

ELEVEN 49

1149 GLUTEN FREE LUNCH MENU

SMALL BITES

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

SANDWICHES

SERVED ON GLUTEN FREE COUNTRY WHITE BREAD
WITH POTATO CHIPS, PICKLE AND COLESLAW

prime rib "dip" 14

THINLY SLICED PRIME RIB, SWISS CHEESE

1149 muffaletta 13

HAM, SALAMI, PROVOLONE, GREEN OLIVE SALAD,
REMOULADE, LETTUCE + TOMATO

grilled portobello 12

BALSAMIC PORTOBELLO, MOZZARELLA,
ZUCCHINI, SQUASH, ROASTED RED PEPPERS
SUN-DRIED TOMATO PESTO

pulled pork 14

GRAIN MUSTARD, PULLED PORK,
COLE SLAW, JACK CHEESE

shaved steak 14

ONIONS, PEPPERS, MUSHROOMS,
PEPPER JACK CHEESE, ROASTED GARLIC MAYONNAISE

california club 12

ROASTED TURKEY, VIRGINIA HAM, DIJON AIOLI,
BACON, AVOCADO, LETTUCE + TOMATO

black angus burger* 14

GF ROLL, LETTUCE + TOMATO, BRIOCHE BUN
TOPPINGS .75 EACH: AMERICAN, CHEDDAR, BLUE, SWISS
PEPPER-JACK, AVOCADO, APPLEWOOD BACON,
SAUTÉED MUSHROOMS, CARAMELIZED ONIONS

ENTREES

pan roasted haddock* 16

OVEN ROASTED RATATOUILLE,
HERB INFUSED WHIPPED POTATOES

chicken paillard 16

BALSAMIC REDUCTION, MIXED VEGETABLES,
HERB INFUSED WHIPPED POTATOES