Meatballs** (4) house ground veal, beef & pork meatballs, San Marzano marinara, fresh mozzarella, parmesan - basil foccacia ... 16
- Jumbo Lump Crab Cake** 4 oz crab cake, watercress and piquillo pepper micro salad with white balsamic vinaigrette, dijonaise plate smear, lemon ... 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 dijonaise, served on a bed of Artisan baby lettuce with grape tomato, aged balsamic vinaigrette and warm naan bread ... 16
- Apple & Watercress Salad** red watercress, baby arugula, Pink Lady apples, crumbled blue cheese, candied pecans, golden raisins, apple cider 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 ... 11 Faroe Island Salmon ... 13
Grilled Organic Chicken Breast ... 10 Seared 8oz Flat Iron Steak*

Soups

- Butternut Bisque** with 5 spice crema garnish ... 8
- Italian Wedding Soup** with ditalini pasta & parsley oil ... 8

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
- Grilled Chicken Sandwich** Nueske's bacon, melted Havarti cheese, sundried tomatoes, baby spinach, rosemary aioli, butter toasted sourdough bread ... 17
- Beef Short Rib & Tenderloin Melt** sauteed short rib & beef tenderloin with peppers & onions, melted provolone, chipotle aioli, butter toasted challah bread ... 17
- 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

20%+ GRATUITY IS STRONGLY RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 8 OR MORE

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, Inland Seafood, Urban Farms, GYO, Cheney Brothers, Sysco

PLEASE LET YOUR SERVER KNOW ABOUT ANY
FOOD ALLERGIES BEFORE ORDERING.

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT,
POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL CONDITIONS.