



DINNER



APPETIZERS

DIPS & SPREADS

Choice of 3 or 6 hummus, babaganoush, tzatziki, spicy feta, ajvar & kajmak with grilled flatbread . . . 14/20

CHARCUTERIE

selection of 3 smoked & cured meats with whole grain mustard & chicken liver mousse . . . 21

VEGAN CHARCUTERIE

brussel sprout cheese, mushroom paté with pickled vegetables . . . 20

CHEESE PLATE

selection of 3 cheeses with nuts in honey & seasonal jam . . . 18

CHICKEN LIVER MOUSSE

with pickled vegetables & house made focaccia . . . 14

SPINACH & CHEESE PIE

filo dough, feta & ricotta . . . 14

HALLOUMI SAGANAKI

ouzo flamed . . . 16

BALKAN TACOS

braised lamb, cabbage slaw, roasted pepper aioli & shaved ricotta salata cheese . . . 20

*GLUTEN FREE bread substitutions available upon request +\$1

20% gratuity will be added to parties of 5 or more

WHOLE GRILLED BRANZINO herb & citrus seasoned, lemon potatoes & field greens . . . 35

GRILLED SALMON FILLET

caraway seed filo crisp & creamed spinach . . . 27

GRILLED OCTOPUS

yellow split pea purée, caper berries, pickled shallots & marble potato chips . . . 28

RISOTTO

wild mushroom, black truffle, parmesan . . . 21

RICOTTA GNOCCHI

parsnip & celeriac purée, sautéed wild mushrooms, watercress, parsnip chips, shaved parmesan . . . 21

TAGIATELLE

white truffle corn cream with fire-roasted corn kernels (table side shaven parmesan) . . . 23

STUFFED EGGPLANT

seasonal vegetables, tomato sauce, topped with crumbled feta . . . 18

ĆEVAPI

grilled minced beef sausages with onion, ajvar & kajmak in bosnian somun bread . . . 18

TN9 BURGER

classic balkan pork & beef pljeskavica with cabbage slaw, special sauce & french fries . . . 19

BRAISED LAMB SHANK

with vegeta spiced potatoes . . . 28

16oz NEW YORK STRIP STEAK in-house dry aged, port wine sauce, spinach & kale salad, shallot confit vinaigrette. . . 36

SALADS & SOUPS

ŠOPSKA SALATA

cucumber, red onion, tomatoes & shaved feta cheese . . . 12

ROASTED BEETS

with horseradish labne cream, everything bagel spice & pistachio crumble . . . 14

SMOKED TROUT SALAD

winter greens, marble potatoes, preserved lemon vinaigrette . . . 16

ROASTED KABOCHA & HONEYNUT SQUASH SOUP

tarragon cream, sourdough croutons & espallete pepper flakes . . . 13

BRAISED BEAN STEW

slow cooked gigante beans, smoked paprika, smoked pork belly with sourdough toast . . . 13

SIDES

FIRE ROASTED RED PEPPERS fresh dill & pickled garlic . . . 6

GRILLED BROCCOLI RABE garlic chips, Istrian olive oil . . . 7

MASHED POTATOES whipped vermont butter . . . 7

PAPRIKA DUSTED STEAK FRIES with garlic aioli . . . 7

CLASSIC FRENCH FRIES . . . 6

SEMOLINA FOCACCIA & SOMUN BASKET . . . 7

GLUTEN FREE BREAD BASKET . . . 4