



# FOOD

## CHARCUTERIE & CHEESE BOARDS

Taste of Three:  
Kunik, Weigbridge,  
Premium Gouda  
25

Chef's Selection  
3 cheeses, 3 meats  
36

Flight of Four  
cheeses  
30

### SNACKS & SHARABLES

**BREAD & BUTTER PICKLES** 4  
Housemade  
**MARINATED OLIVES** 4  
Fennel, orange  
**SHISHITO PEPPERS** 10  
Mussels aioli  
**YUKON GOLD POTATO CHIPS** 10  
French onion dip  
**SMOKED BLUEFISH PÂTÉ** 13  
Red onion jam, egg yolk sauce  
**SWEET POTATO HUMMUS** 12  
Sweet and spicy red pepper  
**CHICKEN LIVER MOUSSE** 12  
Port wine gel, Parmesan foam,  
pickled vegetables  
**CRISPY TACOS** 17  
Yellowfin Saku tuna, jalepeño,  
shiso, shallots, seaweed salad

### APPETIZERS & SALADS

**OYSTER & BEEF TARTAR** 16  
Sweet Neck Farm oyster  
mayonnaise, veal demi glace,  
American fish roe  
**CHERRYWOOD SMOKED WINGS** 10  
20byNine hot sauce, dill ranch  
**LOBSTER FRITTERS** 14  
housemade tartar sauce  
**TAMARIND GLAZED WEDGE SALAD** 10  
Tomato confit, bleu cheese  
**BRAISED BEET SALAD** 12  
Bitter cocoa, almonds, fire  
roasted grapes, blueberry and  
beet vinaigrette

### BURGERS & PLATES

**20byNINE CHEESEBURGER** 17  
House blended beef, American  
cheese, caramelized onion sauce,  
fries  
**20byNINE VEGGIE CHEESEBURGER** 18  
Impossible burger, American  
cheese, caramelized onion sauce,  
fries  
**BACON GRUYERE BURGER** 18  
Onion confit, applewood smoked  
bacon, fries  
**THE GRILLED CHEESE** 16  
Brie, Fontina, porcini mushrooms,  
fries  
**THE PANINI** 17  
Uni mayonnaise, Serrano ham,  
kimchi, black truffle, fries  
**THE WELLINGTON FOR TWO** 52  
Beef tenderloin, mushroom,  
spinach, duck liver mousse,  
Madeira sauce

Sourdough 2      Chips 5      Fries 7

### SWEET TREATS

**S'MORES POT DE CREME** 10  
Toasted honey meringue  
**GRAPEFRUIT TART** 10  
coffee cream, coconut  
grapefruit granita

Executive Chef Gustavo DeAguiar  
Celestial Restaurant Group