

No 9

savory

pickles - 6

collection of preserved vegetables

native oysters on the ½ shell - 3 each

mignonette & cocktail sauce

uni toast - 14

uni from maine, shio koji & tomato ponzu on
toasted brioche

market salad - 16

local greens with shaved vegetables, aged sherry
vinaigrette & “eidolon” cheese from the grey barn

crispy squash blossoms - 16

vegetable tapenade & a veloute of aged
“bloomsday” cheese from cato corner creamery

crudité of baby vegetables - 18

a savory dip of sugar kelp kimchee

gently seared native tuna - 21

watermelon, avocado, serrano chili & a dressing
made from preserved meyer lemon & lavender

charcuterie & cheese - 18 per person

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

sourdough gnocchi - 14/22

bolognese, garden herbs & “womenchego” from
cato corner creamery

squid ink fettuccine - 16/24

hen of the woods, kale & sea urchin butter

No. 9 burger - 26

two ¼ lb. NEFF 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

ribeye for 2 - 90

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