



Socials

- Grilled Octopus**- fried potatoes, shaved almonds, shishito peppers, speck, romesco 12
- Burrata Cheese Plate**- grilled peach, prosciutto, arugula, smoked almond relish, grilled bread 12
- Harissa Shrimp**- watermelon, shaved onion, feta, mint pesto 12
- Charcuterie Plate**-spanish chorizo, spicy coppa, la quercia prosciutto, house made condiments & artisan bread 15

Chef's Special 3-Course Lunch Menu
Soup or Organic Greens, Choice of any Entrée,
and a Cheese or Dessert
24

Greens

- Hearts of Romaine**- hearts of romaine, shaved parmigiano-reggiano, white anchovy vinaigrette 9
- Heirloom Tomato Salad**- plums, cucumber, smoked feta, herbs, greens, miso vinaigrette 14
- Peach Salad**- shaved fennel, corn, cherry tomatoes, arugula, white balsamic vinaigrette 13
- Add pan-seared salmon 8**
Grilled chicken breast 7
- House Smoked Salmon**- arugula, radish, fried capers, sauce gribiche 14
- Albacore Niçoise**- olive oil poached albacore, fennel, olives, egg, potatoes, haricot vert, greens, lemon vinaigrette 14

Entrees

- Sandwiches include choice of greens, fries. Substitute truffle fries for \$2**
- B.B.Q. Pork Sandwich**- tender hickory smoked pulled pork, Kansas City style barbeque sauce, crispy onions, house made bun, poppy seed cole slaw 13
- Short Rib Panini**- port wine braised beef, aged cheddar, onion marmalade 14
- NINE-TEN Burger**- half pound angus beef, house made pickles, butter lettuce, tomato, mustard seed aioli 15
add cheddar, swiss or bleu cheese 2 add sauteed mushrooms 2 add bacon 3 add avocado 2.5
- Smoked Salmon "BLT"**- bacon, bibb lettuce, tomato, whipped cream cheese, pickled red onions 14
- Reuben Sandwich**- pastrami, house made sauerkraut, swiss cheese, russian dressing 13
- Loch Duart Salmon**- summer squash & zucchini, corn, cherry tomatoes, romesco sauce 17
- Hanger Steak**- smoked baby potatoes, haricot verts, spring onions, black garlic puree, J-1 steak sauce 17

Cheese

- Hook's 10 year Cheddar**- cow's milk, Wisconsin, served with pickled walnuts 6
- Bermuda Triangle**- goat's milk, California, served with marinated berries 6
- Saint Agur**- cow's milk, France, served with fig jam 6
- Midnight Moon**- sheep's milk, Holland, served with honeyed kumquats 6
- Taste of Four Cheeses**- served with accompaniments (n/a for 3-Course) 18

Dessert

- Cookie Jar**- variety of freshly baked cookies and bars 9
- Half Baked Chocolate Cake**- caramel sauce, choice of whipped cream or vanilla ice cream 9
- Nectarine Blackberry Cobbler** - warm with ginger & white chocolate ice cream 9
- Strawberry Sorbet**- served with berries 6
- NINE-TEN Truffles**- 3 pieces for 3, 6 pieces for 6