

SUNDAY
ANSON
ELEVEN

STARTERS

(A!) Mussels and Fries
Dijon-infused chardonnay-butter sauce, mussels, topped with shoestring fries 22

Chicken Tortilla Soup
homemade broth, shredded chicken breast, avocado, tortilla strips 12

(V) Queso Fundido Skillet
melted asadero, Muenster, cheddar, chili-berry jam, warm tortillas 14

(V) (A!) Shishito Peppers
stone-baked shishito peppers, lime juice, soy sauce, sesame seeds 12

(A!) Frito Pie
traditional chili beans, Fritos, green chili, melted cheddar, sour cream, tomatoes, scallions 13

Southwest Crab Cake
baked crab cake, poblano purée, kale, avocado 20

Fried Calamari
hand-breaded, deep-fried, sweet Thai chili sauce 20

Pork Belly Tacos
seasoned pork belly, kimchi slaw, avocado, smoked mayo, salsa verde 16

SALADS

our greens are always fresh and organically sourced

(V) (A!) A11 House
field greens, candied walnuts, cranberries, goat cheese, avocado, apples, lemon vinaigrette 14

(V) (A!) Brussel Sprout Salad
roasted peanuts, pomegranate, Asian vinaigrette 14

(V) (A!) Kale Market
kale, jicama, carrots, beet ribbon, green onions, pumpkin seeds, pears, cider-soy vinaigrette 14

Classic Caesar Salad
homemade dressing, crispy sourdough croutons, Parmesan 13

Chopped Salad
mixed greens, cherry tomatoes, avocado, tortilla strips, bacon, black beans, roasted corn, red onions, Muenster, green onions, bell peppers, pepitas, bbq-ranch dressing 16

add ons:
grilled chicken breast 8
grilled Flank steak 10
Gulf shrimp 10
Scottish salmon 11

BRUNCH FAVS

Green or Red Chicken Chilaquiles
topped two sunny side up eggs, black beans 16

Steak and Eggs
Iowa Premium New York Strip, Yukon Gold potato, kale salad, choice of eggs 29

Chicken Crepes
Huitlacoche purée, poblano sauce, corn, aged cheddar 17

Pancakes
berry jam, honey butter, Chantilly cream 14

Make your own Omelette
your choice of filling/s in an egg omelette 14

add ons:
pepperoni 3 bacon 3
chorizo 3 jalapenos 2
bell peppers 2 onions 2
mushrooms 3 cheese 3

SANDWICHES

California Chicken Sandwich
grilled chicken breast, pepper jack cheese, bacon, avocado, chipotle mayo, sourdough bread, steak fries 19

Lamb Pita
harissa aioli, tzatziki sauce, crumbled feta, shaved red onion, mixed greens, steak fries 20

(A!) A11 Burger
beef patty, pepper jack, house bacon, lettuce, onion ring, tomato mayo, butter bun, steak fries 20

Pastrami Melt
smoked pastrami, Muenster, sauerkraut, whole-grain mustard, Russian dressing, rye bread, steak fries 19

French Dip
roasted prime rib, caramelized onions, Swiss cheese, French bread, rosemary au jus, steak fries 20

Salmon Burger
fresh salmon patty, avocado, balsamic, spring mix, brioche bun, steak fries 21

VEGETARIAN

(A!) (V) Forbidden Rice
steamed black rice, corn, jalapeño, Fresno pepper, brussels sprouts, avocado cilantro cream 14

(V) Grilled Portobello Mushroom Burger
Balsamic Portobello, tomato, asparagus, roasted bell peppers, fresh mozzarella, baby arugula, garden salad 19

(V) Tomato Mozzarella Pesto Press
Ciabatta, fresh mozzarella, tomato, balsamic onions, homemade pesto, steak fries 15

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FLATBREADS

- V** **Tomato Mozzarella**
sun-dried tomatoes, fresh mozzarella,
basil, Parmesan, tomato purée 15

Tri-Meat

pepperoni, jalapeño sausage, house
bacon, tomato purée, asadero 16

- V** **Veggie**
fresh mozzarella, market veggies, tomato
purée, mushrooms, crispy kale 15

Mexican

chorizo, asadero, jalapeño, roasted corn,
red onion, poblano purée, cilantro 16

extra toppings:

pepperoni 3	bacon 3
chorizo 3	jalapeño 2
bell peppers 2	onions 2
mushrooms 3	cheese 3

LAND

Ribeye 12 oz

choice of steak fries, skin-on loaded
mashed potatoes, or garden salad 40

CHOOSE A CROWNING
sautéed onions and mushrooms 7
shrimp stuffed green chile 8

- A11** **A11 Meatloaf**
pan-seared, skin-on loaded mashed
potatoes, smoked tomato gravy 22

Chicken & Mushrooms

roasted chicken breast, linguini, wild
mushroom cream sauce, fresh Parmesan 21

Spanish Chicken

tomato risotto, corn, broccolini,
Oaxacan-style mole 21

Pappardelle

homemade pasta, market vegetables,
green chili, braised beef, veal demi,
herbed ricotta 22

Sous-Vide Pork Chop

Yukon mash, balsamic chimichurri 25

Braised Grass-Fed Lamb Shank

mushroom, lamb jus, creamy polenta, feta
cheese, kale, heirloom tomatoes 33

Steak Frites

marinated sliced Flank steak, au-poivre,
pomme frites 28

SEA

Baked Salmon Filet

Scottish salmon, smoked chipotle glaze,
grilled broccolini, mango salsa,
couscous pilaf 32

Blackened Chilean Sea Bass

fingerling potatoes, market vegetables,
shitake brown butter broth 59

Seafood Medley Linguine

salmon, mussels, scallops, shrimp, linguine,
corn, Fresno chile, creamy pesto 31

Shrimp Mac & Cheese

cheddar, asadero, Parmesan, peas,
jalapeño, panko bread crumbs 24

SIDES

- V** **Homemade potatoes 7**
Chili tater tots 8
- V** **Asadero & Jalapeño Mac & Cheese 10**
- G** **V** **Chili Parm Grilled Asparagus 10**
- G** **V** **Roasted Broccolini 10**
- G** **V** **Marinated Portobello Slices 10**
- V** **Skin-on Yukon Mash 8**

SWEET TOOTH

- G** **A11 Tiramisú**
coconut infused mascarpone cream,
Ocean Organic® vodka, espresso-soaked
ladyfingers, cocoa powder 12
- Honey Panna Cotta**
lemon glaze, honey tuile 11
- G** **Crème Brûlée**
vanilla bean custard, caramel crust,
fresh berries 11
- Tri Chocolate Mousse**
chocolate crumble, berries 12
- Warm Chocolate Cake**
vanilla gelato, berries, ganache,
caramel sauce 12
- Nutella Crepes**
Nutella, Chantilly cream,
strawberries 9