

One Eleven Main

111 S Main St 21014-3817 · +14439008027 · Updated: Jan 14, 2026

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MENU 9

CHEF’S SOUP OF THE DAY

NORMA SALAD

field greens, cherry tomatoes, dried cranberries, spiced pecans, English cucumber, sherry vinaigrette

AVAILABLE OPTIONS

\$10.00

Shrimp salad: \$9.00

Crab Cake: \$10.00

“REALLY GOOD” SHRIMP SALAD

\$12.00

roll, fruit or house cut fries (available over mixed greens upon request)

CRAB CAKE

\$14.00

remoulade, house cut fries or fresh fruit

BACON JAM BURGER

AVAILABLE OPTIONS

\$18.00

Gruyere cheese, house made bacon jam, onion ring

TUESDAY:: \$11.00

OMELET OF THE DAY

chef's selection, mixed greens, fresh fruit or house cut fries

BAKED BRIE

\$14.00

spiced pecans, honey, dried cranberries, charred bread

GRILLED CHEESE

\$17.00

seasonal preparation

LAMB BURGER

\$19.00

tzatziki aioli, roasted red pepper, onion, lettuce, feta cheese

SMALL PLATES 6

SOUP OF THE DAY

PEI Mussels

\$18.00

Titos Bloody Mary broth, charred bread

PICKLED BABY BEET SALAD

\$16.00

field greens, cherry tomatoes, shaved fennel, black garlic, burrata,, sherry vinaigrette

CHEESE & CHARCUTERIE BOARD

\$20.00

selection of house cured meats

CAST IRON BAKED BRIE	\$19.00
spiced pecans, dried cranberries, fig jam, charred bread	
CRISPY BRUSSELS	\$16.00
caraway dusted, Dijon aioli	

MAINS 8

FISH OF THE DAY	
SHRIMP FETTUCCINE	\$44.00
Pancetta, mussels, garlic Parmesan cream	
PAN SEARED SEA SCALLOPS	\$43.00
celeriac puree, winter vegetables, roasted garlic lemon caper beurre blanc	
GRILLED FILET MIGNON	\$46.00
rosemary Dijon potato puree, vegetables, cremini mushroom demi-glace	
VEGETARIAN OR VEGAN	
Chef's selection	
BUTTERNUT SQUASH RISOTTO	\$38.00
winter vegetables, parmesan	
BRAISED SHORT RIBS	\$48.00
parsnip puree, garden vegetables, rosemary red wine Demi glace, tempura onion	
BLACKENED PORK TENDERLOIN	\$46.00
Md jumbo lump crab sherry soubise, celeriac puree, winter vegetables, roasted garlic lemon caper butter beurre blanc	

DESSERTS 4

S'mores	\$10.00
sea salt chocolate ganache, house made marshmallow fluff, graham cracker streusel	
Lemon Tart Parfait	\$10.00
Chef's Special	\$10.00
subject to change	
Bourbon Bread Pudding	\$10.00
house made Grand Marnier Ice Cream	

BRUNCH 8

NORMA SALAD	\$12.00
spring greens, dried cranberries, spiced pecans, cherry tomatoes, English cucumber, fig vinaigrette	
CHEESE & CHARCUTERIE	\$15.00
selection of house cured meats & cheeses	

REALLY GOOD SHRIMP SALAD	\$13.00
brioche roll or mixed greens, fruit	
OMELET OF THE DAY	\$13.00
potatoes & fresh fruit	
EGGS BENEDICT	\$19.00
prosciutto, cajun hollandaise, brie, fresh fruit	
FRENCH TOAST	\$16.00
pumpkin, spiced marscarpone, bacon or sausage, potatoes & fruit	
HOUSE GROUND SMASHBURGER	\$18.00
bacon, Gruyere cheese, cajun hollandaise, over easy egg, potatoes & fruit	
MAIN STREET BREAKFAST	\$18.00
3 eggs your way, bacon or sausage, potatoes & fruit	

DRINKS 8

HOUSE WINE	\$5.00
BLOODY MARY	\$5.00
GRAPEFRUIT SPRITZ	\$6.00
APEROL SPRITZ	\$6.00
MILLER LITE	\$3.00
MIMOSA	\$5.00
MARTINI	\$8.00
PEACH BELLINI	\$8.00

FOR THE KIDS 3

WAFFLES	\$11.00
FRENCH TOAST	\$11.00
SCRAMBLED EGGS	\$11.00