

BIN NO 220

this menu served all day

APPETIZERS

HUMMUS	12.00
served w/pita & vegetables	
OLIVES	10.00
assorted selection	
BAKED CHEESE FUNDUE	12.00
served w/crispy baguette	
BAKED ARTICHOKE DIP	11.00
served w/crackers	
AVOCADO TOAST	12.00
served w/evoo, red pepper flakes on balthazar multigrain bread add fried or poached egg \$2	
ANTIPASTO	
daily selection of cured meats, cheeses, roasted vegetables served w/ciabatta	
SMALL	18.00
LARGE	28.00

CROSTINI

PICK 2	\$7.5
PICK 4	\$13.5

TOMATO SALAD

RICOTTA W/CHILI HONEY

GORGONZOLA W/FIG SPREAD

ASIAGO W/MEMBRILLO

TRUFFLE SPREAD

MOZZARELLA W/BLACK OLIVE TAPENADE

PANINI

served on balthazar ciabatta

PROSCIUTTO DI PARMA, MOZZARELLA & ROASTED PEPPERS	15.00
MOZZARELLA, TOMATO W/PESTO	12.00
BRIE, GRANNY SMITH APPLES W/HONEY MUSTARD	14.00
THREE CHEESES W/BLACK TRUFFLE SPREAD	15.00
GRILLED CHICKEN, SHREDDED LETTUCE W/CHIPTOLE MAYO	15.00
GRILLED CHICKEN, MOZZARELLA, HOT PEPPERS & ARUGULA SERVED W/PESTO	16.00
GENOA SALAMI, CHORIZO, PROVOLONE, ROASTED PEPPERS & ARUGULA	16.00
PORT CHEDDAR, HOT PEPPERS & ARUGULA	12.00

COLD SANDWICHES

served on balthazar baguette

PARMA COTTA (HAM), PROVOLONE CHEESE & MUSTARD	14.00
BACON, LETTUCE, TOMATO & CHIPOTLE MAYO	12.00
FRESH MOZZARELLA, TOMATO & BASIL	14.00
add side of house mixed greens or chips	2.00

ADD ONS

tomato salad • artichokes • pesto • bacon	2.50
sun dried tomatoes • hot peppers	

CHEESE & MEAT

ASIAGO	PARMA COTTA (HAM)
PORT CHEDDAR	HOT SOPPRESATA
BLUEBERRY GOAT	GENOA SALAMI
MANCHEGO	MORTADELLA
ROASTED GARLIC GOAT	CHORIZO
GORGONZOLA	PROSCIUTTO DI PARMA
BRIE	ITALIAN DRY SAUSAGE
PARMIGIANO REGGIANO	
PECORINO W/PEPPERONCINI	
ONE \$8	ONE \$8.5
THREE \$19	THREE \$20
FIVE \$30	FIVE \$32

served w/walnuts, honey, orange marmalade

served w/olives, extra virgin olive oil

SOUP & SALAD

ASK ABOUT OUR FEATURED SOUPS	11.00
ARUGULA, SHAVED ASIAGO, ROASTED BEETS, W/CITRUS VINAIGRETTE	14.00
MIXED GREENS, GORGONZOLA, APPLES & WALNUTS W/BALSAMIC VINAIGRETTE	12.00
MIXED GREENS, GORGONZOLA, TOMATO, BACON, HARD BOILED EGG W/DIJON VINAIGRETTE	14.00
FRESH MOZZARELLA, TOMATO, BASIL & RED ONION	13.00

add grilled chicken \$4

DESSERT

NUTELLA PANINO	8.00
FUDGE BROWNIE	4.25
COOKIES	2.95
BELGIAN WAFFLE	8.25
served w/whipped cream & berries	

FYI

BIN NO. 220
220 FRONT ST.
NYC 10038

EST. 2005

AVAILABLE FOR PRIVATE PARTIES

\$15 MINIMUM ON ALL CREDIT CARDS

CONSUMING RAW OR UNCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS