

## Brunch Specialties

**Eggs Benedict** hollandaise, Canadian bacon, market greens 13.50

**Poached Eggs Ten 18** bacon, red onion, baby spinach, home fried potatoes, shaved parmesan 12.75

**Cinnamon Challah French Toast** strawberry rhubarb compote, whipped cream 13.50

**Steak & Eggs** grilled skirt steak, 2 eggs any style, herb toast, home fries 25.00

**Corned Beef Hash** three eggs sunny side up, herb toast 14.00

**Lemon Ricotta Pancakes** blueberry compote, whipped cream 13.50

**New York Aged Cheddar & Vegetable Omelet** asparagus, zucchini, summer squash, shallot & parsley 12.00

*no substitutions please*

**Applewood Bacon** 5.00

**Fresh Fruit** 5.00

**Home Fries** peppers, garlic, onion 5.00

**Canadian Bacon** 5.00

**Seven Grain Toast** 2.50

## Desserts

**Classic NY Cheesecake** red wine cherries 9.50

## Beverages

**Soda** 3.00  
coke, diet coke, sprite, diet sprite

**Sprecher Root Beer, Glendale, WI** 4.00

# BISTRO TO-GO

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# BISTRO TEN 18

fresh, local American bistro

Enjoy all your favorite meals  
delivered to your door

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Brunch • Lunch • Dinner • Dessert

**Delivery Hours** (\$15 minimum for deliveries)

Dinner: Monday-Saturday 5 PM – 10 PM

Sunday, 5 PM – 9 PM

Brunch: Saturday & Sunday, 11 AM – 3 PM

*(\$15 minimum for deliveries)*

212-662-7600

www.bistroten18.com

## Cheese & Charcuterie

*selection of 3 – 12.75+ additional selections 4.00*

**Classic Aged Goat (MA)**  
**Corneilia (CA)**  
**Gran Queso (WI)**  
**Reading (VT)**  
**Black River Blue (WI)**

**Coppa (NY)**  
**Pheasant Pate (CA)**  
**Smoked Duck Breast (CA)**  
**Wild Boar Salami (UT)**  
**Finocchiona (CA)**

## Appetizers

**Seared Local Sea Scallops** oyster & shitake mushroom, peas, potato rosti *14.00*

**Iceberg Wedge** creamy Black River blue cheese, applewood bacon, tomato, cucumber, radish, scallion, parsley, brioche croutons, crushed pink and black peppercorns *9.50*

**Market Greens** crispy chevre, shaved carrot, radish, cucumber, grape tomatoes, shallot white wine vinaigrette *9.50*

**Roasted Beet Salad** aged goat cheese, red wine vinaigrette, micro greens *9.50*

**Smoked Mozzarella & Ricotta Fritters** balsamic reduction, parsley, radish, olive oil & sea salt *9.50*

**Kentucky Country Ham & Crispy Poached Organic Egg** shaved aged gouda, mustard greens, yellow & green snap beans, dijon vinaigrette *11.00*

*add to any salad shrimp 5.25 chicken 4.25 grilled hanger steak 8.75*

## The Burger

**Ten 18 Bistro Burger or Turkey Burger**

sesame bun, lettuce, tomato, onion *11.00*

*choice of cheese: American, pepper jack, blue, swiss, cheddar, dill havarti, goat 2.00 side salad 2.50*

*additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.25 french fries 3.50 fried egg 2.50*

## Small Plates

**Brussels Sprouts** yellow onion, applewood smoked bacon *6.00*

**Macaroni & Cheese** creamy parmesan, gruyère, cheddar *6.00*

**Beer Battered Onion Rings** beer battered sweet red onion, chipotle aioli *5.00*

**Sautéed Oyster Mushrooms** garlic, shallot, fresh herbs, grilled bread *6.00*

**Seasoned Bistro Fries** paprika, garlic, cayenne pepper, chipotle aioli *5.00*

**Braised Kale** *7.00*

**NY Cheddar Polenta** *7.00*

**Grilled Asparagus** beurre blanc *7.00*

## Pasta

**Spinach Pasta & Pork Sausage Ragout** spinach noodles, pork sausage tomato ragout, Salvatore ricotta *18*

**Ricotta Gnocchi** braised kale, maitake mushroom, roasted beet, grana padana, sage *19.50*

**Fresh Made Fettuccine, Chorizo & Shellfish Beurre** shrimp, scallop mussels, Roth Kase Gran Queso *19.50*

**Orrechiette Pasta** fresh peas, prosciutto, cream, parmesan *19.50*

## Entrées

**Braised Berkshire Pork Shoulder** braising jus, rosemary gremolata, black eyed peas *24.50*

**Roasted Free Range Chicken Breast** pan gravy, braised pearl onions, yukon mashed potatoes, green beans *19.50*

**Pan Seared Chatham Cod** herb gratin, emon, caper, butter, arugula, barley pilaf, julienne market vegetables *22.00*

**Cedar Roasted Salmon (New Brunswick, Canada)** vegetable ratatouille, arugula pistou *22.50*

**Grilled Skirt Steak** certified angus, antibiotic & hormone free bistro dry rub, french fries *26.50*