

APPETIZER \$9

Cheese * |

Hudson Valley Camembert – pasteurized cow's & sheep milk, NY

Jasper Hill Bayley Hazen Blue-raw cow's milk, VT

Uplands Farm Pleasant Ridge Reserve – raw cow's milk, WI

Oysters * |

mignonette, ELEVEN hot sauce

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Coconut-Almond Granola |

vanilla yogurt, mint, pomegranate, kumquat, pear

Smoked Jamison Farm Lamb Taco |

tomatillo salsa, goat cheese, refried lentils

Duck Hash |

tasso, sweet potato, parsnip, egg

Ricotta Cavatelli |

black truffle, Brussels sprout leaves, squash, golden raisin, Parmesan

Smoked Salmon |

bagel, egg, red onion, capers, scallion cream cheese

Grilled Sticky |

cinnamon swirl brioche, bacon butterscotch, icing

Beet Salad |

brioche, pear, lolla rossa, citrus, crème fraiche, maple vinaigrette, pumpkin seed

Three Greens |

radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers

Roasted Sweet Potato & Pumpkin Soup |

curry, shallots

ENTREE \$15

Eggs Benedict * |

English muffin, hollandaise, black truffle, beef pastrami, citrus salad

Steak & Egg * |

crispy farm egg, Anson Mills white corn grits, roasted peppers, bearnaise sauce

Shrimp, Scallion, Ham & White Cheddar Omelet |

fingerling potatoes, bacon or sausage

Mushroom, Sweet Pepper & Goat Cheese Omelet |

white truffle oil, fingerling potatoes, bacon or sausage

Sourdough Belgian Waffle |

bananas, honey-orange butter, walnuts, maple syrup, bacon

Eleven Burger * |

braised veal, black pepper bacon, crispy onions, fries
cheddar, Maytag Blue, goat cheese, or Emmenthaler Swiss

Crab Cake Sandwich |

pickles, caperberry remoulade, arugula, radicchio, endive, fries

Chicken Sandwich |

pesto, roasted tomatoes, mozzarella, balsamic vinaigrette, arugula, fries

Grilled Salmon |

endive, fennel, & cucumber salad, lemon aioli

Strozzapretti Pasta |

Lacinato kale, leeks, celery root, butternut squash, chanterelles, fromage blanc

Hot Combination Sandwich |

grilled bread, roast pork, egg, Emmenthaler Swiss, baby greens, pickles

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BRUNCH PRIX FIXE | \$25

choice of appetizer & entree

choice of fresh juice, or brunch cocktail

BRUNCH COCKTAILS

Bloody Mary | \$9

Bloody Mary mix, Absolut vodka, celery salt rim, pickled vegetable

ELEVEN Mules | \$9

Tito's vodka, house-made ginger beer, lime, cucumber

First Snowfall | \$9

Paul Louis Blanc de Blanc sparkling, white cranberry, crème de violette

Mimosa | \$9

fresh orange juice, Paul Louis Blanc de Blancs

Winter Sangria | \$9

Cabernet, Cherry Heering, apricot brandy, cranberry, maple whisky liqueur, fresh fruit

Sloe Cucumber Screw | \$9

Effen cucumber vodka, Plymouth sloe gin, fresh orange juice, cucumber

FEATURED BEVERAGES | \$3.50

Gus Grown-up Soda

Dry Valencia Orange

Grape-Black Currant

Dry Cola

Dry Cranberry Lime

Kutztown Sarsaparilla

San Pellegrino Chinotto