

# 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** \$24 *add Fingerling Frites* +\$6  
PEI mussels steamed with ramp butter, garlic, leeks  
& white wine, served with toasted housemade  
sourdough bread on the side (Can be Gluten-Free)

**Beef Carpaccio** (Can be Dairy and/or Gluten-Free) \$17  
thinly sliced Fischer Farm beef topped with  
umami sauce, pecorino cheese, local greens, egg yolk  
& garlic chips, served with toasted bread on the side

**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  
**half** \$6  
locally grown mixed greens & seasonal  
local vegetables tossed in our housemade green  
goddess dressing with cracked black pepper

**Housemade Burrata** (Can be GF &/or Nut-Free) \$16  
hand-stretched mozzarella cheese wrapped  
around a creamy cheesy filling, served with herb pesto,  
strawberries & pecans, with toasted bread on the side

**Asparagus** (Can be made Vegan) \$14  
roasted & topped with kewpie mayo, sweet soy,  
furikake and 'dancing' Japanese bonito flakes

**Pickle Plate** \$8  
assorted housemade pickled goodies & fried crackers

**Crab Deviled Eggs** (Gluten-Free / Dairy-Free) \$16  
creamy yolk filling topped with snow crab & chives

**Fig & Pig Tart** \$15  
house-cured bacon, figs & caramelized onions  
cooked with balsamic & local honey, baked in puff  
pastry and topped with microgreens

**Polpette di Melanzane** (Nut-Free / can be Vegan) \$12  
eggplant dumplings served with whipped ricotta  
cheese & herb pesto, topped with crispy carrots

**Seafood Bastilla** (Pescatarian) \$45  
Moroccan seafood 'pie' made with shrimp, lobster & crab meat, with spinach & saffron harissa,  
wrapped in filo dough, baked to order and topped with preserved lemon & gremolata

**Lemongrass Sausage Cavatelli** (can be made vegetarian \$31) \$36  
housemade duck-egg pasta shells tossed with lemongrass pork sausage, roasted rapini & leeks  
in a white wine & parmesan pan sauce topped with shaved asiago cheese & focaccia bread crumbs

**Steak Diane** (Gluten-Free) \*cooked medium-rare unless otherwise requested \$64  
pan-seared venison loin and locally cultivated oyster & chestnut mushrooms in a pan sauce  
made with brandy, cream & shallots, served with fried fingerling potatoes & dressed arugula

**Butter Chicken** (Gluten-Free) \$38  
de-boned, skin-on roasted all-natural Miller Farms' half chicken, with eggplant & sweet potatoes  
cooked in makhani curry, with roasted spring onion yogurt sauce & served with brown rice

**Spring Green Risotto** (Gluten-Free / Vegetarian / can be Vegan) \$32  
7-year-aged risotto cooked with leeks, spring onions, arugula, fava beans and tarragon & mint pistou,  
topped with pecorino cheese, fresh herbs, lemon olive oil & cracked black pepper

**Char Siu Pork Tomahawk** (Gluten-Free / Dairy-Free) \*cooked medium unless otherwise requested \$52  
bone-in Fischer Farms pork chop marinated in blood orange Chinese barbecue sauce,  
served with garlic-sautéed rapini and coconut risotto topped with crispy shallot