



# Lunch Menu

October 2024

## Starters

- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 15
- Grilled Spanish Octopus** gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction ... 16
- Burrata & Truffle** 4oz burrata, shaved truffle, berry compote, Marcona dust, arugula, Maldon Salt, balsamic reduction, ciabatta ... 16
- Stuffed Fresh Figs** black mission figs with fresh marinated feta, crispy prosciutto, toasted walnuts, baby arugula, aged balsamic reduction ... 15
- Jumbo Lump Crab Cake** 4 oz crab cake, watercress and piquillo pepper micro salad with white balsamic vinaigrette, dijonnaise plate smear, lemon ... 16
- Ahi Tuna Tartare\*** mango salsa, avocado, 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
- Poached Pear & Blue Cheese** prosecco poached Anjou pears, crumbled blue cheese, candied pecans, pickled onion, watercress & baby arugula, pear - prosecco vinaigrette ... 16
- Beet & Goat Cheese** roasted golden beets, crumbled fresh goat cheese, toasted walnuts, vanilla pickled red onions, baby cucumbers, Urban Farms mixed baby lettuces, charred orange vinaigrette ... 15
- 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** ... 12    **Faroe Island Salmon** ... 14  
**Grilled Organic Chicken Breast** ... 10    **Buckhead Prime Top Sirloin** ... 16

## Soups

- Butternut Bisque** with 5 spice crema garnish ... 8
- French Onion** with toasted challah crouton and melted swiss ... 8

## Sandwiches

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

- Hot Lobster Roll** Classic Maine preparation, Lobster Claw & knuckle, warm drawn butter, Maldon salt, toasted top cut brioche bun ... 32
- Fresh Catch Sandwich** lightly blackened, melted cheddar, lemon-caper aioli, lettuce, tomato, toasted French water roll ... 17
- Chicken Florentine** grilled chicken, prosciutto, fresh mozzarella, basil pesto, baby arugula and sundried tomato aioli on a warm rosemary parmesan focaccia bun ... 16
- Steak Tacos** lightly blackened prime top sirloin, Monterey Jack cheese, pickled red onion, peppadew peppers, shredded iceberg lettuce, avocado crema, grilled flour tortillas ... 17
- Asian Chicken Lettuce Wraps** hoisin-mirin-ginger chicken & Asian vegetables, peanut & scallion garnish, romaine cups ... 16
- Philly Cheesesteak** shaved steak, caramelized onion, melted provolone, toasted hoagie roll, dipping jus ... 17
- Bacon Gouda Steak Burger** 8oz patty of house ground steak with roasted wild mushrooms, melted gouda, Nueske's bacon, and roasted garlic & mixed peppercorn aioli, served on a butter toasted brioche bun ... 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 )*
- Prime Steak & Frites** 6oz grilled & sliced Buckhead Prime Top Sirloin steak, red chimichurri, truffle fries, bed of baby arugula ... 24
- 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, 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.