TERASA

NORTH NINTH

COCKTAILS

CLASSICS

NEGRONI 16
ford's sloe gin,tanqueray gin, cinzano sweet vermouth, campari

MANHATTAN 16
michter's bourbon, cinzano sweet vermouth, angostura bitters

PENICILIN 16
maker's mark 46, benedictine, lemon juice, laphroaig 10

EL DIABLO 16
altos blanco tequila, lime juice, ginger syrup, six grapes ruby, perrier

SIGNATURE

TERRACE SUNSHINE 16
green tea infused grey goose vodka, lemon juice, mint & perrier

ESPRESSO MARTINI 18
ketel one vodka, grand marnier, counter culture espresso

SOMETHING BORROWED 16
lemongrass roku gin with clarified milk, cold pressed apple juice, cinnamon syrup, ginger juice topped with prosecco

CARTE BLANCHE 16
el tesoro blanco tequila, lemongrass syrup, lemon juice, basil

HIPPIE CARAVAN 16
pierde almas mezcal, drambuie, blackberry pure, peychaud's bitters, lime juice

ENIGMA 16
siete misterios mezcal, espolon reposado tequila, cynar, punt e mes, ancho reyes, celery bitter

NO HARD FEELINGS 16
jefferson bourbon, homemade chamomile cordial, peach liquor, lemon juice, basil

TN9 OLD FASHIONED 17
michter's rye, talisker 10, homemade salted caramel syrup, black walnut bitters

PASSION & PROMISES 16
zacapa 23 rum, passion fruit, hibiscus cordial, lime juice, tiki bitters, combier orange

HEAR ME ROAR 18
lagavulin 9, green chartreuse, homemade rosemary syrup, lime juice

FRENCH CAMINO 17
martell cognac, gracias a dios mezcal, allspice dram, bitter companion wormwood bitter

SEASONAL

HOT PAPA 16
hot toddy with don papa rum, homemade chamomile cordial, honey syrup, lime juice

IRISH COFFEE 16
roe & co irish whiskey, counter culture coffee, whipped cream

WINE

WHITE

Grüner Veltliner-Laurenz (2019)	14/56
Chardonnay-Wonderful Wine (2019)	14/56
Sancerre-Domaine Durand (2021)	18/72
Sauvignon Blanc-La Crema (2021)	16/64
Chablis-Savary Vielles Vignes (2018)	85
Assyrtiko-Gai'a Thalassitis (2019)	81

RED

Malbec Mendoza-Crios (2019)	14/56
Pinot Noir-Porter&Plot (2019)	15/60
Cabernet Sauvignon-Luke (2018	16/64
Pro-Cou-Patz - Budimir (2018)	15/60
Chateauneuf du Pape Rouge Domaine de l'Abbe Dine (2017)	98
Barolo-Coppo (2016)	84
Tempranilo-Tinto Pesquera (2017)	148
Douro Reserva-Quinta do Crasto(2016)	120
Cabernet Sauvignon-Caymus(2019)	240

ROSE

Summer Water (2021)	14/56
Whispering Angel (2021)	17/68

ORANGE

Pa'Ro Orange-Buccia Nera (2021)	15/60
BioKult Naken Pet-Nat (2021)	15/60

CHAMPAGNE & SPARKLING

Prosecco "Villa Sandi"	13/52
Prosecco Rose "Villa Sandi"	13/52
Veuve Clicquot Brut	25/118
Veuve Clicquot Brut Rose	160
Champagne "Rare Millesime" (2008)	300
Champagne "Piper Heidsieck"	23/105

BEER

DRAFT

Allagash White	9
Lagunitas	9
Six Point Pilsner	9
Blue Point Toasted Lager	9

BOTTLE

Stella Artois	8
Aval Cider	8

LUNCH

FIRST COURSE

$14

CREAMY TOMATO SOUP
crumbled feta, basil, pickled cherry tomato and espelette

CORN VELOUTÉ SOUP
fire roasted corn &
pickled cherry tomatoes

TERASA WINTER SALAD
baby kale, roasted red bell pepper & cherry tomatoes, fresh orange wedges,
warm halloumi croutons, toasted almonds, honey lemon dressing

ŠOPSKA SALATA
cucumber, red onion, tomatoes & shaved feta cheese

MAIN COURSE

$20

VEGAN ASPARAGUS RAVIOLI
grilled asparagus, sugar snap peas
in homemade tomato sauce and crumbled feta

VEAL TORTELLONI CARBONARA
mushrooms, peas, bacon & shaved parmesan

CHICKEN GYRO
pickled shallots, cucumber, tomatoes,
fresh oregano & tzatziki, choice of fries or salad

LAMB BURGER
caramelized onion, lettuce, tomato, blue cheese,
choice of salad or fries

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

DESSERT

$12

TRADITIONAL NYC CHEESE CAKE
graham cracker base, berry coulis

PEACH REPIENO
Peach sorbetto served in the natural fruit shell

ELENI GALAKTOBOUREKO
greek custard pie in filo

DRINKS

draft beer or wine by the glass

3 course menu and one drink $39

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BRUNCH

STEAK & EGGS
8oz in-house dry aged NY strip steak,
sunny side up eggs & choice of
mixed green salad or french fries . . . 25

MUSHROOM or SPINACH OMELETTE
with mixed green salad . . . 17

AVOCADO TOAST
two poached eggs on sourdough toast
with mixed greens &
crunchy quinoa salad . . . 16
*add smoked salmon +4

SMOKED SALMON TOAST
open face on sourdough
with cream cheese, caper berries,
watermelon radish, pickled shallots
& everything bagel spice . . . 16
*add poached eggs +4

VEGAN CHEESEBURGER
vegan cheddar, tomato, lettuce, onion,
house picked vegetables,
steak fries & spicy aioli . . . 19

GRILLED OCTOPUS
yellow split pea purée, caper berries,
pickled shallots, heart of celery salad
& marble potato chips . . . 25

WHITE ANCHOVIES
sourdough toast, castelvetrano olives . . . 8

BIG BALKAN BREAKFAST
2 pan fried eggs, 3 ćevapi, bosnian
hash browns, kajmak, ajvar, pita ...23

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

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

SPINACH & CHEESE PIE
phyllo pastry, feta and ricotta
with mixed green salad . . . 14

ŠOPSKA SALATA
cucumber, tomato, red onion
& shaved feta cheese . . . 12

*FEATURED BRUNCH BEVERAGES:

TN9 BLOODY MARY
ketel one vodka, homemade bloody mary mix...14

PEACH BELLINI
villa sandi prosecco, peach pureé,
peche de vigne...14

ST GERMAIN SPRITZ
villa sandi prosecco, st germain, perrier...14

*Freshly brewed coffee,
hot or iced espresso drinks & teas available

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

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DINNER

APPETIZERS

DIPS & SPREADS
Choice of 3 or 6
hummus, babaganoush, tzatziki,
spicy feta, ajvar & kajmak
with grilled flatbread . . . 18/24

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

VEGAN CHARCUTERIE
cashew-brussels sprout cheese,
mushroom paté &
pickled vegetables . . . 20

CHEESE PLATE
selection of 3 cheeses with
nuts in honey & seasonal jam . . . 21

CHICKEN LIVER MOUSSE
with pickled vegetables &
house made focaccia . . . 15

SPINACH & CHEESE PIE
phyllo, feta & ricotta . . . 16

HALLOUMI SAGANAKI
ouzo flamed . . . 16

VEGETARIAN

RICOTTA GNOCCHI
buffalo ricota and parmesan,
basil-nettle pesto,
baby fennel & watercress. . . 24

STUFFED EGGPLANT
seasonal vegetables, tomato sauce,
topped with crumbled feta . . .21

SEAFOOD

MARKET FISH
whole grilled, herb & citrus stuffed,
lemon potatoes & field greens . . . 35

GRILLED SALMON FILLET
caraway seed phyllo crisp
& cream of spinach . . . 29

GRILLED OCTOPUS
yellow split pea purée,
caper berries, pickled shallots
& marble potato chips . . .30

MEAT

ĆEVAPI
grilled minced beef sausages
with onion, ajvar & kajmak in
bosnian somun bread . . . 22

TN9 BURGER
classic balkan pork & beef pljeskavica
with cabbage slaw, special sauce
& french fries . . . 23

BRAISED LAMB SHANK
with vegeta-spiced potatoes . . .32

14oz NEW YORK STRIP STEAK
rosemary new potatoes, heirloom carrot
crispy shallots, beef jus reduction. . . 38

BALKAN TACOS
braised lamb, cabbage slaw,
roasted pepper aioli &
shaved ricotta salata cheese . . . 25

SALADS & SOUPS

ŠOPSKA
diced cucumber, red onion, tomatoes
& shaved feta cheese . . . 15

TERASA WINTER SALAD
baby kale, roasted red bell pepper
& cherry tomatoes, fresh orange wedges,
warm halloumi croutons, toasted almonds,
honey lemon dressing . . . 17

ROASTED BEETS
horseradish labne cream,
everything bagel spice
& pistachio crumble . . . 18

BURRATA
heirloom tomatoes,
grilled stone fruit, maple syrup
& cabernet vinegar. . .19

CREAMY TOMATO SOUP
crumbled feta, basil
& espelette ...15

CORN VELOUTÉ SOUP
fire roasted corn &
pickled cherry tomatoes...16

SIDES

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

GRILLED ASPARAGUS
pecorino dust, olive oil . .8

PAPRIKA DUSTED STEAK FRIES
& GARLIC AIOLI . . . 8

PARMESAN FRIES
& WHITE TRUFFLE AIOLI ...9

SEMOLINA FOCACCIA
& SOMUN BASKET . . . 7

GLUTEN FREE BREAD BASKET . . . 5

PITA BASKET...4

*GLUTEN FREE bread substitutions available +$1

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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