

ELEVEN 49

BREADS + BOARDS

tomato bruschetta 11

TOMATO VARIETY, BASIL, MOZZARELLA,
BALSAMIC, BRICK OVEN GARLIC BREAD

hummus platter 10

ROASTED GARLIC, MIXED OLIVES, PEPPADEWS,
CUCUMBERS, GRILLED OREGANO PITA

artisanal cheese 15

ASSORTED CONDIMENTS, OLIVES, PICKLES,
PICKLED EGG, FOUR CHEESES WITH ACCOMPANIMENTS

charcuterie + cheese 25

ASSORTED CONDIMENTS, OLIVES, PICKLES,
PICKLED EGG, SWEET + HOT PEPPERS, SELECTION OF
IMPORTED AND DOMESTIC MEATS + CHEESES

STARTERS

clam + corn chowder 6 cup/8 bowl

MINI RI CLAM CAKE

(ADD a ½ DZ CLAM CAKES WITH REMOULADE, 6)

soup of the day 6 cup/8 bowl

french onion soup 9/crock

ONION VARIETY, PROVOLONE, SWISS,
GARLIC CROUTONS

shrimp sauté 16

GARLIC, LEMON BUTTER, PARMESAN CROISSANT

beef empanadas 12

HONEY POBLANO, ROASTED ANCHO +
CHIMICHURRI SAUCES, SAVORY PASTRY

boneless sparerib nachos 12

AVOCADO, HONEY SRIRACHA,
WASABI CREAM, SOY, FRIED WONTONS

brick oven roasted oysters 17

CHORIZO-BUTTER CRUMBLE, JALAPEÑO VINAIGRETTE
ARUGULA, PARMESAN

mussels + chorizo 12

DRY-CURED CHORIZO, LEEKS, PESTO FOCACCIA

pan seared sesame tuna 12

WASABI AIOLI, SEAWEED SALAD, PONZU

lump crab cake 13

VINE RIPENED TOMATO CAPRESE SALAD, BASIL AIOLI

rhode island crispy calamari 13

GARLIC BUTTER, PEPPERONCINI,
CHERRY PEPPER REMOULADE

BRICK OVEN PIZZA

heirloom tomato margherita 13

EVOO, CHOPPED GARLIC, FRESH MOZZARELLA, BASIL

bacon cheeseburger 13

ANGUS BEEF, BACON, CHEDDAR, AMERICAN, LETTUCE,
PICKLES, TOMATO, ONION, KETCHUP + MUSTARD

shrimp scampi 14

WHITE SAUCE, TOMATOES,
CHOPPED GARLIC, LEMON, MOZZARELLA

french dip 14

SHAVED PRIME RIB, CARMELIZED ONION,
CHEDDAR, AU JUS

grilled eggplant 12

HUMMUS, PEPPADEWS, ROASTED GARLIC,
ZUCCHINI, SQUASH, FETA CHEESE

classic cheese or pepperoni 12

RED SAUCE, SHREDDED MOZZARELLA

all pizzas available as a calzone + 2

SALADS

red + golden beet 8

TOASTED SUNFLOWER SEEDS, GOAT CHEESE,
ARUGULA, MUSTARD-HERB VINAIGRETTE

caesar 8

SHAVED PARMESAN, HERB CROUTONS,
CAESAR DRESSING

wedge 8

BABY ICEBURG, TOMATO, BACON,
RED ONION, BLUE CHEESE DRESSING

1149 house salad 8

ICEBERG, RADDICHIO, CARROT, RADISH, ONION,
TOMATO, CUCUMBER, HOUSE VINAIGRETTE

baby arugula + lemon 8

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

SALAD ADDITIONS

GRILLED CHICKEN BREAST	6
SEASONAL VEGETABLES	4
ATLANTIC SALMON	9
TWIN CRAB CAKES	9
MARINATED FLANK STEAK	9
SUSHI GRADE TUNA	12

SIGNATURE ENTREES

seafood risotto mkt

MAINE LOBSTER MEAT, LITTLENECKS, MUSSELS,
SCALLOPS, SHRIMP, GRILLED SCALLIONS

seared scallops mkt

CHILI LIME CREAMED CORN, HEIRLOOM GRAPE
TOMATO SALAD, BASIL, CHIVE OIL

braised beef short ribs 27

AVOCADO WHIPPED MASHED POTATO,
CHILI DUSTED PINEAPPLE, PICKLED ONIONS,
ANCHO-DARK CHOCOLATE DEMI

seared cod + littlenecks 26

DRY AGED CHORIZO, STEWED TOMATOES,
SPANISH OLIVES, GRILLED BAGUETTE

grilled salmon 32

ROASTED CORN SUCCOTASH,
LOBSTER MEAT, ARUGULA

fish + chips 23

FOOLPROOF LAGER BEER BATTER,
HAND CUT FRIES, COLESLAW,
HOUSE MADE TARTAR + COCKTAIL SAUCE

local sole meunière 25

GRILLED LEMON, CAPERS, PEARL ONION,
FINGERLING POTATOES, HARICOT VERTS

CLASSICS

chicken saltimbocca 24

SAGE, PROSCIUTTO, SHERRY PAN SAUCE,
HERB INFUSED WHIPPED POTATOES, HARICOT VERTS

chicken marsala 22

CRIMINI MUSHROOM, MARSALA WINE,
SPAGHETTI AGLIO E OLIO

chicken milanese 21

LEMON + ARUGULA, CHERRY TOMATOES,
SHAVED PARMESAN, BALSAMIC

bacon wrapped meatloaf 18

BROWN SUGAR KETCHUP GRAVY, HARICOT VERTS,
HERB INFUSED WHIPPED POTATOES

angus sirloin burger 14

LETTUCE, VINE RIPENED TOMATO, HAND-CUT FRIES,
TOPPINGS \$.75 EACH; AMERICAN, CHEDDAR, JACK,
SWISS, BLUE CRUMBLES, PEPPER JACK, AVOCADO,
FRIED EGG, APPLEWOOD BACON, SAUTÉED
MUSHROOMS, CARAMELIZED ONIONS

FROM THE GRILL

filet mignon mkt

LYONNAISE POTATOES, GRILLED ASPARAGUS,
WHIPPED BLUE CHEESE, RED WINE DEMI GLACE

14 oz pork chop 24

CATALINA GLAZE, GRILLED GARDEN SALAD,
BLUE CHEESE, HOUSE MADE POTATO CHIPS

16 oz certified black angus ribeye mkt

GRILLED POTATOES, BROCCOLINI, RED PEPPER,
ONIONS, MUSHROOMS, WORCESTERSHIRE REDUCTION

PASTA

spaghetti + clams 21

LOCAL RI NECKS, FRESH MADE PASTA,
ARUGULA, CHOICE OF RED OR WHITE SAUCE

chicken cacciatore 23

BABY BELLA MUSHROOMS,
PEPPERS, ONIONS, RIGATONI PASTA,
PESTO MOZZARELLA TOASTED CIABATTA

lobster ravioli 26

HOUSE MADE TOMATO CREAM, ARUGULA,
MAINE LOBSTER MEAT, OVERNIGHT TOMATOES,
SHAVED PARMESAN CHEESE

bolognese 22

BRAISED VEAL, BEEF + ITALIAN SAUSAGE,
RED WINE, CAMPENELLE PASTA

chicken parmesan 22

BREADED CHICKEN, MARINARA,
MOZZARELLA, PARMESAN, SPAGHETTI

SIDES

hand-cut fries TRUFFLE MAYO 4

charred asparagus PARMESAN + LEMON 6

haricot verts BEURRE BLANC 6

lyonnaise potatoes 6

beer battered onion rings 5

sweet potato fries 5

EXECUTIVE CHEF JAY BOURASSA

*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.
Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.
Before placing your order, please inform your server if a person in your party has a food allergy.