



NINE-TEN

~Sunday Brunch~

Help yourself to freshly baked breakfast breads from the NINE-TEN Bakery 4⁵⁰/ea

~Socials & Greens~

Bowl of Fresh Fruit	8 ⁵⁰	Soup du Jour- with daily garnish	11 ⁵⁰
Bowl of Fresh Berries	11 ⁵⁰	Salmon Rilette Toast- fresh and smoked salmon, preserved lemons, fresh herbs, capers, tossed greens, lemon vinaigrette	15 ⁷⁵
House-made Granola & Seasonal Fruit- Lime & honey yogurt	12 ⁵⁰	‡ Hearts of Romaine- romaine lettuce hearts, shaved parmesan Reggiano, white anchovy vinaigrette	13 ⁹⁵
Burrata Board- port wine glazed strawberries, arugula pesto, pistachios, watercress, grilled sourdough	15 ⁹⁵	‡ Cobb Salad- romaine, smoked chicken breast, Point Reyes blue cheese, crispy bacon, cherry tomatoes, avocado, shaved egg, champagne vinaigrette	16 ⁹⁵
Charcuterie Plate- Spanish chorizo, creminelli finocchiona, La Quercia prosciutto, seasonal terrine, house made condiments, grilled artisan bread	18 ⁹⁵	‡ Organic Greens- mixed organic field lettuces, champagne vinaigrette	11 ⁹⁵
Grilled Spanish Octopus- piquillo purée, shishito peppers, chorizo, crispy baby potatoes, roasted almonds, smoked paprika oil	17 ⁹⁵		

‡ **Add to any salad:**

salmon +9⁵⁰ shrimp +8⁵⁰ chicken +8⁵⁰

~ **Bottomless Mimosas** 16/person

~ **NINE-TEN Bloody Mary with bacon and house-made pickles** 12/ea

Two Eggs Any Style- Hilliker's Ranch eggs, herb roasted potatoes, choice of bacon or sausage, choice of toast	13 ⁹⁵
Short Rib Hash- two poached eggs, roasted onions, red wine sauce	18 ⁹⁵
Eggs Benedict- Nueske's Canadian bacon, hollandaise sauce, herb roasted potatoes	15 ⁹⁵
Lobster Benedict- Maine Lobster, avocado puree, citrus hollandaise, spring vegetable salad	24 ⁹⁵
House Made Brioche French Toast- honey whipped yogurt, macerated berries, toasted pistachios, lime & honey sauce	16 ⁷⁵
Smoked Salmon Bagel- toasted bagel, cream cheese, tomato, pickled onions, capers, arugula, egg	15 ⁷⁵
Avocado Toast- whipped feta cheese, pickled raisins, toasted pepitas, radishes, roasted cherry tomatoes, poached egg on house-made brioche	14 ⁹⁵
Chilaquiles- two eggs any style, chile guajillo salsa, avocado, cotija cheese, onions, cilantro add: chicken +3 add: chorizo +3	14 ⁷⁵
House-made Chorizo & Scrambled Eggs- corn tortillas, cotija cheese, black beans, crema, pico de gallo, guacamole	14 ⁹⁵
NINE-TEN Omelette- mushrooms, bacon, cheddar cheese, wilted kale, choice of toast	14 ⁹⁵
Hoecake- cast iron baked corn pancake, house-whipped ricotta cheese, seasonal fruit, maple syrup	13 ⁹⁵
Shrimp & Grits- poached egg, crispy pancetta, roasted cherry tomatoes, basil & yuzu pesto	18 ⁷⁵
Croque Madame- prosciutto cotto, comte cheese, sunny side up egg, classic béchamel sauce, shaved vegetable salad, house-made pain de mie	15 ⁵⁰
NINE-TEN Burger- half pound Angus beef, house made pickles, butter lettuce, tomato, mustard seed aioli, choice of mixed greens or fries (upgrade to Truffle Fries +2) add: cheddar, swiss, or blue cheese +2 add: sautéed mushrooms, or onions +2 add: bacon +3 add: avocado +3 ⁵⁰ *Gluten Free bun available +2	16 ⁹⁵

Cheese

Comte- cow's milk semi-firm mustard & tarragon pickled carrots ~France~	7 ⁵⁰
Humboldt Fog- goat's milk soft & bloomy citrus, honey & strawberries ~USA~	7 ⁵⁰
Boschetto al Tartufo- cow & sheep's milk creamy La Quercia Prosciutto ~Italy~	7 ⁵⁰
Valdeón- cow's milk semi-soft blue fig & PX sherry jam ~Spain~	7 ⁵⁰
Taste of Four Cheeses- with accompaniments	24 ⁹⁵

Dessert

Citrus Crème Caramel- pistachio butter tuile, fresh cream	9 ⁵⁰
Pumpkin Tart- toffee, praline ice cream, dehydrated meringue	10 ⁵⁰
Half Baked Chocolate Cake- caramel sauce, -choice of whipped cream or vanilla ice cream	12 ⁵⁰
Hazelnut Cremeux- hazelnut mousse, lemon curd, chocolate cake, toasted hazelnut crumble & white chocolate pearls	10 ⁵⁰
Seasonal Sorbet- served with fresh fruit	9 ⁵⁰

NINE-TEN Truffles- 3 pieces for \$4 6 pieces for \$8

20% Service Charge will be added to all parties of 6 or more people.