

★ **SAVORY SOUP** ★

Eleven North Clam Chowder 9

Common crackers and thyme oil

★ **SPRING FARM TO TABLE** ★

Butter Poached ½ Vineyard Lobster 22

Tempura avocado, asparagus tips, purple potato salad

***Caesar Salad 11**

Shaved romaine, white anchovy, parmesan crisp, house croutons, lemon Caesar dressing

Veggies & Dip 11

celery, baby carrots, cucumbers and avocado ranch

***Jumbo Asparagus Salad 12**

Soft boiled *Slip Away Farm* egg, pickled onions, caper and white anchovy pesto

Seasonal Greens 9

Radish, spring onions, golden beets, fava beans and white balsamic vinaigrette

★ **HOT APPS** ★

Chatham Mussels 14

house chorizo, tequila, cilantro lime butter, white corn tortilla

Jonah Crab Fritter 16

pickled mussels, roasted corn salsa, smoked paprika tartar

Cornmeal Crusted Point Judith Calamari 14

sweet watermelon, cucumber & red onion relish, chipotle aioli

White Corn Tortilla Strips 12

queso and black beans

Grilled Chicken Wings 14

teriyaki glaze, scallions, grilled pineapple, toasted cashews

Skirt Steak Skewer 16

watercress, heirloom tomatoes, chimi churi, Tabasco fried onions

Fried Oyster & Chips 18

House chorizo, tequila, cilantro lime butter, homemade white corn tortillas

★ **SANDWICHES** ★

***Eleven North House Beef Burger 15**

Apple wood smoked bacon, caramelized onions, aged cheddar cheese, house sauce, brioche

Eleven North Veggie Burger 12

Black beans, brown rice, roasted beets, avocado ranch, brioche bun

All Beef Hot Dog 12

caramelized onion, cucumber relish

★ **VINEYARD COMFORT** ★

***NY Sirloin Steak Frites 36**

Bone in NY Strip, chimi churri, steak sauce, hand cut fries and watercress

Parmesan Crusted Chicken Breast 24

Rigatoni pasta, asparagus, heirloom tomatoes, reggiano broth

Ricotta and Potato Gnocchi 24

Spring vegetables, roasted tomato coulis, shaved parmesan reggiano

Roasted Diver Sea Scallops 32

Sweet corn stew, oyster two ways, apple wood smoked bacon, fingerling potatoes

Braised Monk fish 32

Chatham mussels, sweet peppers, roasted tomatoes, prosciutto, crispy polenta, garlicky spinach

Pan Seared Vineyard Fluke 34

Heirloom tomatoes, haricot vert, fingerling potatoes, basil puree, red wine vinaigrette

1 ½ # Vineyard Lobster 38

Butter poached, pancetta tots, grilled asparagus, frisée, red wine caramel

Slow Cooked Veal 32

Smoked gouda mashed, caramelized brussels sprouts, fried onions, natural bbq

★ **EXTRAS (9 each)** ★

Hand Cut Fries, Truffle Fries or Garlic and Cheese Fries Grilled Asparagus with White Anchovy Pesto

Smoked Gouda Mashed Potato Puree Caramelized Brussels Sprouts with Apple wood Bacon

Crispy Ricotta and Potato Gnocchi with Shaved Parmesan Reggiano

Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw or undercooked meats, poultry and seafood, shellfish or eggs can increase your risk for food borne illness.