



Spritz 12

APEROL bitter orange. classic

LIMONCELLO lemon. fresh and bright

CYNAR artichoke. herbal bittersweet

HUGO elderflower. sweet and refreshing

NEGRONI SBAGLIATO campari and sweet vermouth



Hair of the Dog

CLASSIC MIMOSA 9

CARAFE serves 4-6 **40**

ITALIAN ESPRESSO MARTINI 15

averna amaro, coffee liqueur, espresso

ANTIPASTI BLOODY MARY 12

peppercorn-infused vodka, olive, cheese, salame. salted rim

JALAPEÑO PINEAPPLE MARGARITA 12

infused tequila, house-made sour & pineapple juice

MAPLE BUTTER BOURBON 14

brown butter-infused bourbon, pure maple syrup, lemon juice, & black walnut bitters



On the Wagon

AMALFI SPRITZ 12

bittersweet n/a amaro & soda

NO-MOSA 10

nozeco n/a prosecco & orange juice

HIBI-SPRITZ 12

hibiscus syrup & nozeco n/a prosecco

GRÜVI BUBBLY ROSÉ 12

275mL



Caffeine

COFFEE 3.5

CAPPUCCINO 5

ESPRESSO 4

MOCHA LATTE 5.5

DOUBLE 6

HOT TEA 3.5

VANILLA COLD BREW 6

MAKE YOUR COFFEE "ADULT" ADD 5

baileys

nocello walnut

dumante pistachio

disaronno cherry-almond

frangelico hazelnut

Brunch Wines

6 | 9 FL OZ

LAMARCA 12

n/v, prosecco, it

BLENGIO "LA MOROSA" 12 | 17.5

n/v, moscato d'asti docg

MOËT & CHANDON 26

n/v, champagne, fr 187mL

PINE RIDGE 11 | 16

(chenin blanc/viognier) 2024, ca

RAPIDO 11 | 16

(pinot grigio) 2024, delle Venezie

KIM CRAWFORD 13 | 19

(sauvignon blanc) 2024, marlborough, nz

CHARLES & CHARLES 12 | 17.5

(rosé) 2024, columbia valley, wa





FROM THE KITCHEN



Soup & Salad

SHRIMP & CORN BISQUE 9 **BUTTERNUT SQUASH 9**

MIXED FIELD GREENS 12
red onions, toasted pumpkin seeds, tomatoes, pecorino, & strawberry-champagne vinaigrette

CAESAR 12
parmesan crisp, crouton, house-made caesar dressing

STEAK SALAD 17
mixed greens, tomatoes, marinated artichokes, pepperoncinis, roasted red peppers, fontina & red wine vinaigrette

ADD GRILLED CHICKEN 9 SHRIMP 10
SALMON 11 STEAK 11

Sandwiches

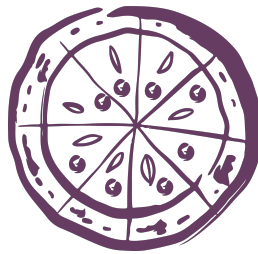
served with fried potatoes or creamy slaw

ELEVEN ELEVEN LOBSTER "BLT" 25
bourbon apples, lobster, thyme remoulade & arugula

ELEVEN ELEVEN BISTRO BURGER 16
half-pound burger, boursin cheese, caramelized onion & greens

ADD FRIED EGG 2
ADD THICK CUT BACON 4

GRILLED CHICKEN BREAST 16
bacon jam, lettuce, tillamook cheddar cheese & avocado crema

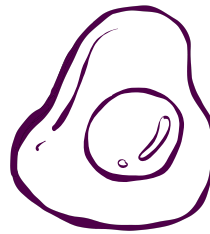


POACHED PEAR & FIG 18
creme fraiche, caramelized onions, fresh basil & gorgonzola

CHICKEN & SPICY 'NDUJA SAUSAGE 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 & EGG 16
red sauce, fontina, peperonata, roasted garlic, fresh basil & egg



Plates

FRENCH TOAST 15
house-made focaccia, amaretto whipped cream, fresh berries & pure maple syrup

EGGPLANT PARMESAN 16
house-made pappardelle, spinach, fresh mozzarella & tomato-basil sauce

VEGGIE FRITTATA 15
mushrooms, artichokes, spinach, shallots & fontina cheese served with fried potatoes

GRILLED SALMON 20
lima bean, corn, roasted red pepper, winter squash & lemon-herb beurre blanc

SHORT RIB HASH 20
slow-braised beef short ribs, fried potatoes, sunny side up egg

STEAK & EGGS 24
grilled 5 oz top sirloin, fried potatoes, two sunny side up eggs, red wine-mushroom demi

Sides

FRIED POTATOES 7
THICK CUT BACON 8
CARAMELIZED BRUSSELS SPROUTS 9
FOCCACCIA TOAST 4

TUSCAN MEATLOAF 16
fried potatoes, spinach & marsala-mushroom cream sauce

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.