

Shareables

The Board - 25

(Gluten Free Crackers Available upon request)
Chefs Choice of Cheeses & Charcuterie, Nuts, Dry Fruit & Pickled Veggie, Fresh Fruit, Honey, Fig Jam, Breads & Stone Ground Mustard

Meatballs al Forno - 13

Eight|11 Signature Tomato Gravy, Parmesan, Crostini

Hummus Duo - 15

Duo of two styles of Hummus, Assorted Veggies and Naan Bread

Bruschetta Board - 11

Tomato, Fresh Mozzarella, Basil, Olive oil, Balsamic Glaze served with Toasted Crostini

Smoked Salmon Board - 15

Smoked Salmon, Cream Cheese, Capers & Arugula served with Cucumber, Tomatoes. Sub veggies for crostini at no charge.

Brie & Apple Crostini - 12

Brie Cheese, Granny Smith Apple, Basil, Honey Drizzle served with Toasted Crostini

Prosciutto & Bleu Crostini - 14

Prosciutto, Pear, Bleu Cheese & Mike's Hot Honey Drizzle served with Toasted Crostini

Brie & Cranberry Crostini - 12

Brie Cheese, Cranberry Preserve, Chopped Almonds served with Toasted Crostini

Sugar Bacon Raspberry & Goat Board - 14

Raspberry Jam, Goat Cheese, Basil, Sugar Bacon served with Toasted Crostini

Bacon & Bleu Chips - 15

Bacon, Crumbled Bleu Cheese, Shaved Parmesan, drizzled with Balsamic Glaze and served on Kettle Chips

Truffled Parmesan Chips - 15

White Truffle Oil and Shaved Parmesan served on Kettle Chips garnished with Rosemary (Pairs well with any of our wine selections)

Texas Chips - 15

Bacon, Jalapeño, Red Onion, Cheese, BBQ & Ranch Drizzle, Crème fraiche (Pairs well with any of our beer selections)

Panini's

* All Panini's served with Chips
Add House/Caesar Salad or Cup of Soup - \$4.00

Prosciutto & Goat - 13

Prosciutto, Goat Cheese, Served With Arugula, Fig Spread and Balsamic Glaze (Pairs Well With Rosé, Prosecco, Chardonnay, or Pinot Noir)

Turkey Brie & Cranberry - 14

Sliced Turkey, Cranberry, Arugula, Stone Ground Mustard & Mike's Hot Honey (Pairs Well With Sauv Blanc, Pinot Noir or Light Ale)

The Cuban - 15

Ham, Pulled Pork, Stone ground mustard, Bread and Butter Pickles with a Trio of Cheeses. (Pairs Well With Sauv Blanc, Pinot Noir)

The Skinny Italian - 12

Vine Ripe Tomatoes, Basil, Mozzarella cheese, drizzled with Balsamic Glaze and Pesto Sauce (Pairs Well with Chardonnay, or White Pinot Noir)

Chicken, Apple & Brie - 14

Grilled Chicken Breast, Brie Cheese, Sliced Granny Smith Apple, Honey & Basil (Pairs Well with Prosecco, Riesling, Pinot Noir, Merlot, or Malbec)

The Med - 12

Hummus, Arugula, Tomato, Olive, Red Pepper, Onion, Feta, Naan Bread (Pairs Well with Sauv Blanc or Chardonnay)

Coffee, Tea & Other Drinks

Fresh Brewed Coffee or Tea	2.50	Sparkling Water (Pellegrino)	4.00
Caffeinated or Decaf, Assorted Tea Flavors		Lemonade	2.50
Hot Chocolate De Luxé	4.00	Iced Tea (Sweet or Unsweet)	2.50
Hot Chocolate, Whipped Cream, Marshmallows Drizzled with Chocolate Syrup		Coke, Diet Coke, Sprite	2.50

Salads & Soups

Add Grilled Chicken Breast to any Salad for \$4.00

Caesar Salad - 9

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

The eight11 House - 11

Spring Mix, Tomato, Red Onion, Parmesan Cheese, Tossed in a House Champagne Vinaigrette & Drizzled with Balsamic Glaze

Chopped Romaine Wedge - 13

Romaine, Tomato, Bacon, Red Onion, Bleu Cheese Crumbles, Ranch Dressing

Harvest Mix - 15

Chicken, Bacon, Mixed Greens, Pear, Chopped Almonds, Dried Cranberries, Goat Cheese, Cranberry Vinaigrette

Caprese - 13

Vine Ripe Tomatoes, Mozzarella, Basil, Drizzled with Balsamic Glaze & Olive Oil, Topped with Fresh Basil

The Chopped - 14

Romaine Lettuce, Chopped Pepperoni & Peppered Salami, Red Onion, Garbanzo Beans, Mozzarella, Peppercini Peppers, and Tomatoes, Tossed in a White Balsamic Vinaigrette

Soup of the Moment - Cup 5 Bowl 7

Chef Selection - Freshly prepared in-house daily

Artisan Style Pizzas

Add House/Caesar Salad or Cup of Soup - \$4.00

Market Research Pizza

Try one of our Chef's latest creations - \$AQ

Classic Margherita - 17

Tomatoes, Basil, House Made Tomato Sauce and Fresh Mozzarella Cheese (Pairs Well with Zinfandel, Light American Ale)

Pesto Chicken - 23

Chicken, Diced Tomatoes, Mozzarella & Goat Cheese, Pesto Olive Oil Sauce (Pairs Well with Pinot Grigio, IPA Beer)

The GodFather - 24

Prosciutto, Salami, Pepperoni, Truffle Oil, Banana Peppers, Fresh Rosemary, Tomato Sauce and Mozzarella Cheese (Pairs Well with Moscato, Light American Ale)

The Prosciutto - 24

Prosciutto, Fig Jam, Topped with Arugula, Goat Cheese and Balsamic Glaze (Pairs Well with Merlot, Red Blend, Milk Stout Beer)

The Meaty - 23 (Like it Spicy? Ask for the Texas Heat)

Pepperoni, Sausage, Bacon, House Made Tomato Sauce and Mozzarella Cheese (Pairs Well with Pinot Noir, Light or Dark Beer)

Jalapeño Popper Pizza - 24

The Jalapeño Popper-Chicken, Bacon, Jalapeño, Cream Cheese, Cheddar and Mozzarella (Pairs with Malbec or IPA)

Pineapple Pig - 23

Pork, Pineapple, Red Onion, Jalapeño, Mozzarella, Cilantro, Spicy BBQ (Pairs with Malbec or IPA)

Herbivore - 22

Fire Roasted Vegetables, Fresh Cucumbers, Yellow Bell Peppers, Tomatoes, Red Onion, Peppercini & Green Olives and Homemade Tomato Sauce (Vegan)

Desserts

S'mores Board

Chocolate | Marshmallow | Graham | Fire

4 - \$10 8 - \$15

Triple Layer Chocolate Cake - 8

White & Dark Chocolate Drizzle topped with Whipped Cream (Pairs Well with Chardonnay, Moscato, or Sweet Wine)

Cheesecake - 8

Cinnamon Carmel Sauce Drizzle/Granny Smith Apple Slices & Crushed Graham (Pairs Well with Merlot, Port Wine)

*18% Gratuity will be added to groups of 8 or larger

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