

FIRST COURSE

Cheese * | \$4 each

Juniper Grove Tumalo Tomme – raw goat's milk, OR
Old Chatham Ewes Blue – blue-veined, sheep & cow's milk, NY
Mouco ColoRouge – pasteurized cow's milk, CO
Le Chatelain Camembert– pasteurized cow's milk, FR
Upland's Cheese Co. Pleasant Ridge Reserve – raw cow's milk, WI
Bellwether Farms Carmody – pasteurized cow's milk, CA

Oysters * | \$2, \$11, \$20

classic mignonette, ELEVEN hot sauce

Clams & Mussels | \$11

roasted garlic, pimenton, saffron, crispy potatoes

Jumbo Lump Crab Cakes | \$11

butternut squash, celery root, parsley butter

Smoked Lamb Taco | \$9

pumpkin-masa cake, tomatillo salsa, goat cheese, refried lentils

Seasonal Soup | \$7

SALAD

Three Greens | \$7

radicchio, arugula, frisee, creamy goat cheese dressing, roasted sweet peppers

Mesclun Salad | \$8

Banyuls vinaigrette, radishes, Pleasant Ridge Reserve cheese

Duck Tasso Salad | \$9

endive, pear, cider vinaigrette, Shagbark hickory nuts, Maytag Blue cheese

Chopped Salad | \$8

vegetables, local baby lettuces, white balsamic vinaigrette, Maytag blue cheese croutons
choice of strip steak, salmon*, chicken, portabello mushroom, jumbo lump crab \$18

Caesar Salad | \$7

romaine, white anchovies, kalamata olive croutons
choice of strip steak, salmon*, chicken, portabello mushroom, jumbo lump crab \$18

SANDWICH

Eleven Burger * | \$12

Angus beef, braised veal, bacon, crispy onions, fries
choice of cheddar, Maytag Blue, gouda, Emmenthaler Swiss, goat cheese

Crab Cake | \$12

Old Bay mayonnaise, fennel slaw, pickles, fries

Chicken | \$12

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

Potato Pancake Reuben | \$11

corned beef, sauerkraut, Emmenthaler Swiss, Thousand Island dressing,
Prima Pilsner mustard, mesclun greens

Lobster Roll | \$16

Maine lobster salad, avocado fries

ENTREE

Semolina Gnocchi | \$14

greens, peppers, mushrooms, roasted tomatoes, Parmigiano Reggiano

Pappardelle | \$16

bolognese, basil, Parmigiano Reggiano, garlic bread

Tuna * | \$20

greens, cauliflower, shiitake mushroom, lemongrass, kimchee

Scottish Salmon * | \$23

cous cous crust, Meyer lemon, baby carrots, parsnip

Prime NY Strip Steak | \$19

roasted garlic jus, fries

Chicken | \$18

pan-roasted breast, braised leg risotto, greens, thyme jus

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

CHEF'S TASTING MENU
| \$25

Mesclun Salad

Banyuls vinaigrette, radishes, Pleasant Ridge Reserve cheese

Scottish Salmon *

cous cous crust, Meyer lemon, baby carrots, parsnip

Gingerbread Cake

roasted pineapple, caramel, candied ginger

FEATURED BEVERAGES

Gus Grown-up Soda | \$3.50

Dry Valencia Orange

Crimson Grape

Dry Pomegranate

Dry Cranberry Lime

The Republic of Tea | \$5

Ginger-Peach Decaf

Blackberry-Sage

FEATURED COCKTAIL

Rum Punch | \$11

Zacapa Centenario rum, orange, pineapple, nutmeg, butterscotch schnapps, ginger ale

FEATURED WINES

2008 Vevi Rueda | \$10

Rueda, Spain

2005 Conde de Valdemar Tempranillo | \$12

Rioja, Spain

2002 Mas Igneus Priorat FA 112 | \$13

Catalunya, Spain

As an integral part of ELEVEN's mission to provide an exquisite fine dining experience, we pursue the freshest and highest quality seasonal ingredients. In this pursuit, we rely on a phenomenal group of local farmers as well as incredible producers from around the country. This enables us to provide you, our guest, with an unparalleled culinary experience.