

No 9

share plates

pickles - 6

sweet, spicy, salty

duck confit empanadas - 17

corn pudding, spiced umeboshi jam

lobster dynamite - 18

lobster, togarashi, chives

cold smoked mussels - 15

tomato escabeche, pickled herbs,
sour dough bread crumbs

oysters on the half shell - 3 each

small plates

beet salad - 13

smoked honey, crème fraîche, apple cider,
pedro jiménez

agnolotti - 15

sweet potato, dulce, leeks

stuffed chicken wing - 16

rosemary stuffing, garlic confit

butternut squash soup - 10

harvest squash, glassed pecans

tortellini - 18

short rib, fall squash coulis

market salad - 14

shaved vegetables, aged sherry vinaigrette,
eidolon cheese

charcuterie - 18 per person

new england sourced meats, cato corner cheeses

Consuming undercooked meat, poultry, seafood, shellfish and eggs
may increase your risk for foodborne illness,
especially if you have certain medical conditions.

No 9

mains

no. 9 burger - 26

everything mayo, pickled shallots, bacon,
american cheese, house fries

16oz dry aged rib eye - 40

foraged mushrooms, house-made steak sauce,
pearl onion

native catch - 32

daily accompaniment

gnocchi bolognese - 22

potato gnocchi, womanchego cheese

yard bird basket - 25

fried chicken, hot honey, potato salad

dessert

riesling poached pear phyllo purse - 10

valrhona chocolate brownie & ganache
baked to order, please allow 12 - 15 minutes to prepare

classic crème brûlée - 10

fresh berries & biscotti

sweet potato bread pudding - 10

maple custard, cinnamon crème fraîche

cheesecake - 10

chocolate sauce & brownie crisp

-or-

apple cranberry compote & clyde's cider caramel

-or-

fresh seasonal berries

All desserts passionately prepared by our Executive Pastry Chef,
Aimee Merkle.