

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~