

starters

oak oven roasted mussels 20

neuske's bacon, tomatoes, shallots, garlic, cilantro pesto & mascarpone **GF**

wild boar ravioli 16

tomato-vodka cream sauce

stuffed mushrooms 14

roasted red peppers, fontina, cream cheese, breadcrumbs & balsamic glaze

antipasti board 24

assorted cheeses, cured meats, house-made fruit jam, spiced walnuts, pickled vegetables & crostini

oak oven baked flatbreads

gluten free crust
available upon request **add 5**

chicken & spicy 'nduja 17

'nduja-mascarpone cream, broccolini, shredded mozzarella & honey drizzle

margherita 15

extra virgin olive oil, fresh mozzarella, tomato, roasted garlic & fresh basil

house-made italian sausage 16

red sauce, peperonata, roasted garlic, fresh basil & fontina

mushroom 15

roasted garlic puree, spinach, roasted red peppers, goat cheese & balsamic glaze

poached pear & fig 18

creme fraiche, caramelized onions, fresh basil & gorgonzola

sides **GF**

caramelized brussels sprouts 9

sauteed mixed vegetables 6

V denotes vegetarian item
vegan options available upon request

GF denotes gluten-free item
some items may also be modified
we cannot guarantee against the risk of cross-contamination

All parties of 8 or more are subject to an automatic 20% gratuity

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

soups & salad

shrimp & corn bisque cup 7 bowl 9

tuscan tortellini cup 6.5 bowl 8.5

hamilton farms mixed greens small 9 large 12

red onions, toasted pumpkin seeds, tomatoes, pecorino & strawberry-champagne vinaigrette **GF**

caesar 12

parmesan crisp, crouton & house-made ceasar dressing

steak salad 16

mixed greens, tomatoes, marinated artichokes, pepperoncinis, roasted red peppers, fontina & herb-red wine vinaigrette **GF**

italian chop 13

romaine, soppressata, kalamata olives, tomatoes, red onions, cucumbers, gorgonzola & tarragon vinaigrette **GF**

spinach 13

dried cranberries, toasted pecan, mandarin orange, herb goat cheese & caramelized shallot vinaigrette **GF**

lunch plates

tuscan meatloaf 16

yukon gold mashed potatoes, spinach & marsala-mushroom cream sauce

eggplant parmesan 15

house-made pappardelle, wilted spinach, fresh mozzarella & tomato-basil sauce

assorted wild mushrooms & pecorino polenta 14.5

artichokes, spinach, shallots & parmesan **GF**
add grilled chicken 8 shrimp 9
salmon 10 steak 10

grilled 5oz top sirloin 22

yukon gold mashed potatoes, green beans & red wine-mushroom demi-glace **GF**

grilled chicken fettucine 18

house-made fettucine, broccolini, neuske bacon & parmesan cream sauce

grilled salmon 19

lima bean, corn, roasted red pepper, winter squash & lemon-herb beurre blanc **GF**

lunch trio 20

small mixed greens salad, cup of soup, and half flatbread
gluten free crust **add 2.5**

sandwiches

served with creamy slaw or parmesan french fries

grilled chicken breast 16

bacon jam, lettuce, tillamook cheddar cheese & avocado crema

eleven eleven bistro burger 16

half-pound burger, boursin cheese, caramelized onion & frisee on house-made focaccia bun

eleven eleven lobster "BLT" 26

bourbon apples, lobster, thyme remoulade & arugula

grilled cheese panini 14

cheddar, fontina, goat cheese, bell pepper agrodolce & garlic aioli

muffaletta panini 14

Italian cold cuts, olive relish, tomato, mozzarella cheese



eleven eleven