

# 9TH STREET BISTRO

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

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

**Housemade Burrata** (Vegetarian / can be GF) \$16  
hand-stretched mozzarella wrapped around a  
creamy ricotta filling with curried tomato chutney,  
crispy chulpe corn, popped sorghum & dressed greens

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

**Steamed Mussels** \$24 **add Fingerling Frites** +\$6  
PEI mussels cooked in dry vermouth & cream with  
crumbled dill chicken sausage & leeks, served with  
toasted focaccia bread topped with dill oil (Can be GF)

**Beef Carpaccio** (Can be Gluten-Free) \$17  
thinly sliced Fischer Farm beef topped with arugula,  
shaved parmesan & lemon olive oil, served with toast

**Pickle Plate** \$8  
assorted housemade pickled goodies & cheese straws

**French Onion Soup** (can be made gluten-free) \$14  
sliced onions slowly-cooked in a rich broth,  
topped with focaccia crostini, melted havarti & chives

**Harvest Salad** (Vegetarian / GF / can be nut-free) \$12  
beets, apples, frisée, arugula & celery tossed in  
buttermilk poppy seed dressing, with crushed pecans

**Truffle Cheese Fries** (Vegetarian / Gluten-Free) \$18  
hand-cut fingerling frites topped with melted  
raclette cheese & shaved Burgundy black truffle

**Savory Soufflé** (can be Gluten-Free) \$15  
light & fluffy soufflé with 'nduja & pimento cheese topped  
with cowboy candy & served with housemade bread

**Roasted Carrots** (Gluten-Free, can be made Vegan) \$14 *aka "Cult Carrots" - ask about Carrot Cult Merch!*  
oven-roasted locally grown carrots, topped with crunchy garlic chili oil, crumbled goat cheese & chives



**Lamb Bolognese Pasta** \$42  
slow-cooked shredded lamb shank with carrots & sweet onions in a hearty tomato sauce tossed with  
housemade pappardelle pasta, topped with burrata cream, parmesan cheese & cracked black pepper

**Beef Short Ribs** (Gluten-Free / can be Dairy-Free / can be nut-free) \$64  
braised beef short ribs served over creamy sage risotto with demi-glace, *Vegan or Vegetarian Risotto \$31*  
roasted celeriac, celery salad & crushed hazelnuts

**Duck Pozole** (Gluten-Free / Dairy-Free) \$42  
Maple Leaf Farms bone-in duck leg confit served over pozole soup made with hominy, green chiles,  
duck breast bacon, carrots & marjoram in a rich broth, garnished with local radishes & cilantro



**Coq au Vin** (Gluten-Free) \$39  
de-boned skin-on all-natural Miller Farms' half chicken marinated in madeira, roasted & served over braised  
mushrooms, Bistro bacon lardons, kale, pearl onions & kalamata olives, with whipped sweet potatoes

**Honeynut Squash** (Vegan / Gluten-Free) \$31  
roasted honeynut squash served with creamy coconut wild rice pilaf *add confit duck leg +\$18*  
with kale, celery, carrots & onions, topped with nasturtium oil, pea shoots & pepitas

**Prawns En Papillote** (Pescatarian) \$42  
head-on prawns from Kauai steamed with pearl couscous, preserved lemon, piquillo peppers,  
castelvetrano olives, kale & saffron citrus compound butter

**Pork Medallions** (Gluten-Free / can be Dairy-Free) \$46  
roasted Fischer Farms pork tenderloin served over cabbage braised with local apples & Smoking Goose  
kitchen sink sausage, topped with purple kraut & apple slaw, toasted caraway & red wine gastrique

Please inform server of any food allergies or dietary restrictions. Substitutions are politely declined.

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

November 2025