

Entrees

All Entrees served with Chefs' select vegetables unless otherwise noted

Georgia Fried Chicken – Mary's free range chicken seasoned, deep fried southern style & served with black pepper, mashed potatoes with country gravy and bacon fat sautéed seasonal vegetables - \$21.95

Wood Fired Jerk Chicken Breast– Mary's free range organic chicken with a Jamaican jerk rub cooked in our wood fired oven and served with an orzo pilaf and an island garlic, lime and herb sauce - \$17.95

The "Catch" Seasonal Fish - Ask your server about tonight's specialty - Market Price

Featured Pasta - Ask your server about tonight's presentation - Market Price

Grilled Pork Loin – 8 oz boneless cut pork loin with a spicy ginger glaze and a bacon, apple, fingerling potato and brussel sprout hash - \$19.95

Grilled Ribeye with Brown Butter & Wild Mushrooms - 16oz hand trimmed Ribeye grilled to your liking and topped with a brown butter and sautéed wild mushrooms sauce. Served with russet potato & thyme gnocchi - \$27.95

Braised Short Ribs – Star Anise braised beef short ribs in a rich demi-glace, served with a sweet potato mash and fresh horseradish cream - \$19.95

Wild mushroom risotto served with local seasonal vegetables, Cypress Grove's Truffle Tremor Chevre, and a hazelnut gremolata. - \$19.95

Pizzas

From Our Wood Fired Brick Oven

BBQ Chicken – Bayou Burf's sauce with shredded white cheddar cheese, grilled chicken breast, caramelized onions, and roasted red bell peppers. Topped with a granny smith apple and cabbage slaw - \$14.95

Spicy Thai Peanut - Thai peanut sauce, jack cheese & roasted garlic, wood fired & topped with pickled carrot, Daikon Root, cabbage, fresh cilantro, basil, & Sriracha - \$11.95 with Chicken \$13.95

511 White - roasted garlic cream, mozzarella, romano & parmesan, artichoke hearts, spinach, toasted pine nuts & fresh basil chiffonade - \$12.95 with Chicken- \$14.95

Prosciutto, Mushroom & Tomato - Atop our house marinara & three cheese blend - \$11.95

The Basic Cheese - house marinara covered in romano, parmesan & mozzarella - \$9.95 with shaved pepperoni - \$10.95

Featured Pizza - Ask your server about the night's unique offering.

We strive to use locally grown, organic fruits and vegetables in all of our dishes as well as Mary's free-range, organic chicken. Please notify your server of any food allergies to help find a suitable selection. 18% Gratuity will be added to parties of 8 or more, 20% for split checks. We do not accept personal checks.

Soups and Salads

Featured Soup Ask your server about today's creation **\$3.95 cup \$5.95 bowl**

The Classic Caesar- chopped hearts of romaine lettuce, garlic croutons & shaved Parmesan tossed in our house-made dressing -**\$9.95** Add a poached egg for that Extra "Love" - **\$1.50**
Fried capers, red onion & anchovy (**\$1.00**)

Crab Cobb - Butter lettuce with Dungeness crab, house cured and smoked bacon, tomatoes, hard cooked quail eggs, and scallions. Tossed in a lemon basil vinaigrette - **\$14.95**

511 Spinach Salad - baby spinach leaves, a walnut and panko crusted round of Cypress Grove Chevre & crispy lardons of spice-cured pancetta with fresh seasonal fruit tossed in our Basil Balsamic Dressing -**\$10.95**

Chioggia & Detroit Red Beet with Asian Pear - roasted & chilled local beets tossed with Asian pears, local spring & baby watercress greens, cracked hazelnuts & Cypress Grove Chevre. All drizzled with balsamic reduction & extra virgin olive oil -**\$10.95**

The Simple - half a head of tender butter lettuce with our garlic croutons & grape tomatoes. Served with your choice of dressing: **Basil Balsamic, Creamy Jalapeno, Shafts Creamy Blue Cheese, or Thai Lime Vinaigrette** - **\$5.95**

Tapas and Small Plates

Local Oysters - Grilled or Raw- Ask your server about today's inspirations *Market Price*

Buttered Mustard Braised Pork Belly - served on a Granny Smith and cabbage "slaw" - **\$11.95**

Wood Fired Shrimp Scampi - Five prawns roasted in our wood fired oven with garlic, lemon, olive oil, and red chili flakes. Served with a toasted baguette. - **\$12.95**

Dungeness Crab Cakes - served on lightly citrus dressed lettuce with an Old Bay and caper remoulade, grilled lemons, scallion curls and sea salt - **\$13.95**

Roasted Local Brussel Sprouts - house cured and smoked bacon with demi-glace coated brussel sprouts, cooked in our wood fired oven. Finished with shaved Gruyere cheese - **\$9.95**

Polenta Crostini W/Crimini and Wild Mushrooms - grilled polenta topped with garlic, parsley & a selection of sautéed crimini & local wild mushrooms in a Marsala cream - **\$11.95**

Fish Tacos (3) - fresh fish grilled or fried, served in corn tortillas with shredded cabbage, avocado, cilantro, a cracked black pepper crème. Accompanied by our fresh tomatillo salsa - **\$12.95**

Hot Wings - one pound of deep-fried chicken wings tossed in one of our tangy chili & butter sauces: Bayou Burf's BBQ, Smoky Cayenne or 511 Habanero. Served with Shafts Bleu Cheese dressing & chilled celery - **\$11.95**

Sweet Potato Fries - with Sea Salt and our Creamy Jalapeno dressing-**\$7.95**

Fried Spicy Green Beans- battered & lightly fried chili spiced green beans with a lemon aioli - **\$7.95**