



## Socials

**Grilled Spanish Octopus**- baby potatoes, caramelized quince, Point Loma salami, frisee, feta lemon dressing 14

**Shrimp & Grits**- Anson Mills creamy polenta, chorizo, sous vide egg, mire poix and shrimp pan jus 14

**Burrata Cheese Plate**- pears, prosciutto, arugula, smoked almond relish, grilled bread 12

**Charcuterie Plate**-spanish chorizo, spicy coppa, la quercia prosciutto, house made condiments & artisan bread 15

**Soup du Jour**- with daily garnish 10

**Chef's Special 3-Course Lunch Menu**  
**Soup or Organic Greens, Choice of any Entrée,**  
**and a Cheese or Dessert**  
**24**  
**Specialty salads available for an extra charge**

## Greens

**Hearts of Romaine**- hearts of romaine, shaved parmigiano-reggiano, white anchovy vinaigrette 10

**Pear Salad**- fennel, spiced pumpkin seeds, squash, bleu cheese, arugula, golden balsamic vinaigrette 13

**Kale & Cauliflower**- Chino Farms kale, shaved apples, candied almonds, roasted cauliflower florets, pickled cauliflower, cauliflower pesto, shaved parmesan, buttermilk dressing 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**

**Short Rib Panini**- port wine braised beef, aged cheddar, onion marmalade 14.50

**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

**Cochinita Pibil Torta**- achiote marinated pork, refried black beans, pickled red onions, queso fresco, citrus aioli, on telera bread served with grilled pineapple and shaved vegetables 13

**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

**Duck Confit**- crispy duck leg, parsnip puree, roasted kuri squash, broccolini, hazelnuts, orange demi glace 18

**Loch Duart Salmon**- apple puree, roasted celery root, leeks, baby shiitake mushrooms, saffron ginger oil 18

**Hanger Steak**- crispy pee wee potatoes, chimichurri, charred onion puree, arugula, red wine sauce 18

## Cheese

**Vintage 5yr Gouda**- cow's milk, Netherlands, served with honeycomb 6

**Humboldt Fog**- goat's milk, California, served with pickled walnuts 6

**Gorgonzola Dolce**- cow's milk, Italy, served with fig jam 6

**Manchego**- sheep's milk, Spain, served with date preserves 6

**Taste of Four Cheeses**- served with accompaniments (n/a for 3-Course) 18

## Dessert

**Chocolate Pecan Tart**- orange pecan crisp and whipped crème fraiche 9

**Half Baked Chocolate Cake**- caramel sauce, choice of whipped cream or vanilla ice cream 9

**Caramelized Pineapple Bread Pudding** -vanilla poached cherries and brown sugar frozen yogurt 9

**Apple Fennel Sorbet**- served with freshly sliced apples 6

**NINE-TEN Truffles**- 3 pieces for 4, 6 pieces for 8