

savory

pickles – 6

collection of preserved vegetables

chowder – 16

stonington lobster, coral butter, marble potatoes & fennel pollen

native oysters on the ½ shell - 3 each

mignonette & cocktail sauce

market salad – 16

local greens with shaved vegetables, aged sherry vinaigrette & melinda mae from mystic cheese co

mushroom toast – 14

creamed morels, garlic chips & miner's lettuce on toasted sourdough

wild watercress salad – 16

fiddleheads, shaved radish, toasted nori & buttermilk dressing

charcuterie & cheese - 18 per person

thoughtfully sourced from new england artisans with pickles, mustard & sourdough toast

dan's sushi - 21

lobster salad dressed with spicy mayo on crispy rice laced with ponzu

squid ink fettuccine – 16/24

hen of the woods, kale & sea urchin butter

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

halibut from the gulf of maine – 32

artichoke “en barigoule”, carrot confit & wild watercress

ribeye for 2 – 90

32oz black angus ribeye seared in cast iron with charred tiny onions & salsa verde