

FIRST COURSE

Fisher's Island Oysters* | \$12, \$22

mignonette, ELEVEN hot sauce

Sea Scallops | \$14

crème fraiche potato puree, crispy fingerling potatoes, golden beets, horseradish

Tuna Tartare * | \$10

Meyer lemon mignonette, pea tendrils, white anchovy

Smoked Jamison Farm Lamb Taco | \$10

tomatillo salsa, goat cheese, refried lentils

Ricotta Cavatelli | \$9

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

Jumbo Lump Crab Cake | \$12

warm potato salad, celery heart vinaigrette, parsnip, fines herbes

Beet Salad | \$9

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

Three Greens | \$9

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

Roasted Sweet Potato & Pumpkin Soup | \$7

SANDWICH & ENTRÉE

Eleven Burger * | \$14

braised veal, bacon, onions, fries, choice of cheddar, Maytag Blue, Swiss, goat cheese

Chicken Sandwich | \$12

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

Grilled Cheese | \$9

Arsenal cheese curds, grass fed local white cheddar, parmesan, onion jam

Lobster Roll | \$18

Maine lobster salad, mesclun greens

Prime Beef Pastrami | \$12

sauerkraut, Swiss, whole grain mustard, sourdough bread, pickled vegetables

Strozzapreti Pasta | \$16

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

Hanger Steak Salad | \$16

radicchio, arugula, endive, fingerling potatoes, chimichurri, Idiazabal

Golden Tilefish | \$18

hot Italian sausage, mussels, cous cous, sun-dried tomatoes, caperberries

Chicken | \$19

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

Salmon | \$21

endive, watercress, fennel, cucumber salad, lemon aioli

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