

**BRASSERIE  
TEN TEN**

Established 2003

**FRUITS DE MER**



- KUMOMOTO \*** 2.95 each  
*with mignonette*
- LITTLE SHEMOGUE \*** 1.95 each  
*with cocktail sauce*
- MOULES FRITES \*** 7.95  
*½ lb. steamed mussels & fries*
- SHRIMP COCKTAIL \*** 7.95  
*chilled gulf shrimp & cocktail sauce*



**SALADES**

- JARDIN**  
*field greens, cucumbers, roasted red beets, tomatoes, onions & sherry shallot vinaigrette*  
4.25 \*
- SIMPLE**  
*butter lettuce, fried capers, pine nuts, tomatoes & miso vinaigrette*  
5.95
- HIDEAWAY**  
*lemon pepper caesar salad, crisp potatoes, Long Farms bacon, sourdough toast & a fried egg*  
6.95
- TOFU**  
*curry tofu salad, lemon tossed butter lettuce, pine nuts, peperoncini, olives, tomatoes, crisp kennebec chips & creamy pumpkin dressing*  
8.95\*
- NOIX**  
*walnut crusted chicken, wild arugula, roasted beets, strawberries, feta cheese, onions & creamy black truffle soy vinaigrette*  
10.95
- NICOISE**  
*grilled tuna, white anchovies, hardboiled egg, niçoise olives, marinated artichoke hearts & honey dijon vinaigrette*  
13.95 \*

**CREPES**

- JAMBON ET GRUYERE**  
*ham & gruyere crepes*  
5.95
- CANARD ET CHEVRE**  
*duck confit & goat cheese*  
5.95
- ESPICES ET FROMAGE**  
*spinach & feta crepes*  
5.95

**SLIDERS**

- BURGER**  
*petite burger & peppered goat cheese*  
3.95
- FRENCH DIP**  
*shaved roast beef & horseradish creme*  
3.95
- FROMAGE FRAIS**  
*burrata, tomato & basil*  
3.95

**DÉBUT**

- FRENCH ONION GRATINÉE** cup 3.25/crock 5.95  
*with gruyere & baguette*
- TOMATO BISQUE** cup 3.25/bowl 5.95  
*& goat cheese profiterole*
- OATMEAL** 3.95  
*cumin & cinnamon scented steel cut oats*
- GRANOLA & YOGURT \*** 6.95  
*fiona's orange crunch granola & vanilla yogurt with fresh fruit*
- BEIGNETS** 5.95  
*french market doughnuts with lemon crème*
- BANANA SPLIT WAFFLE** 5.95  
*buttermilk waffle, bruléed bananas & sea salt-caramel ice cream*
- OVEN BAKED BISCUITS** 6.95  
*scallion biscuits with canadian bacon, horseradish creme & coffee scented sausage gravy*
- LOX & BIALY** 8.95  
*dill and orange cured smoked salmon, toasted bialy, cream cheese sliced tomatoes, bermuda onions, capers & chives*

**PLAT DU JOUR**

**SATURDAY  
EGGS  
NORWEGIAN**



**SUNDAY  
BURGUNDY  
BENEDICT**

**SANDWICHES**

- AUBERGINE SAINT-GERMAIN**  
*chick pea burger with rosemary & mushrooms, eggplant relish, pepper goat cheese & hummus*  
9.95 \*
- CROQUE MADAME**  
*griddled ham & gruyere cheese with sauce mornay & a fried egg*  
9.95
- BRASSERIE BURGER**  
*burger with roasted shallots, rosemary, & mushrooms with lettuce, tomatoes, red onion & peppered goat cheese*  
9.95 \*
- FRENCH DIP**  
*shaved roast beef, caramelized onions, fennel & jalapenos, gruyere, horseradish creme & au jus*  
10.95
- REUBEN**  
*shaved peppered snake river farms corned beef, sauerkraut, gruyere & remoulade*  
10.95

**LES OEUF'S & ENTRÉES**

- TWO EGGS ANY STYLE \*** 5.95  
*with rösti potatoes & toast*
- add Long Family Farms bacon, Jones Farms Virginia sausage or canadian bacon* 6.95
- EGGS BENEDICT** 8.50  
*two poached eggs, canadian bacon, english muffin & hollandaise*
- BRASSERIE BENEDICT** 9.25  
*two poached eggs, prosciutto di parma, caramelized onions, fennel & jalapenos, english muffin & tomato basil hollandaise*
- EGGS SARDOU** 8.50  
*two poached eggs, creamed spinach & artichoke hearts, croissant & hollandaise*
- BRASSERIE FLORENTINE** 9.25  
*two poached eggs, crisp zucchini, sliced avocado, spinach, & tomato basil hollandaise*
- HUEVOS RANCHEROS** 8.95  
*two eggs any style with cumin scented black beans, salsa verde chile, Vermont white cheddar, sour cream & sliced avocado with crisp torillas*
- TEN TEN SCRAMBLE \*** 8.95  
*three eggs scrambled with smoked salmon, cream cheese & fresh chives*
- DENVER OMELET \*** 8.95  
*with black forest ham, bell peppers, caramelized onions & Vermont white cheddar*
- BOULDER OMELET \*** 8.95  
*egg white omelet with roasted beets, spinach, mushrooms & Laura Chenel goat cheese*
- ROASTED RAINBOW TROUT \*** 9.95  
*seared spinach, lentil taboulé & citron buerre blanc*
- BRIQUE POULET** 14.95  
*salt & tarragon dusted Wisdom Farms chicken, frites, seared spinach & citron buerre blanc*
- STEAK FRITES \*** 11.95  
*grilled hanger steak, fries & wild arugula with choice of béarnaise or sauce au poivre*

12.17.2009

SOUS CHEF JOE TROUPE - SOUS CHEF MICHAEL TRIMMER - SOUS CHEF SOREN JENSEN

\* INDICATES ITEMS THAT CAN BE MADE GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING