APPS

MARKET BLOCK \$26 Asiago Cheese + Smoked Gouda + Capicola + Candied-Bacon + Focaccia + Jam

FLIGHT OF THE BACON \$22 Duck Bacon + Applewood Bacon + Candied-Bacon + Fried Biscuit + Honey

GARDEN

110 HOUSE SALAD \$9/18 (@) Greens + Candied-Bacon + Caramelized Onion + Tomato + Bleu Cheese + Parmesan + Croutons + Buttermilk Ranch

HARVEST SALAD \$13 (GF)(V) Kale + Roasted Sweet Potato + Dried Fruit + Parmesan + Candied Pecans + Honey Dijon Vinaigrette

DRESSINGS Buttermilk Ranch, Bleu Cheese VINAIGRETTES (GF)(V) Honey Dijon, Toasted Spice, Lemon

SIDES

DUCK FAT FRIES \$8 (@) Hand Cut Fries + Duck Fat + Smoked Sea Salt + House Ketchup

> MASHED POTATOES \$8 (GF) Potatoes + House Butter + LOADED \$2 {Bacon, Cheddar, Onions, Cilantro}

MASHED CAULIFLOWER \$8 (GF)(V) Cauliflower + Cream + Butcher's Rub + Parmesan

110 MAC \$13

Penne Pasta + Polish Sausage + Smoked Gouda + Smoked Cheddar + Asiago + Cilantro

ENTREES

BEEF STROGANOFF \$22 (@) Braised Beef + Egg Noodle + Worcestershire + Mushroom + Sour Cream + Cilantro

110 FILET \$64 (GF) 8 oz Filet + Charred Parsnip + Roasted Carrot + Dill Bleu Cheese Cream + Red Wine Demi-Glace

RIB-BUY \$68 (GF) 16 oz Bone-in Ribeye + Citrus Butter + Hickory Smoked Sea Salt

BUFFALO STREET FLAT \$48 (GF) 8 oz Flat Iron + Grilled Tomato + Toasted Spice Vinaigrette

> CHICK FLICK \$26 (GF) ½ Smoked Chicken + Confit Leeks + Garlic + House Butter + Lemon Zest

SWINE FLEW \$24 (GF) 10 oz Bacon-Wrapped Pork Loin + Sweet Apple Compote

GARDEN STAKE \$20 (GF) Cauliflower Steak + SPICY Roasted Red Pepper Sauce + Toasted Walnuts + Parmesan

THE BROWN BURGER \$15 8 oz Beef Patty + Smoked Gouda + White Cheddar Crisp + Caramelized Onion + Brioche Bun

DESSERT

DUCK EGG CRÈME BRULEE \$13 (GF)(V) Vanilla Bean Custard + Stewed Apple

TIRAMISU \$12 (V) Lady Finger + Coffee Liqueur + Whipped Mascarpone + Coffee Cocoa

To our valued guests, thank you for your continuous support; and more importantly, being a part of our adventure at ONE TEN.

Gluten-friendly (GF) Vegetarian (V) Vegan (N) Allergy modifications possible (@)

EATING RAW OR UNDERCOOKED MEAT/ EGGS COULD CAUSE FOODBORNE ILLNESS. *Please inform your server of any food allergies and the severity. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.