

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

BISTRO TEN 18

fresh, local American bistro

Enjoy all your favorite meals
delivered to your door

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*