

starters

Cured Black Fig and Cambozola Tart 7
with toasted walnuts and balsamic "honey"

Wild Salmon and Dungeness Crab Cake 9
with brandied lobster sauce Nantua and baby winter greens

Calamari Fritto Misto 9
fennel, red peppers and beans with spicy aioli

Sliced Pepperfin Sashimi and Spicy Pea Salad 14
served with soyabi jus

Panko-Breaded Portobello Fritter 7
with sesame aioli and truffle dust

Pecan-Smoked Bacon and Vermont Cheddar Bruschetta 8
Vermont cheddar cheese, pecan-smoked bacon, wild frisée and balsamic syrup

Artisan Cheeses with Honeycomb and Dried Fruit 12
assortment of local and imported cheeses with seasonal dried fruit, primus nuts, walnut levain and honeycomb

gifts from the garden

add grilled chicken – 4 • salmon – 5 • flank steak – 6

Roasted Butternut Squash Soup 6 cup/10 bowl
with honey-roasted pears and toasted walnuts

Chopped Caesar Salad 7
with warm garlic croutons in citrus-Parmesan dressing

Organic Simple Greens 5
fall greens, hothouse tomatoes and red wine vinegar dressing

Wilted Bloomsdale Spinach Salad 12
wild mushroom and bacon "hash" with red wine dressing

Crispy Organic Granny Smith Apples and Romaine Salad 12
shaved green apples, blue cheese and primus walnuts with dried cranberries and cider vinaigrette

Local Endive Salad 14
with pecans, dried strawberries and Gorgonzola dolce with champagne vinaigrette

Jay C. Veregge ~ Executive Chef

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Ten22 is dedicated to showcasing regional and seasonal cuisine, offering a unique farm-to-table experience. Created by Executive Chef Jay Veregge, our menus are developed using handcrafted ingredients. We invite you to share in our passion for fresh, organic and innovative dishes.

daily affairs

Monday

Double-Stack Monday 15 (3 split fee)
twice the burger, twice the fun
mystery tap brews 2

Tuesday

Yankee Pot Roast and Pints 17
old-world pot roast with root vegetables
selected pints 3

Wednesday

Ribs and Red Wine 22
chef's weekly changing ribs with changing sides
daily red wine selection 10.22

Thursday

Three-Course Dinner Thursday 25
wine selection 10.22

Friday

Fresh Fish Friday AQ
chef's seafood selection
glass of chardonnay for \$9 with purchase of fresh fish Friday entrée

sides 5

farro
french fries

mac & cheese
Moravian coleslaw

sweet potato fries

from the brick oven

BBQ Free-Range Chicken Pizza 12
roasted chicken with house-made BBQ sauce, mozzarella cheese, red onion and fresh cilantro

Grass-Fed Grilled Steak Pizza 12
flank steak with roasted balsamic onions and blue cheese

Pizza Pescatora 14
with scallops, shrimp, light tomato cream and fresh Bloomsdale spinach

Wild Mushroom Pizza 12
wild mushrooms with truffle cream

large plates

Wild Thyme-Crusted Free-Range Chicken 17
with butternut squash purée, root vegetable brunoise and sage demi-sec

Rôti of Atlantic Salmon 22
with miso-braised shiitake mushrooms, water chestnuts and baby winter greens

Grilled Black Pepper Pork Chop 20
with German red cabbage, buttermilk mashed potatoes and sauce sauerbraten demi-glacé

Fall Squash and Wild Sage Pasta 16
dried cranberries, roasted sage, walnuts, Asiago cheese, butternut squash, honey and fall tomato-citrus concassé

Sliced Grass-Fed Flank Steak 22
with Gorgonzola, chorizo, sprouts and roasted garlic fingerling potatoes

Fisherman's Stew 23
with clams, mussels, crab, prawns and fresh fish in white wine-tomato "cioppino" sauce

Ten22 Ultra Hearty Burger 12
pepper jack cheese, pecan-smoked bacon and caramelized onions

Roasted Fall Vegetable Stew 15
carrots, turnips, gold onions and fingerling potatoes with garlic toast points

Braised Local Lamb Shank 23
farro, lamb "bacon" and "soda pop carrots" in natural pan jus

Service Charge of 20% will be added to parties of eight or more.



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