

No9

share plates

house made meatballs – 16

swedish or italian style

lobster dynamite – 18

ponzu, togarashi aioli

flatbread – 18

margherita / chef's daily

oysters on the half shell – 3 each

mignonette, cocktail sauce

house baked bread basket – 5

sea salt butter

spicer fries – 6

hand cut potatoes, montreal mayo

small plates

beet salad – 13

smoked honey, crème fraîche, apple,
sherry vinaigrette

market salad – 14; daily catch or chicken –
26

greens, shaved vegetables, aged sherry vinaigrette

lobster bisque – 18

chopped lobster, crème fraîche

charcuterie & cheese – 18

artisanal cheeses, house spreads

house made bread & local cheese –
19

warm bread selections, five 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 – 24; half burger - 18

montreal mayo, pickled shallots, bacon, gruyère cheese, spicer fries

black bean-lentil veggie burger – 18

baby bitter greens, lemon dressing, scallion mayo, spicer fries

16oz dry aged rib eye – 40

mushrooms, house-made steak sauce, pearl onion, potatoes dauphine

native catch – 27

daily accompaniment

short rib pot pie – 22

stout broth, root vegetables, flaky pastry top

fried chicken bánh mi – 17

pickled vegetables, house made brioche

tom yum – 24

asian hot & sour fish soup

lamb belly carbonara – 26

house rolled angel hair, english peas, farm egg

dry aged seared duck breast – 35

farro, duck demi-glace, carrots, foie butter

yard bird basket – 25

fried chicken, potato salad, braised greens, spiced honey

desserts

croissant & brioche bread pudding

– 15

almond florentine, pineapple curd

carrot cake – 15

cream cheese icing, litchfield vanilla bourbon caramel, toasted coconut

black bottom crème brûlée – 15

triple chocolate biscotti, berries

classic espresso tiramisu – 15

lady fingers, mascarpone, kahlua, rum, cream

