

# NINE ELM

A M E R I C A N B I S T R O

## Cocktails

9 ELM MULE \$10  
TITO'S VODKA, GINGER BEER, CRANBERRY  
PEAR MARTINI \$12  
GREY GOOSE PEAR, PEAR LIQUEUR  
PUMPKIN MARTINI \$11  
VODKA, PUMPKIN LIQUEUR, CREAM  
BOURBON SIDECAR \$11  
WOODFORD, ORANGE LIQUEUR, LEMON  
ESPRESSO MARTINI \$10  
VANILLA VODKA, KAHLUA, ESPRESSO  
SMOKED MAPLE MANHATTAN \$12  
KNOB CREEK BOURBON, VERMOUTH  
APPLE FASHION \$12  
BOURBON, APPLE BRANDY & CIDER  
MATTINI \$11  
TITO'S VODKA, JALAPEÑO & OLIVE JUICE,  
BACON & BLUE CHEESE STUFFED OLIVES

## Draught Beer

ALAGASH WHITE, ME \$6  
LONG TRAIL LIMBO IPA, VT \$6  
NEWBURYPORT PALE ALE, MA \$6  
WORMTOWN BE HOPPY IPA, MA \$6  
SAM ADAMS OCTOBERFEST, MA \$6  
MAYFLOWER DOUBLE IPA, MA \$6

## Wine By The Glass

MIONETTO PROSECCO- ITALY \$11  
ESPERTO PINOT GRIGIO- ITALY \$8  
NOBILO SAUVIGNON BLANC- N.Z. \$8  
PEITAN ALBARINO- SPAIN \$8  
LA VIEILLE FERME BLANC- FRANCE \$8  
AVALON CHARDONNAY- CA \$8  
BLACK STALLION CHARDONNAY- NAPA \$11  
CH. ST. MICHELLE RIESLING- WA \$8  
MULDERBOSCH ROSÉ- S. AFRICA \$8  
MURPHY GOODE PINOT NOIR- CA \$8  
DONA PAULA MALBEC- ARGENTINA \$10  
MOTTO ZINFANDEL- CA \$10  
HONORO VERA GARNACHA- SPAIN \$8  
IRONY MERLOT- NAPA \$8  
MCWILLIAMS SHIRAZ- AUSTRALIA \$10  
DUCKHORN DECOY RED BLEND- NAPA \$13  
AVALON CABERNET- CA \$8  
SILVER PALM CABERNET- CA \$11

## Appetizers

ONION SOUP \$7  
CAMELIZED VIDALIA ONIONS,  
GRUYERE, CROUTONS  
BISTRO SALAD\* \$8  
GREENS, ALMONDS, CRANBERRIES,  
BLUE CHEESE, PEAR VINAIGRETTE  
CAESAR SALAD \$8  
ROMAINE, CROUTONS, PARMESAN  
SLOW ROASTED GOLDEN BEETS\* \$8  
CANDIED WALNUTS, GOAT CHEESE,  
BABY LETTUCE, MUSTARD VINAIGRETTE  
BIBB WEDGE\* \$8  
APPLE SMOKED BACON, SWEET 100'S,  
BLUE CHEESE DRESSING  
PANKO CRUSTED CRAB CAKE \$10  
LEMON-THYME AIOLI, PEPPER PUREE  
BUTTERNUT SQUASH RAVIOLI \$8  
SAGE, BROWN BUTTER, PARMESAN  
SAUTÉED MUSSELS \$10  
LEMON, GARLIC, WHITE WINE, BUTTER  
SESAME CRUSTED AHI TUNA\* \$12  
CUCUMBER, COCONUT WASABI  
BLUE CHEESE STUFFED DATES\* \$8  
BACON WRAPPED, BALSAMIC REDUCTION  
SEARED SCALLOPS \$12  
WARM SPINACH SALAD,  
BACON-BALSAMIC VINAIGRETTE

## Entrees

GRILLED FILET MIGNON\* \$29  
WHIPPED POTATOES, RED WINE  
REDUCTION, BLUE CHEESE BUTTER  
PAN SEARED SCALLOPS\* \$27  
WHITE TRUFFLE WHIPPED POTATOES,  
SWEET CORN BUTTER SAUCE  
PAN ROASTED DUCK BREAST\* \$27  
BACON & BUTTERNUT RISOTTO,  
ORANGE-SOY REDUCTION  
PAN ROASTED SALMON\* \$24  
LENTIL DU PUY, LEMON-DIJON  
BEURRE BLANC  
CIDER BRINED PORK CHOP\* \$24  
CHIPOTLE SWEET POTATOES,  
CIDER REDUCTION  
BELL & EVANS CHICKEN\* \$22  
MASHED POTATOES, GARLIC CONFIT,  
HERBED PAN JUS  
RIGATONI BOLOGNESE \$22  
LAMB, VEAL, PORK, SAN MARZANO  
TOMATOES, CREAM

~ MATT SANIDAS, CHEF/ OWNER

JEAN SANIDAS, OWNER ~

\* GLUTEN FREE

~ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ~

~ BEFORE PLACING YOUR ORDER PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES ~

~7% MEALS TAX (6.25% STATE | .75% LOCAL)~ ~20% GRATUITY WILL BE ADDED TO PARTIES OF NINE OR MORE~