

Brunch Specialties

Eggs Benedict hollandaise, Canadian bacon, market greens 12.00

Poached Eggs Ten 18 bacon, red onion, baby spinach, home fried potatoes, shaved parmesan 12.50

Challah French Toast strawberry rhubarb compote, whipped cream 12.75

Steak & Eggs grilled skirt steak, 2 eggs any style, herb toast, home fries 22.00

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

Lemon Ricotta Pancakes fresh blueberries, whipped cream 12.75

Spring Vegetable Omelet zucchini, summer squash, asparagus, roasted shallot & fresh goat cheese 11.00

no substitutions please

Desserts

Lemon Tart citrus salad, blood orange sauce 9.00

Red Wine Poached Pear blue cheese, toasted walnuts, port wine reduction 9.00

Tarte Tatin caramelized local apples, pastry & vanilla gelato 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

Lunch: Monday-Friday, 12 PM – 3 PM

Dinner: Monday-Saturday 5 PM – 10 PM
Sunday, 5 PM – 10 PM

Brunch: Saturday & Sunday, 11 AM – 3 PM

Free Delivery
212-662-7600

www.bistroten18.com

Cheese & Charcuterie

selection of 3 – 12.50 additional selections 3.75

Goredawnzola Blue Camembert
Humboldt Fog Goat Landaff
Les Freres

Smoked Hudson Valley Duck Breast
Wild Boar Cacciatorino
Broadbent Country Ham
Petite Jesu
Chorizo

Appetizers

Crispy Long Island Calamari anchovy aioli, parsley salad, lemon *11.00*

Maine Lobster Bisque fresh lobster meat, sherry *12.00*

Seared Local Sea Scallops chanterelle mushrooms, baby spinach, potato rosti *12.00*

Braised Pork Belly braising jus, guajillo pepper oil, watermelon salad with pickled rind *12.50*

Baby Arugula Salad fresh, pear, crumbled blue cheese, toasted walnuts, red wine vinaigrette *9.50*

Satur Farms Market Greens sweet peas, roasted onion, shaved carrot, french radish, walnut vinaigrette, crispy hudson valley camembert *10.00*

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

Kentucky Country Ham & Crispy Poached Organic Egg shaved aged gouda, seasonal greens, haricots verts, dijon vinaigrette *11.00*

add to any salad shrimp 5.25 chicken 4.25 grilled skirt steak 8.75

The Burger

Ten 18 Bistro Burger or Turkey Burger

sesame bun, lettuce, tomato, onion *11.00*

choice of cheese: blue, swiss, cheddar, dill havarti, goat 2.00 side salad 2.50

additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.00 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*

Grilled Asparagus sage beurre blanc *7.50*

Roasted Spring Vegetables baby carrot, asparagus, patty pan squash, baby zucchini, shitake mushroom, roasted garlic, sea salt, lemon thyme *7.00*

Sauteed Baby Spinach garlic, shallot, olive oil *6.50*

Pasta

Spinach Pasta & Pork Sausage Ragout spinach noodles, pork sausage tomato ragout, Salvatore ricotta *19.50*

North Hendren Blue Cheese & Roasted Beet Ravioli braised winter greens, sage white wine reduction, toasted pinenuts, beet jus *18.00*

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

Entrées

Grilled Berkshire Pork Chop mustard marinade, onion confit, baby carrots, spaetzle with scapes & green peas *24.50*

Roasted Free Range Chicken Breast roasted pepper oil, peperonata, sautéed spinach, mascarpone polenta *19.50*

Fulton Fish Market Cioppino Chatham cod, local scallops, pei mussels, little neck clams, tomato saffron broth, braised ennel, onion, fingerling potato, garlic toast *28.50*

Cedar Roasted Atlantic Salmon (New Brunswick, Canada) spring succotash, peeled tomatoes, crispy sage & sage beurre blanc *19.50*

Grilled Skirt Steak certified angus, antibiotic & hormone free shallot confit, red wine jus, oyster mushroom, fingerling potato hash *26.00*