

ELEVEN 49

BREADS + BOARDS

vanilla cornbread 5

WHIPPED HONEY BUTTER

hummus platter 10

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

artisanal cheese 12

FOUR CHEESES WITH ACCOMPANIMENTS

charcuterie + crostini 12

GRAIN MUSTARD, OLIVES, PICKLES,
SELECTION OF CURED MEATS

STARTERS

daily oyster selection, 3/ea

native littlenecks, 2/ea

jumbo shrimp cocktail, 4/ea

clam + corn chowder 6 cup/8 bowl

HOUSE MADE CLAM CAKE

soup of the day 6 cup/8 bowl

½ dozen clam cakes 6

REMOULADE SAUCE

pulled pork tacos 12

CRUNCHY CORN TORTILLAS, PICKLED RED ONION,
QUESO FRESCO, CRUNCHY SLAW, SALSA VERDE

shrimp + fried green tomatoes 13

SHAVED SERRANO HAM, MARINATED SHRIMP,
FRESH MOZZARELLA

mussels + chorizo 12

DRY-CURED CHORIZO, LEEKS, PESTO FOCACCIA

pan seared sesame tuna 12

WASABI AIOLI, SEAWEED SALAD, PONZU

lump crab cake 13

FRIED TOMATO, REMOULADE SAUCE,
SHALLOTS + CAPERS

rhode island crispy calamari 13

GARLIC-SOY BUTTER + CHERRY PEPPER RINGS

BRICK OVEN PIZZA

braised short rib 13

ROASTED GARLIC PUREE, CRISPY SHALLOTS,
CRUMBLED BLUE CHEESE

sweet corn + crumbled sausage 13

SAUTÉED MUSHROOMS, CORN PUREE,
HERBS, MOZZARELLA

roasted pear + prosciutto 14

GOAT CHEESE, FRESH THYME, BALSAMIC GLAZE

rustic margarita 12

FRESH MOZZARELLA, CRUSHED TOMATOES, BASIL,
EXTRA VIRGIN OLIVE OIL (ADD PEPPERONI 2)

eggplant 12

TOMATO CONFIT, MOZZARELLA, PARMESAN, BASIL

SALADS

red + golden beet 8

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

caesar 8

SHAVED PARMESAN, HERB CROUTONS,
CAESAR DRESSING

asian 8

BEAN SPROUTS, ALMONDS, CARROTS,
EDAMAME, CRISPY RICE NOODLES,
SCALLIONS, SHAVED VEGETABLES,
TERIYAKI GINGER VINAIGRETTE

mediterranean farro 8

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

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
JUMBO CRAB CAKE	9
MARINATED FLANK STEAK	9
SUSHI GRADE TUNA	12

SIGNATURE ENTREES

seafood risotto mkt

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

blackened chicken + noodles 26

CAST IRON STATLER BREAST, EGG, MISO-SOY BROTH,
PEPPER RELISH, FRESH VEGGIES

filo-wrapped day boat scallops mkt

EDAMAME + SLAB BACON, ISRAELI COUSCOUS,
CHARRED PEPPER COULIS

braised beef short ribs 27

SWEET CORN PUREE, BABY YUKON GOLDS,
PICKLED SHALLOTS, CRISPY LEEKS

faroe island salmon 26

WHITE BEAN + CHORIZO BROTH,
BRAISED PEARL ONION, FINGERLING POTATOES,
TAPENADE OF ROASTED TOMATO

pan-braised cod 23

SAFFRON-TOMATO AIOLI, BROCCOLINI,
COUSCOUS, WARM OLIVES + ALMONDS

harvest plate 18

ROASTED TOMATOES, HARICOT VERTS,
GRILLED PORTOBELLO MUSHROOM,
ROASTED POTATOES, PETITE CARROTS

local sole meunière mkt

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



chicken saltimbocca 24

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

chicken milanese 21

LEMON + ARUGULA, MARINARA, PARMESAN,
OVERNIGHT ROASTED TOMATOES, BROCCOLINI

bacon wrapped meatloaf 18

MUSHROOM PAN SAUCE, HARICOT VERTS,
HERB INFUSED WHIPPED POTATOES

veal parmesan 21

SAN MARZANO TOMATO SAUCE, MOZZARELLA,
FRESH MADE CAVATELLI

FROM THE GRILL

filet au poivre mkt

PORT WINE-SHALLOT RISOTTO,
CHARRED ASPARAGUS, BRANDY PAN SAUCE,
FOUND MUSHROOM BLEND

14 oz apple brined pork chop 24

CREAMY MOSTARDA SAUCE, CARAMELIZED SHALLOTS,
ROASTED ROOT VEGETABLES, BROCCOLINI

14 oz natural ribeye mkt

OVEN ROASTED RATATOUILLE, BORDELAISE REDUCTION,
HERB INFUSED WHIPPED POTATOES

fresh angus sirloin burger 14

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

PASTA

spaghetti + clams 21

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

wild mushroom ravioli 23

PORTOBELLO MUSHROOM CREAM, WILTED ARUGULA
TRUFFLED SHOESTRING POTATOES

lobster ravioli 26

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

rustic baked bolognese 22

SAN MARZANO TOMATOES, RICOTTA,
BRAISED VEAL, BEEF + ITALIAN SAUSAGE,
FRESH MADE CAVATELLI

SIDES

hand-cut french fries TRUFFLE MAYO 4

charred asparagus PARMESAN + LEMON 6

broccolini SHAVED GARLIC + PARMESAN 6

haricot verts BEURRE BLANC 6

oven roasted ratatouille 6

roasted fingerling potatoes 5

*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.