

COCKTAILS ON TAP

NEGRONI

ford's gin, cinzano 1757, campari 15

APEROL SPRITZ

aperol, villa sandi prosecco, perrier 15

SIGNATURE

TERRACE SUNSHINE

green tea infused grey goose vodka,
lemon juice, mint, & perrier 15

NO HARD FEELINGS

maker's mark bourbon, chamomile cordial,
peach liquor, lemon juice, & basil 15

HIPPIE CARAVAN

bahnez mezcal, drambuie, blackberry puree,
peychaud's bitters, lime juice 15

WATERMELON MARGARITA

el tesoro tequila, agave, cointreau,
fresh watermelon & lime juice 16

RUM CUP

don papa rum, combier orange liquor,
lime juice, cucumber, & mint 15

ESPRESSO MARTINI

ketel one vodka, grand marnier,
counter culture espresso 16

SPECIAL ADVISOR

kaffir lime infused tanqueray
gin, lime juice & rinse of absinthe 15

CHAMPAGNE & SPARKLING

Prosecco "Villa Sandi" 11/37
Prosecco Rose "La Marca" 13/51
Champagne "Perrier Jouet" 25/105

WINE

WHITE

Sancerre-Reserve Durand (2019) 14/52
Chardonnay-La Crema (2019) 13/49
Albarino-Fillaboa (2019) 12/45
Chablis-Savary Vieilles Vignes (2018) 80
Assyrtiko-Gai'a Thalassitis (2019) 75

RED

Malbec Mendoza-Crios (2019) 12/45
Cabernet Sauvignon-Luke (2018) 15/56
Portuguiser-Agrina (2019) 13/49
Pro-Cou-Patz (2018)- Budimir 14/52
Chateaufneuf du Pape Rouge Domaine
de l'Abbe Dine (2017) 96
Barolo-Vajra Albe (2017) 78

ROSE

Chateau Minuty (2020), Cotes de Provence 14/53
Miraval (2020), Cotes de Provence 65

BEER

DRAFT

Allagash White 9
Bells Two Hearted Ale 9
Six Point Pilsner 9
Blue Point Toasted Lager 9

BOTTLE

Stella Artois 8
Aval Cider 8



CHARCUTERIE & CHEESE

PICKLES & MEZE

CHARCUTERIE

selection of smoked & cured meats
with whole grain mustard and liver mousse 21

CHARCUTERIE (VEGAN)

mushroom pate & brussel sprouts
cheese with whole grain mustard
and fermented veggies 20

CHEESE PLATE

selection of cheese
with honey pecans and seasonal jam 18

CHICKEN LIVER MOUSSE & FERMENTED VEGETABLES

house made focaccia and
seasonal vegetables 13

DIPS & SPREADS

Choice of 3 or 6
hummus, baba ganoush, tzatziki,
spicy feta, ajvar & kajmak
accompanied by grilled flatbread 14/20

HALLOUMI SAGANAKI

ouzo flamed 14

SEMOLINA FOCACCIA & SOMUN BASKET

7

STARTERS & SHARES

ROASTED BABY BEETS

with labne cream, horseradish
& pistachio crumble 14

SLICE OF SPINACH & CHEESE PIE

feta & ricotta 13

BALKAN TACO

braised lamb, cabbage salad
and roasted pepper aioli 19

BURRATA CHEESE

grilled peaches & apricots
with heirloom tomatoes 17

SALADS & SOUP

QUINOA & SUMMER VEGETABLE SALAD

with zucchini, tomato,
cilantro and lemon vinaigrette 12

WATERMELON SALAD

with feta cheese, mint
and chili pepper sauce 12

ŠOPSKA SALATA

cucumber, red onion, tomatoes
and feta cheese 12

CORN VELOUTÉ SOUP

pumpkin seed oil roasted corn 11

MAINS

WHOLE GRILLED BRANZINO

herb & citrus seasoned, lemon potatoes
(fish market availability) 35

HOLY GNOCCHI

spinach basil pesto, watercress
and shaved baby fennel salad 21

EINKORN RISOTTO

fava, green peas, mushrooms,
mint cream and pea shoots 19

ĆEVAPI

grilled minced beef sausages
with onion, ajvar & kajmak 18

TN9 BURGER/ PLJESKAVICA

classic balkan pljeskavica
(pork/beef blend) served with cabbage,
carrot slaw, special sauce & french fries 19

16OZ NEW YORK STRIP STEAK

with watercress salad, shallot confit,
whole roasted garlic 36

ACCOMPANIMENTS

PAPRIKA DUSTED STEAK FRIES

garlic aioli or white truffle mayo 8

FIRE ROASTED PICKLED RED PEPPERS

fresh dill and pickled garlic 6

GRILLED ASPARAGUS

lemon and parmesan 7

KAJMAK WITH PITA

traditional buttercream spread 6

AJVAR WITH PITA

roasted red pepper and eggplant spread
(choice of spicy or mild) 6

FRIES

classic french fries 6

SEMOLINA FOCACCIA

with castelvetro olives, orange zest
& urfa chili 4

SOMUN

grilled balkan flatbread 4

DESSERTS

GREEK COFFEE SEMIFREDDO

topped with fresh espresso 12

GIANDUJA CHOCOLATE MOLTEN CAKE

candied hazelnuts and lane biscuits 12

POPPY SEED BRIOCHE

whipped labne cream,
preserved strawberries 12