

savory

n.e. razor clam chowder -12

native oysters on the ½ shell -3 each
mignonette & cocktail sauce

roasted native oysters - 6 for 25
sea urchin butter

tartare of venison -24
miso, chive, serrano chili & pickles

fried brussel sprouts -12
toasted nuts & special sauce

smoked fish pâté -11
on sourdough with radish & pickled mustard seeds

charcuterie board -15 per person
thoughtfully sourced cheeses, cured meats, pickles,
mustard & sourdough toast

dan's sushi - 18
lobster salad dressed with spicy mayo on crispy rice
laced with ponzu

sweet potato agnolotti - 27
sage, maple & crispy seaweed

crab dip -32
salmon roe & malt vinegar chips

No. 9 burger -26
two ¼ lb. firefly farms grass – fed beef patties,
american cheese, bacon, “everything” mayo, pickled
shallots on brioche with proper chips