



- Appetizers -

**Shrimp Cocktail** *Gluten-Free / Dairy-Free*

tail-on shrimp (size 21-25) poached in white wine, lemon & bay leaf, tossed in Old Bay seasoning & served with housemade horseradish cocktail sauce

*One and a Half Dozen Shrimp* **\$22**

*Three Dozen Shrimp* **\$40**

*Five Dozen Shrimp* **\$62**

**Mini Mushroom Tarts** *Vegetarian*

local chestnut & oyster mushrooms and butternut squash sautéed with herbs & butter, baked in puff pastry & topped with chopped roasted chestnuts & herbs

*Small (5 tarts)* **\$12** *Large (20 tarts)* **\$46**

**Double Cheese Ball** *Vegetarian / Gluten-Free*

traditional herbed cream cheese ball wrapped around our classic pimento cheese, rolled in herb-roasted pecans

*~ 1 pound ball* **\$20** *\*contains nuts - cannot be omitted\**

**Brie en Croûte** *Vegetarian* **\$18**

6oz French brie topped with cranberry port jam & wrapped in buttery filo dough, with fresh herbs - ready-to-bake

**Rosemary Lamb Meatballs**

cocktail-sized rosemary lamb meatballs with roasted tomato sauce & housemade burrata cream

*Small (8 meatballs)* **\$19** *Large (24 meatballs)* **\$57**

**Blue Crab Dip** *Gluten-Free / Ready-to-Bake*

blue crab, melted leeks, cream cheese & dill topped with parmesan cheese & chives

*5 inch round pan* **\$22**

**Rosemary Focaccia Bread**

*Vegan* 7-inch round loaf **\$6**

Submit your order at  
9thstbistro.com/christmas

by **Midnight Monday 12/18** for  
pickup from the Bistro on  
**Saturday 12/23** from 1 - 5 PM

*All dishes come refrigerated in foil pans with  
oven reheating instructions.*

**Small serves 2-4 / Large serves 8-12**

*Heat at Home:*  
**Christmas  
Menu**

- Mains -

**Holiday Ham** *Gluten-Free / Dairy-Free*

smoked ham - sliced & served with  
brown sugar, clove & cherry glaze

*Small (12 oz)* **\$18** *Large (3 lb)* **\$62**

**Roast Beef** *Gluten-Free*

48-hour marinated Fischer Farms' beef,  
slow roasted & sliced, served with au jus & horseradish cream

*Includes instructions for each desired temperature  
(rare, medium, well-done)*

*Small (12 oz)* **\$26** *Large (3lb)* **\$96**

**Roasted Tomato Risotto**

*Gluten-Free / Vegetarian (can be made Vegan)*

creamy risotto made with roasted tomato sauce,  
topped with arugula pesto & parmesan

*Small* **\$17** *Large* **\$48**

- Sides -

**Buttery Mashed Potatoes**

*Vegetarian / Gluten-Free*

creamy & buttery Yukon Gold mashed  
potatoes, topped with butter & paprika

*Small* **\$16** *Large* **\$44**

**Sage Gravy** *Vegetarian*

white gravy with fresh sage & caramelized onion

*Pint* **\$8** *Quart* **\$14**

**Traditional Gravy**

rich & creamy brown gravy made from  
duck fat roux & rich chicken stock

*Pint* **\$9** *Quart* **\$16**

- Sides, continued -

**Sweet Potato Gratin**

*Vegetarian / Gluten-Free*

sliced sweet potatoes & dried cranberries in a  
béchamel sauce, topped with gouda & sage

*Small* **\$18** *Large* **\$48**

**Waldorf Salad**

*Vegetarian / Gluten-Free*

locally grown apples, celery & sliced grapes in a  
creamy dressing, topped with toasted pecans

*Pint* **\$10** *Quart* **\$18**

**Green Beans Almondine**

*Vegan / Gluten-Free*

blanched green beans with balsamic roasted  
pearl onions, topped with toasted slivered almonds

*Small* **\$15** *Large* **\$42**

**Roasted Vegetables**

*Vegan / Gluten-Free*

beets, parsnips, sweet potatoes, collard greens  
& shallot roasted with olive oil & fresh herbs

*Small* **\$18** *Large* **\$47**

**Cornbread Stuffing** *Vegetarian*

*\*contains nuts - can be omitted per request\**

celery, onion & cornbread crumbs cooked with  
veggie stock & topped with herbs & walnuts

*Small* **\$15** *Large* **\$42**

- Desserts -

**Mini Sugar Cream Pie**

classic sugar cream pie baked in our housemade buttery  
pie dough, topped with whipped cream & nutmeg

*5-inch Pie (serves 2-4)* **\$16**

**Chocolate & Peppermint Torte** *Gluten-Free*

flourless chocolate torte topped with chocolate ganache,  
whipped cream & crushed peppermint

*Slice* **\$8** *Whole Torte (16-20 slices)* **\$72**

**Figgy Toffee Cake**

spiced fig cake soaked in toffee sauce  
topped with whipped vanilla mascarpone cream

*Slice* **\$7** *Whole Bundt (12 -16 slices)* **\$65**