

Nine Days Menu 2024

Appetizers

Tuna Tartar – \$25

Diced tuna with spicy mayo, toasted sesame, Pico de Gallo, and avocado

Veggie Chili Nachos – \$19

Served with corn tortillas chips, Pico de Gallo, and guacamole

Soft Pretzel Sticks – \$13

With whole grain IPA mustard

Fried Pickles – \$16

With chipotle mayo and house made chipotle sauce

Crab Cakes – \$21

4 faux-Maryland style crab cakes with lemon old bay aioli

Arancini – \$12

Fried mushroom risotto balls with marinara sauce

Falafel Plate – \$19

Crispy falafel balls, pita triangles, Israeli salad, hummus, and tahina

Fried Mac N “Cheese” Balls – \$12

Breaded & fried cheesy pasta balls

Stuffed Avocado – \$17

Half avocado stuffed with mock crab, sesame, onions, and sriracha

Teriyaki Salmon Sliders – \$22

Served with baby arugula and sauteed onions

SUSHI MENU IS Available

ENTRÉE

Fish & Chips – \$35

Beer battered cod with tartar sauce, fries and Coleslaw

Pasta Pesto Primavera – \$32

Al dente pesto pasta with zucchini, peas, yellow squash, and bell peppers – add salmon \$16 - tuna \$16 - beyond burger \$15

Vegetable Risotto – \$30

Bell pepper, mushroom, onion, carrot, and zucchini – add salmon \$16 - tuna \$16 - beyond burger \$15

Beyond Burger – \$27

Lettuce, tomato, onion, pickle, and fries

Salmon Tacos – \$30

3 tacos with Pico de Gallo, pickled onions, blackened cabbage, flour tortillas, and jasmine rice

Chilean Sea Bass – market price

Poblano mashed potatoes and avocado arugula salad

The Mike – \$55

Garlic rice, julienne Asian vegetables, 2 fried eggs, sriracha, sesame crusted tuna & pan seared salmon

Black Bean Burger – \$27

Home black bean burger lettuce, onion, avocado chipotle mayo

Chickpea Burger - \$25

Homemade Lettuce, tomato, pickle and onions rings