



Lunch Menu

May 2024

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 ... 15
- Burrata Caprese** 4oz burrata ball, mixed heirloom tomatoes, fresh basil, extra virgin olive oil, Maldon Sea Salt, balsamic reduction ... 16
- Smoked Salmon Arancini** (4) panko crusted & fried arancini with smoked Faroe Island salmon, parmesan risotto & fontina cheese, topped with Tsar Nicolai Caviar & crème fraiche ... 15
- 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, avocado, 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
- Melon & Feta** compressed honeydew melon, marinated fresh feta cheese, Mandarin oranges, roasted red peppers, toasted pine nuts, Urban Farms baby lettuce, citrus poppy vinaigrette ... 15
- Berries & Goat Cheese** strawberries, blueberries, crumbled goat cheese, vanilla pickled red onion, toasted cashews, frisee & baby spinach, champagne 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
Faroe Island Salmon ... 14

Argentinian Red Shrimp ... 12
Grilled Organic Chicken Breast ... 10

Soups

- Tomato Bisque** with basil oil & crème fraiche garnish ... 8
- Mediterranean Minestrone Soup** with ditalini pasta & parsley oil garnish ... 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
- Grilled Shrimp Caesar Wrap** lightly blackened Argentinian Red shrimp, chopped romaine, grape tomato, parmesan cheese, Caesar dressing, tomato basil flour tortilla ... 16
- Italian Hoagie on Focaccia** Black Forest ham, Genoa salami, Capicola, melted provolone. house made Italian "relish" with mild banana peppers, castelvetrano olives, roasted peppers, sundried tomatoes & red onion, shredded romaine, toasted parmesan focaccia hoagie ... 18
- BBQ Chicken Sandwich** lightly blackened & grilled chicken breast, sweat & tangy BBQ sauce, spicy butter chip pickles, sweet onion, red bell pepper-carrot-Napa cabbage slaw, butter toasted brioche bun ... 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)
- Wagyu & Frites** 8oz grilled and sliced Australian 9+ wagyu steak, red chimichurri, truffle fries, bed of baby arugula ... 34
- 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.