

## FIRST COURSE

### **American Farmstead Cheeses \* | \$4 each**

Old Chatham Shepherding Co. Camembert – pasteurized sheep's & cow's milk, NY

Rogue Creamery Smokey Blue – raw cow's milk, OR

Jasper Hill Farm Constant Bliss – organic raw cow's milk, VT

Upland's Cheese Company Pleasant Ridge Reserve – raw cow's milk, WI

Cypress Grove Humboldt Fog – ashed, pasteurized goat's milk, CA

Bellwether Farms San Andreas – raw sheep's milk, CA

Hendricks Farm & Dairy Grass Stains – raw cow's milk, PA

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

classic mignonette, ELEVEN hot sauce

### **Chesapeake Littleneck Clams \* | \$1, \$5, \$10**

steamed or on the half shell with ELEVEN hot sauce, cocktail sauce

### **Jumbo Lump Crab Cakes | \$11**

chorizo piperade, yellow tomato coulis

### **Sea Scallops \* | \$12**

creamed sweet corn, smoked sweet onion, tasso ham

### **Seasonal Soup | \$8**

### **Heirloom Tomato Gazpacho | \$7**

cucumbers, sungold tomato

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## SALAD

### **Heirloom Tomatoes | \$8**

marinated radicchio, Hendricks Farm Grass Stains cheese, balsamic aioli

### **Three Sisters Farm Mesclun | \$7**

cucumbers, chervil, baby leek vinaigrette

### **Iceberg Wedge Salad | \$7**

black pepper bacon, tomatoes, eggs, creamy blue cheese dressing

### **Three Greens | \$7**

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

### **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 \$15

### **Caesar Salad | \$7**

hearts of romaine, white anchovies, kalamata olive croutons

choice of strip steak, salmon\*, chicken, portabello mushroom, jumbo lump crab \$15

## SANDWICH

### **Eleven Burger \* | \$12**

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

### **Crab Cake Sandwich | \$12**

red pepper aioli, mixed greens, Old Bay French fries

### **Grilled Chicken Sandwich | \$11**

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

### **House-Cured Prosciutto Sandwich | \$12**

focaccia, red onion, arugula, 25 year old balsamic, muskmelon

### **Potato Pancake Reuben | \$11**

corned beef, sauerkraut, Carr Valley Swiss cheese, Thousand Island dressing,  
Prima Pilsner mustard, mesclun greens

### **Smoked Local Pork \* | \$11**

Carolina barbecue, fried Heritage Farms egg, crispy pickle, tomato-corn salad

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## ENTREE

### **Prime NY Strip Steak Salad | \$18**

romaine, tomato, basil vinaigrette, fries, white cheddar, Maytag blue cheese

### **Semolina Gnocchi | \$16**

braised lamb, olives, tomatoes, feta cheese

### **Prime NY Strip Steak & Fries | \$20**

roasted garlic butter

### **Shrimp & Grits | \$16**

bacon, braised greens, scallion-lager sauce

### **Seared Tuna \* | \$20**

black olive pappardelle, anchovies, basil, romaine, olive oil-poached tomatoes

### **Scottish Salmon \* | \$23**

mushrooms, sungold & beefsteak tomatoes, broad beans, opal basil

### **Heritage Farms Chicken | \$18**

pan-roasted breast, braised leg risotto, organic Swiss chard, thyme jus

### **Roasted Pork Tenderloin | \$16**

bacon-braised cranberry beans, smoked onion grits

CHEF'S TASTING MENU

| \$25

**Heirloom Tomato Gazpacho**

cucumbers, sungold tomatoes

**Pork Tenderloin**

bacon-braised cranberry beans, smoked onion grits

**Vanilla-Peach Profiteroles**

peach consomme, sabayon, peach-creme fraiche ice cream

FEATURED BEVERAGES

**Gus Grown-up Soda, New York, NY | \$3.50**

Dry Valencia Orange

Dry Meyer Lemon

Dry Pomegranate

Extra Dry Ginger Ale

Star Ruby Grapefruit

Dry Cranberry Lime

Crimson Grape

FEATURED COCKTAIL

**11 Hurricane | \$10**

Captain Morgan Rum, Absolut Mandrin, cranberry & pineapple juices, brown sugar syrup

FEATURED WINES BY THE GLASS

**Gruet Brut, Blanc De Noirs, New Mexico | \$13**

**2006 Bigi Orvieto Classico, Italy | \$9**

**2005 Simonnet-Febvre Pinot Noir, France | \$10**

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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.

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