

# ELEVEN 49

## SMALL BITES

daily oyster selection, 3/ea

native littlenecks, 2/ea

jumbo shrimp cocktail, 4/ea

hummus platter 10

ROASTED GARLIC, MIXED OLIVES,  
PEPPADEWS, CUCUMBERS

artisanal cheese 12

FOUR CHEESES WITH ACCOMPANIMENTS

charcuterie 12

GRAIN MUSTARD, OLIVES, PICKLES,  
SELECTION OF CURED MEATS

## SALADS

red + golden beet 8

TOASTED SUNFLOWER SEEDS,  
GOAT CHEESE, ARUGULA,  
HONEY-ALMOND VINAIGRETTE

caesar 8

SHAVED PARMESAN, CAESAR DRESSING

mediterranean 8

FETA, ARUGULA, ROASTED PEPPERS,  
CUCUMBERS, CHICK PEAS,  
RED ONION, GREEK VINAIGRETTE

baby arugula + lemon 8

CHERRY TOMATO, SHAVED FENNEL,  
RADISH, SHAVED PARMESAN,  
MEYER LEMON VINAIGRETTE

### ADD TO YOUR SALAD

CHICKEN BREAST 6 SEASONAL VEGETABLES 4  
ATLANTIC SALMON 9 SUSHI GRADE TUNA 12

# 1149 GLUTEN FREE DINNER MENU

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## SPECIALTY ENTREES

14 oz all natural ribeye\* mkt  
OVEN ROASTED RATATOUILLE,  
HERB INFUSED WHIPPED POTATOES

9 oz filet mignon\* mkt  
CHARRED ASPARAGUS,  
HERB INFUSED WHIPPED POTATOES

braised beef short ribs 27  
YUKON GOLD POTATOES, PICKLED  
SHALLOTS, SWEET CORN PUREE

harvest plate 18  
OVERNIGHT TOMATOES, GRILLED  
PORTOBELLO MUSHROOM, ROASTED NEW  
POTATOES, BABY CARROTS, HARICOT VERTS

chicken paillard 21  
FINGERLING POTATOES, GARLIC SPINACH,  
BALSAMIC CHERRY TOMATOES

faroe island salmon 26  
WHITE BEAN + CHORIZO BROTH,  
BRAISED PEARL ONION,  
FINGERLING POTATOES,  
TAPENADE OF ROASTED TOMATO

fresh angus sirloin burger 14  
GLUTEN FREE ROLL,  
LETTUCE, TOMATO + POTATO CHIPS  
TOPPINGS (.75 EACH):  
AMERICAN, CHEDDAR, JACK, BLUE, SWISS, &  
PEPPER JACK, APPLEWOOD BACON,  
CAMELIZED ONIONS, AVOCADO,  
SAUTEED MUSHROOMS