

# TERASA

## NORTH NINTH

### COCKTAILS

#### CLASSICS

##### NEGRONI

ford's gin, cinzano sweet vermouth, campari

##### MANHATTAN

michter's bourbon, cinzano sweet vermouth, angostura bitters

##### WHISKEY SOUR

wild turkey bourbon, lemon juice, egg white, perrier

##### MARGARITA

espolon blanco tequila, cointreau, agave, lime juice

#### SIGNATURE

##### TERACE SUNSHINE

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

##### ESPRESSO MARTINI

ketel one vodka, grand marnier, counter culture espresso

##### SPECIAL ADVISOR

kaffir lime infused tanqueray gin, lime juice

##### BESOS CALIENTES

el tesoro blanco tequila, homemade grapefruit cordial, lime juice, habanero bitters

##### HIPPIE CARAVAN

banhez mezcal, drambuie, blackberry pure, peychaud's bitters, lime juice

##### MATCHAVERSE

pierde almas mezcal, ginger syrup, matcha tea, lime juice, san pellegrino ginger beer

##### NO HARD FEELINGS

wild turkey bourbon, homemade chamomile cordial, peach liquor, lemon juice, basil

##### TN9 OLD FASHIONED

michter's rye, talisker 10, homemade salted caramel syrup, black walnut bitters

##### HEAR ME ROAR

lagavulin 9, green chartreuse, homemade rosemary syrup, lime juice

#### HOT (SEASONAL)

##### HOT PAPA

hot toddy with don papa rum, homemade chamomile cordial, honey syrup, lime juice

##### IRISH COFFEE

teeling irish whiskey, counter culture coffee, whipped cream

16

#### WINE

##### WHITE

16	Gruner Weltliner-Laurenz (2019)	12/48
16	Chardonnay-Wonderful Wine (2019)	13/52
	Albarino-Fillaboia (2019)	13/52
16	Sancerre-Reserve Durand (2019)	15/60
	Chablis-Savary Vieilles Vignes (2018)	82
	Assyrtiko-Gai'a Thalassitis (2019)	77

16

##### RED

	Malbec Mendoza-Crios (2019)	12/48
	Pinot Noir-Porter&Plot (2019)	13/52
16	Cabernet Sauvignon-Luke (2018)	15/60
	Portuguiser-Agrina (2019)	13/52
	Pro-Cou-Patz - Budimir (2018)	14/56
17	Chateauneuf du Pape Rouge	
	Domaine de l'Abbe Dine (2017)	96
	Barolo-Coppo (2016)	81
16	Tempranilo-Tinto Pesquera (2017)	148

16

##### ROSE

	Chateau Minuty (2020),	14/56
	Cotes de Provence	
16	Miraval (2020),	16/64
	Cotes de Provence	

16

##### ORANGE

	Orange Bianco-Di Giovana(2020)	13/52
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16

#### CHAMPAGNE & SPARKLING

	Prosecco "Villa Sandi"	11/44
	Prosecco Rose "La Marca"	13/52
	Champagne "Perrier Jouet"	25/118
	Champagne "Rare Millesime" (2008)	300

18

#### BEER

##### DRAFT

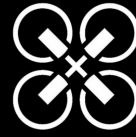
16	Allagash White	9
	Bells Two Hearted Ale	9
	Six Point Pilsner	9
16	Blue Point Toasted Lager	9

##### BOTTLE

	Stella Artois	8
	Aval Cider	8



# 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



## 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

CREPES/PALAČINKE  
homemade plum jam or eurokrem  
chocolate spread & whipped cream . . . 12

BAKLAVA  
with vanilla ice cream . . . 12

### DESSERT WINES

Taylor Fladgate 10 . . . . .	12
Ramos Pinto 10 . . . . .	11
Dow's Ruby Port . . . . .	11
Taylor Fladgate 30 . . . . .	35

Freshly brewed coffee,  
espresso drinks & tea available