

# ONE ELEVEN BISTRO

Local. Current. Inviting

<b>STARTERS</b>	<b>111 FRIES</b> Rosemary, romano, malt vinegar aioli	\$8 V	<b>GIGANTI PATSA</b> Ricotta and asparagus stuffed, peas, morels, braised lamb shoulder, lemon, demi	\$27
	<b>HARISSA CAULIFLOWER</b> Tahini dressing, grapefruit molasses, dukkah	\$13 GFO VE	<b>SALMON*</b> Garam masala, chickpea flatbread, spinach-eggplant-caramelized onion, ginger-lime yogurt, crispy chickpea	\$28 GF
	<b>111 AHI TUNA*</b> House Kimchi, wasabi mayo, ginger soy vinaigrette, chinese black rice, green onion	\$14 GFO	<b>COD LOIN</b> Fregola sarda, sundried tomatoes, kohlrabi leaves, confit lemon, gremolata	\$26
	<b>ROASTED BEETS AND CHERRY</b> Belgian endive, whipped ricotta, peppercorn honey, pistachio, black salt	\$13 V GF	<b>FARROTTO AND MUSHROOM</b> maitake, white beech, spring onion, watercress, soft duck egg, parmesan pepato	\$25 GFO VEO
	<b>SPRING PEA FALAFEL</b> Black garlic yogurt, pickled vegetables	\$12 V VEO	<b>AIRLINE CHICKEN BREAST</b> Kohlrabi-ricotta mash, lemon asparagus, rhubarb-sherry glaze, chive	\$25 GF
	<b>WHIPPED RICOTTA</b> Olive tapenade, herbs, olive oil naan	\$10 V	<b>ENTREES</b>	
<b>SOUP AND SALAD</b>	<b>SOUP D' JOUR</b> Rotating soup selection	\$8	<b>HALIBUT</b> Pea puree-basmati-english pea, spring onion soubise, crispy guanciale, pea tendril	\$32 GF
	<b>111 TOMATO BASIL SOUP</b> Pesto, crouton	\$8 Add bacon \$2	<b>ASIAGO GNOCCHI</b> Piquillo-tomato sauce, roasted artichoke heart, arugula pesto, kalamata	\$22 V
	<b>111 SALAD</b> Baby arugula, shaved parmesan, bacon, caramelized shallot vinaigrette	\$8 GF	<b>HANGER STEAK</b> Balsamic powder rub, watercress-goat cheese-confit lemon risotto, balsamic frisee, marcona almond	\$45 GF
	<b>FAVA BEAN SALAD</b> Pecorino romano, guanciale, oregano, olive oil	\$12 GFO	<b>111 BURGER*</b> 1/2lb house blend beef, smoked gouda, house pickle, arugula-tomato-onion, brioche bun	\$19 Add egg \$2
	<b>ADD TO SALAD</b> CHICKEN \$9 HANGER \$28 SALMON \$18		<b>SIDES</b> ASPARAGUS \$8 RISOTTO \$10	

WE TAKE GREAT PRIDE IN CRAFTING EACH DISH WITH VERY SPECIFIC COMBINATIONS OF FLAVORS AND TEXTURES.

WE ASK THAT YOU PLEASE REFRAIN FROM

REQUESTING SUBSTITUTIONS UNLESS FOR SPECIFIC FOOD ALLERGIES OR DIETARY RESTRICTIONS.

GUESTS WITH KNOWN FOOD ALLERGIES SHOULD ALERT THEIR SERVER. WE THANK YOU FOR TRUSTING OUR CULINARY EXPERIENCE.

GF=GLUTEN FREE FRIENDLY GFO=GLUTEN FREE FRIENDLY OPTIONAL V=VEGETARIAN VE=VEGAN VEO=VEGAN OPTIONAL

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF: ANTHONY SCOLARO

CHEF DE CUISINE: LYNN ONEACRE

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## DESSERTS

**CHEF JAKE'S WHIM** \$9  
Rotating dessert selection

**FLOURLESS WHITE CHOCOLATE CAKE** \$10 GF  
strawberry rhubarb compote,  
pistachio tuile

**CARROT CAKE** \$9  
ginger mascarpone frosting,  
citrus caramel, carrot chip

## SPOKES

THE SPOKES MISSION: DAVE CLARDY, DIRECTOR OF THE NON-PROFIT PEACEWORKS, SAID THE IDEA IS TO PROVIDE OPPORTUNITIES FOR PEOPLE WITH DEVELOPMENTAL DISABILITIES TO DO MEANINGFUL WORK IN MEDINA.

"WE WANT TO BRING OUR INDIVIDUALS INTO THE COMMUNITY AND GIVE THEM A PLACE WHERE THEY CAN FIT IN AND BE GAINFULLY EMPLOYED. IT'S IMPORTANT FOR THEM TO BE PART OF THE COMMUNITY, TO GO TO WORK EVERY DAY AND MEET OTHER PEOPLE WHO LIVE IN THEIR COMMUNITY. THERE IS POTENTIAL FOR 24 PEOPLE TO WORK AT SPOKES IN CUSTOMER SERVICE, FOOD SERVICE, INVENTORY, OPERATING THE CASH REGISTER, BIKE MAINTENANCE AND PROPERTY MAINTENANCE" -DAVE CLARDY

YOUR BUSINESS WILL HELP THESE EMPLOYEES TO GAIN VALUABLE ON THE JOB TRAINING.

THANK YOU!

## COFFEE AND SPOKES

## AFTER DINNER DRINKS

PENFOLDS "CLUB" TAWNY PORT \$7

CHATEAU ROLAND SAUTERNES \$8

GRAHAMS 10YR TAWNY PORT \$10

2014 TAYLOR FLADGATE LBV PORT \$6

FONSECCA 20YR TAWNY PORT \$15

ALVEAR PEDRO XIMENEZ SOLERA 1927 \$15

FRENCH ROAST COFFEE \$3.5

DECAF COFFEE \$3.5

SINGLE ESPRESSO \$3

DOUBLE ESPRESSO \$5

## SPOKES RETAIL

14OZ BAG FRENCH ROAST \$9

14OZ BAG LIGHT ROAST \$9

HONEY BEAR \$11

## CUSTOMER NOTICE

Prices listed on our menu reflect our cash price. A 3% non-cash adjustment will be applied to our regular pricing. The purpose of the non-cash adjustments is to incentivize customers to pay with cash. This is an "in-kind incentive" in compliance with sections 2A of the Durbin Amendment, a provision of United States Federal Law. This notice is meant to inform customers of our regular price in compliance