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

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

house specialty sandwiches

served with your choice of fries or tossed house salad

Fall Veggie Panini 10
with Bloomsdale spinach, fontina cheese, roasted red bell peppers, zucchini, roasted garlic and portobello mushrooms

Line-Caught Ahi Sliders 12
grilled rare with wasabi-sesame-soy mayonnaise and ponzu greens

Organic Rosemary Grilled Chicken Sandwich 11
with melted Swiss cheese and pesto aioli

house specialty sandwiches (continued)

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

Southern Pulled-Pork Sandwich 10
Slow-roasted pork with Moravian coleslaw and sweet onion strings

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

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

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

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

sample party platters

platters by the piece

24 pieces per platter

Ahi Sliders 99
with wasabi aioli and watercress salad

Pulled Pork Sliders 59
with Moravian slaw

BBQ Chicken Sliders 49
with Moravian slaw

Burger Sliders 69
with pepper jack cheese

Steak Sliders 89
with grilled onions and Worcestershire aioli

Prawns 79
with cocktail sauce and lemons

platters to serve 24 guests

Charcuterie with rolls and aioli 49
Chef's selection of deli meats with rolls and garlic aioli

Fruit and Domestic Cheeses 79
mixed berries and domestic cheeses with crostini

Vegetable Platter 39
garden selection of fresh vegetables served with dipping sauce

Seasonal Party Salads 39
the season's pick of mixed greens with red wine vinaigrette and hothouse tomatoes

Chopped Caesar Salads 99
with warm garlic croutons in citrus-Parmesan dressing

For custom office parties, please call for details.

Jay C. Veregge ~ Executive Chef

Accolades

Awarded 40pts for our Ultra Hearty Burger
Burgerjunkies.com

Best New Restaurant for 2010
Sacramento Magazine's Best of Sacramento

2010 Diners' Choice Winner
OpenTable.com

Best Happy Hour~2nd Place
Sacramento Magazine's Best of Sacramento

4 STARS
Sacramento News & Review

Top Ten Great Burgers
Sacramento Magazine

Excellence in Customer Satisfaction Winner
Talk of the Town (2010 & 2011)

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For Private Dining Event information, please contact events@Ten22oldsac.com or 916.441.2211.

Our private dining room can accommodate up to 55 guests. This room has full audio-visual capabilities making it ideal for business lunches and presentations.

The Ten22 patio is ideal for your special event or cocktail party. Approximately 100 people can be seated in the patio area. For a standing-only cocktail event, we can accommodate up to 175. Smaller events can be set up with lounge seating around the fire pit.

12.11

TEN 22
EAT · DRINK RELAX

To-Go Menu

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.

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