

# ELEVEN

MODERN WORLD BISTRO

# THE C N D L

## SOUPS & SALADS

French **onion** with broiled Swiss cheese and house croutons **5**

**Soup du Jour** **4**

**Caesar** with creamy dressing, house made sour dough croutons and parmesan crisps **6**

**Italian** with salami, mozzarella, olives, pepperoncini, croutons, tomato, and mixed greens **8**

**Spinach** salad with spiced walnuts, Fuji apple, goat cheese, and honey mustard dressing **7**

**Asparagus**, artichoke, hard boiled egg, Swiss cheese, and Canadian bacon with mixed greens and creamy herb vinaigrette **8**

Mixed greens with **miso** dressing, carrot, tomato, cucumber, sesame seeds, wonton crisps and scallion **6**

## SMALL PLATES

Beef tenderloin **steak tartare** with chive, capers, and crostini **10**

**PEI mussels** with miso broth and Farmer Dan's kimchi **12**

Seared **pork belly** on Bibb lettuce with cucumber kimchi, cilantro, and Korean BBQ sauce **8**

Sautéed **shrimp** with Creole "BBQ" sauce **11**

**Charcuterie**; prosciutto, salami, and spicy capicola with marinated vegetables and whole grain mustard **9**

Flash fried **calamari** with trio of aiolis; roasted red pepper, chipotle lime, and lemon herb **8**

**Hummus** trio: Edamame, Roasted garlic, Indian curry lentil **6**

**Cheese Plate**: ricotta & red wine strawberry sauce, cambozola blue & rhubarb jam, manchego & preserve pear **13**

Crawfish **spring rolls** with house made Louisiana style hot sauce **6**

Grilled **beef skewers** with house made steak sauce and red onion marmalade **10**

## ENTREES

Penne with **Italian sausage**, parmesan cheese, and house marinara **16**

**Pulled pork** soft tacos served with pico de gallo, lettuce, shredded cheese, and fire roasted salsa **8**

**Bouillabaisse**: shrimp, calamari, mussels, scallops, salmon in rich saffron, and tomato broth **18**

**Spaghetti** with peas, ham, and asparagus in garlic butter **16**

## FLATBREADS

**Artichoke heart**, red onion, mushroom, Swiss cheese, and red pepper aioli **9**

Chevre, oven dried tomatoes, and **pesto** **11**

**Smoked salmon** with herb crème fraiche, capers and shallot **12**

**Meats**: Canadian bacon, pepperoni, and Italian sausage with mozzarella and marinara **11**

## SANDWICHES

All served with house cut French fries

**Turkey** on an artisan bun with ranch, bacon, bibb lettuce, Swiss, and tomato **10**

**Chicken salad** with apple, raisins, and celery on sour dough with bibb lettuce **9**

Classic **club** on wheat toast with Swiss, ham, turkey, bacon, lettuce, tomato, and mayo. **9**

Toasted **bagel and lox** with cream cheese, caper, red onion, and tomato **9**

Truffle **egg salad** on sour dough toast with bibb lettuce **8**

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli **10**

Smoked, **pulled pork** on an artisan bun with apple slaw and green chili BBQ **10**

**Steak sandwich** with roast beef, red onion, dijonnaise, blue cheese, lettuce, pepperoncini, and tomato on artisan bun **11**

## BURGERS

All served with house cut French fries  
*Sub grilled chicken breast for any burger*

**Prime sirloin** burger with choice of cheese, lettuce, tomato, pickle and onion **10**

**Chipotle**; Chipotle-lime aioli, pepper jack, jalapeno, lettuce, tomato, pickle, and onion **11**

**Black & Blue**; blackening seasoning and bleu cheese with lettuce, tomato, pickle, and onion **11**

**Bulgogi**; prime sirloin burger with Korean BBQ sauce, cucumber kimchi, cilantro, and lettuce **11**

**Gourmet mushroom and Swiss** burger with lettuce, tomato, pickle, and onion **11**

*18% gratuity may be added to parties of 6 or more*

Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.