

# ONE ELEVEN MAIN

## WINTER DINNER

### SMALL PLATES

CREAMY PARSNIP BISQUE pancetta, sage	9	CARAWAY DUSTED CRISPY BRUSSELS dijon aioli	9
RICOTTA TOAST finocchiona salami, balsamic, olive oil, pickled fennel & bell pepper relish	14	PRINCE EDWARD ISLAND MUSSELS coconut red curry, cilantro, lime	13
WINTER GREENS SALAD drunken goat cheese, bacon, dried cranberry, mustard seed vinaigrette, sage pumpernickel croutons	12	GRILLED SPANISH OCTOPUS crispy prosciutto, saffron roasted garlic aioli, creamed spinach risotto	16
BEEF CARPACCIO truffle aioli, parmesan, capers, local greens	13	BAKED OYSTERS sun-dried tomato, basil, parmesan, bacon, chive	15
CHARCUTERIE BOARD 10/HALF 18/WHOLE selection of house cured meats		OYSTERS ON THE HALF SHELL 2/EACH OR 20/DOZEN sriracha cocktail, apple celery mignonette	

### MAINS

PAN ROASTED PORK TENDERLOIN butternut squash-white cheddar mac & cheese, andouille braised kale, applejack pork jus	29	SHRIMP & CLAM BOLOGNESE sautéed shrimp, clam, pancetta, ricotta, house fettucine, parmesan	30
SEARED SEA SCALLOPS purple potato puree, tomato caper ragù, cipollini onion & butternut squash hash	32	FIVE SPICE ROASTED DUCK BREAST ginger scallion spaetzle, broccolini, pomegranate duck jus	32
BRAISED SHORT RIB celery root puree, broccolini, crispy shallots, red wine braising jus	33	BUTTERNUT SQUASH FILET white trumpet mushrooms, spinach, cauliflower puree, ancho chili steak sauce	26
BLACKENED REDFISH tasso ham dirty rice, sautéed spinach, tomato-andouille jus	29	GRILLED FILET MIGNON potato puree, mushroom duxelles, french beans	34

WE ARE PROUD TO PARTNER WITH LOCAL SUPPLIERS AND FARMERS, INCLUDING:  
THE FAMILY FARM, BEL AIR  
ROUSEDALE FARM, FALLSTON  
SAMUEL & BARBARA STOLTZFUS, DELTA

BRYAN BOESSEL, EXECUTIVE CHEF

COLIN DIXON, SOUS CHEF

TRISTAN BRAVARD, PASTRY CHEF

Dishes available may contain raw or undercooked meat, fish, poultry, and/or egg.  
Consuming raw or undercooked foods may increase risk of foodborne illness.