

9TH STREET BISTRO

Housemade Bread & Olives *(Vegan)* \$7
freshly baked rosemary focaccia bread
served with olive oil & mixed olives
add whipped herb butter + \$4 or pimento cheese + \$4



Steamed Mussels \$20 **add Fingerling Frites** + \$6
PEI mussels cooked in a creamy broth with
vermouth, leeks & house-cured bacon*, served
with toasted focaccia **bacon can be omitted upon request*

Chef's Board \$28
assorted house-cured & specialty meats,
cheeses & pickled goodies, with focaccia crostini

Fried Thing of the Day *Description found on Specials Menu
often an appetizer, sometimes an entrée or dessert,
always served with the proper accoutrements*

Bistro Salad *(Vegetarian / GF / can be Vegan)* **whole** \$10
locally grown mixed greens & **half** \$6
seasonal veggies tossed in our
housemade green goddess dressing

Housemade Burrata *(Vegetarian / Nuts can be omitted)* \$15
hand-stretched mozzarella cheese wrapped around
a creamy filling, with golden beet butter, poached red
beets & pistachios, with toasted bread on the side

Crispy Candied Pork Belly \$13
tossed in sweet soy, topped with fish sauce
caramel, kewpie mayo & sesame seeds, and
served on a bed of wakame seaweed salad

Beef Carpaccio \$16
thinly sliced local beef with fried capers, truffle aioli,
cornichons, microgreens, olive oil & maldon salt,
served with toasted bread on the side

Sweet Potato Briwat *(Vegetarian / contains nuts)* \$9
roasted sweet potatoes, chickpeas, pine nuts &
golden raisins wrapped in triangles of phyllo &
served over lemon olive oil dressed watercress

Coconut & Cauliflower Soup *(Vegan / GF)* \$11
creamy soup scented with turmeric, poured
tableside, with crispy cauliflower, ras el hanout
spice blend & locally grown pea shoots

Cacio e Pepe *(Vegetarian)* \$25
housemade pasta in a creamy cheesy sauce with cracked black pepper & grated pecorino **add Lobster** + \$18

Mushroom & Saffron Risotto *(Vegetarian / Gluten-Free / can be Vegan upon request)* \$29
creamy 7-year-aged risotto cooked with locally cultivated oyster & chestnut mushrooms **add Shrimp** + \$12
& saffron, topped with parmesan crisps & microgreens

Piri Piri Chicken *(Gluten-Free / Dairy-Free)* \$36
de-boned skin-on all-natural Miller Farms' half chicken, marinated in housemade piri piri sauce,
served alongside patatas bravas topped with piri piri aioli & chives

Stuffed Pork Tenderloin *(can be Gluten-Free and/or Nut-Free upon request)* \$34
local pork loin pounded & stuffed with sage, asiago cheese & country ham, pan seared & deglazed
with white wine & pork stock, served with olive oil dressed arugula, shaved fennel & pine nuts

Lamb Couscous *(Dairy-Free / can be made Vegan upon request)* \$36
Moroccan-spiced lamb meatballs atop herbed couscous with roasted local carrots,
marinated olives & preserved lemon, garnished with crispy chickpeas & gremolata

Chimichurri Flank Steak* *(Gluten-Free / Dairy-Free)* \$40
6 oz chimayo chile rubbed flank steak, seared & sliced, served over pozole with green chiles & squash,
and topped with chimichurri sauce & watermelon radish **cooked med-rare unless otherwise requested*

Please inform server of any food allergies or dietary restrictions.

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

Jan/Feb 2023