

BRASSERIE TEN TEN

Established 2003

SOUPE

- FRENCH ONION GRATINÉE** *cup 3.25/crock 5.95*
with gruyere & baguette
- TOMATO BISQUE** *cup 3.25/bowl 5.95*
& goat cheese profiterole

HORS D'ŒUVRE

- OLIVES** * 3.25
black cerignolla, lemon & rosemary
- GOUGERES** 3.95
fried cheese puffs, mornay & parmesan
- FRITES** * 4.95
& truffle aioli
- COURGETTE** 6.95
tempura zucchini
- FRIED GOAT CHEESE** 6.95
roasted beets & orange vinaigrette
- FAVA BEAN ÉCRASÉ** 7.50
crushed fava beans, bruléed burrata & basil
- CREVETTE FRITES** 8.25
fried shrimp, tomatoes, pepperoncini & arugula
- DUCK DEUX FAÇONS** 9.95
pate & rillettes with orange onion marmalade
- TARTARE DE BOEUF** 10.95
filet mignon tartar & quail egg toast
- ESCARGOT A LA TRUFFIÈRE** 10.95
prepared in the tradition of la truffière bistro
- SCALLOP L'ASIATIQUE** 10.95
soy-dijon glazed, roasted zucchini, chanterelle mushrooms, arugula pistou & lemon butter



PLAT DU JOUR

MONDAY
CHEF INSPIRED GRILLED CHEESE

TUESDAY
COQ AU VIN

WEDNESDAY
SCALLOPS ALMONDINE

THURSDAY
CHICKEN RIESLING

FRIDAY
BEEF BOURGIGNONE HACHÉE

SATURDAY
LOBSTER MAC & CHEESE

SUNDAY
WIENER SCHNITZEL

executive chef - anthony hessel

SALADES

- JARDIN**
field greens, cucumbers, roasted red beets, tomatoes, onions & sherry shallot vinaigrette 4.95 *
- SIMPLE**
butter lettuce, fried capers, pine nuts, tomatoes & miso vinaigrette 6.95 *
- HIDEAWAY**
lemon pepper caesar salad, crisp potatoes, Long Farms bacon, sourdough toast & a fried egg 7.25
- TOFU**
curry tofu salad, lemon tossed butter lettuce, pine nuts, pepperoncini, 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 14.95 *

BRASSERIE BURGER

- our house burger freshly ground with roasted shallots, rosemary, & mushrooms with butter lettuce, tomatoes, red onion & peppered goat cheese 10.95 *

ENTRÉES

- PARISIAN GNOCCHI** 12.95
roasted zucchini, toasted pine nuts, dijon potato gnocchi & brown butter rosemary sauce
- BOULETTES DE VIANDE** 12.95
chicken & veal meatballs, fettucine pasta & cabernet braised tomato ragout
- BOCUSE** * 14.95
hunter style pulled chicken, sliced mushrooms, 5 lilies & a brandy crème over seared spinach
- BRIQUE POULET** 15.95
salt & tarragon dusted Wisdom Farms chicken, frites, seared spinach & citron bierre blanc
- CANARD DE PAYSAN** * 18.95
duck confit, prosciutto di parma wrapped duck breast, orange chicory & dijon crème
- FILET DE PORC** 18.95
plum glazed pork tenderloin, roasted soy glazed Long Farms bacon & red rice and bean risotto
- ROASTED RAINBOW TROUT** * 14.95
seared spinach, lentil taboulé & citron bierre blanc
- BOUILLABAISSSE** * 16.95
provencal seafood stew with mussels, shrimp, fresh fish, calamari, crostini & rouille
- ARCTIC CHAR 'RICHE'** * 18.95
milk roasted cauliflower risotto, shaved fennel, carrot-basil pistou & lobster sauce 'cardinal'
- BRASSERIE BAR STEAK** 17.95
New York strip, pounded thin, balsamic cabernet reduction, old chatham blue cheese & fries
- STEAK FRITES** * 16.95
grilled hanger steak, fries & wild arugula with choice of béarnaise or sauce au poivre
- FILET MIGNON "ENSEMBLE"** * 27.95
grilled filet mignon, grilled shrimp, forest mushrooms, sweet onion relish & pommes écrasées
- COTE D'AGNEAU** * 26.95
rack of New Zealand lamb, herb potato-vegetable gratin & green pepper-tart cherry sauce

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

DINNER

SLIDERS

- BURGER** 3.95
petite burger & peppered goat cheese
- FRENCH DIP** 3.95
shaved roast beef & horseradish creme
- FROMAGE FRAIS** 3.95
burrata, tomato & basil on pullman wheat
- THON FOND** 3.95
olive oil poached tuna salad, olive tapanade & comte

CREPES

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

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
- BRASSERIE PLATTER** 39.95
9 kumomoto & 9 little shemogue oysters, steamed mussels, ½ dzn shrimp cocktail & tuna tartar