

STARTERS

Soups & Hors D'oeuvre

Soupe L'Oignon * Cup 3.25/Crock 5.95
Classic French onion soup

Soupe à Tomate Cup 3.25/Bowl 5.95
Tomato bisque & chevre profiterole

Olives * 2.95
Mixed olives with lemon & garlic served hot or cold

Amandes * 3.25
Black truffle & lavender almonds

Frits * 4.95
French fries & truffled aioli

Humus * 4.95
English pea, white bean & tahini spread

Chips Comme Avant 5.95
Potato chips, sundried tomatoes & bleu crème

Comme à la Maison 6.95
Burrata grilled cheese, fig jam & tomato crème

Haricot Verts 6.95
Tempura fried green beans & garlic aioli

Brandade de Crabe * 6.95
Blue crab, potato & goat cheese croquettes

Palourdes Frits 7.95
Fried clam strips, pepperoncini & arugula

Escargot 9.95
Burgundy snails with lemon roasted tomato broth with garlic herb grilled baguette

Brie * 9.95
Warmed with roasted garlic & bruléed pear

Pâté * 10.95
Truffled duck pâté with crostini

Bœuf Tartar 10.95
Filet mignon tartar on a quail's egg toast

Tuna Carpaccio * 10.95
with niçoise accoutrements & tomato emulsion

BRASSERIE

TEN TEN

LUNCH

SALADS

Salade du Jardin * Field greens, cucumbers, roasted red beets, carrots, tomatoes, onions & sherry shallot vinaigrette * 4.25

Salade Simple * Butter lettuce, pine nuts, fried capers, tomatoes & miso vinaigrette * 5.95

Salade Hideaway * Lemon pepper caesar salad, crisp potatoes, Long family farms bacon, torn croutons & a fried egg * 6.95

Salade Hache * Chopped field greens, grape tomatoes, red onions, garden peas, haricot verts, english cucumbers, carrots, avocado, toasted sunflower seeds, shredded gruyere & lemon tahini vinaigrette * 7.95

Salade de Poulet aux Croute Noix * Walnut crusted chicken, wild arugula, roasted beets, strawberries, feta cheese, onions & creamy black truffle soy vinaigrette 9.95

Salade Niçoise * Grilled tuna, mixed greens, white anchovies, hardboiled egg, niçoise olives, marinated artichoke hearts, onions, cucumbers, tomatoes & honey dijon vinaigrette * 13.95

* add grilled chicken 3.00 * salmon 5.00 * trout 5.00 * shrimp 5.00 * tuna 7.00 * halibut 7.00 *

SANDWICHES, CRÊPES & SLIDERS

Burger Slider * Baby burger with lettuce, tomato, red onion & peppered goat cheese 3.50

Roast Beef Slider * Roast beef with gruyere, horseradish crème & au jus 3.50

Meatball Slider * Chicken & veal meatball smothered with veal ragout 3.50

Croque Slider * Griddled ham & cheese on sourdough with sauce mornay 3.50

Salmon Slider * Smoked salmon with jalapeño-fennel compote, goat cheese & horseradish crème 3.50

Crêpe de Jambon * Ham & gruyere crêpes with béarnaise served with a small house salad 7.95

Crêpe de Canard * Duck & goat cheese crêpes with béarnaise served with a small house salad 7.95

Crêpe de Végétarien * Spinach & feta crêpes with béarnaise served with a small house salad 7.95

Croque Madame * Griddled ham & gruyere with sauce mornay & a fried egg 8.95

Brasserie Burger * Classic brasserie burger studded with mushrooms & shallots with tomatoes, lettuce & peppered chevre * 9.95

Foot Long Hot Dog * Gherkin relish, sauce mornay, field greens, tomatoes, gruyere, ten ten mustard & aged balsamic 9.95

French Dip * Shaved roast beef, jalapeno-fennel compote, gruyere, horseradish crème & au jus 10.95

Moroccan Pork * On grilled pita with arugula, niçoise olives, tomatoes, onion, goat cheese & lemon tahini 10.95

Kobe Corned Beef * with sauerkraut, thousand island dressing & gruyere 10.95

ENTRÉES

Eggs Benedict * Poached eggs, canadian bacon, jalapeño-fennel compote & béarnaise * 8.50

Omelet Du Jour * Three egg omelette with chef's choice of ingredients & a small house salad * 7.95

Meatball Pasta * Chicken, veal & ricotta meatballs, pappardelle pasta & braised veal ragout 9.95

Aubergine Française * Crispy eggplant, roasted tomatoes, balsamic arugula, pesto tossed radish & tomato crème 9.95

Bocuse * Hunter-style pulled chicken, mushrooms, five lily & a brandy cream sauce nestled over seared spinach * 9.95

Roasted Rainbow Trout * Seared spinach, lentil taboulé & citron buerre blanc * 9.95

Bouillabaisse * Provençal seafood stew with mussels, clams, shrimp, fresh fish, calamari, crostini & rouille * 9.95

Pan Roasted Saumon * Agrumato dressed arugula, cumin parsnip puree & curry brown butter liaison * 10.95

Steak Frites * Grilled hanger steak, french fries & wild arugula with choice of béarnaise or sauce au poivre * 11.95

Duck Confit * Potato gratin, glazed baby carrots & pommery mustard crème * 13.95

Meuniere * Alaskan halibut dressed with a lemon caper butter sauce with carrots, steamed greens & roasted red potatoes * 14.95

Brique Poulet * Salt & tarragon dusted free range chicken, frites & roasted chicken jus * 14.95

DE L'AUTRE CÔTÉ

Fruits de Mer

Moules Frites * 1/2 lb 7.95 / 1 lb 14.95
Steamed mussels "a la Marinière" & french fries
Also available with clams or shrimp

Kumomoto Oysters * 2.95 ea..
Pacific oyster with a herbal cucumber finish

Chesapeake Oysters * 1.95 ea..
Altantic oysters with big taste & salty finish

Brasserie Platter (serves 4) * 39.95
½ dzn each kumomoto & chesapeake oysters,
1 dzn steamed mussels, ½ dzn steamed clams,
½ dzn shrimp cocktail & tuna tartar served with
horseradish & cocktail sauce

Plats du Jour

Monday * Poisson Grillé: Seasonal fish simply grilled with risotto de citron, steamed green beans & béarnaise sauce * m/p

Tuesday * Coq au Vin: Cabernet braised chicken legs, caramelized onion, mushroom, bacon & chevre cheese * 12.95

Wednesday * Cassoulet: Duck confit, veal sausage, crisp bacon, tomatoes & fresh rosemary simmered in a white bean casserole & baked with bread crumbs 12.95

Thursday * Lavender Scallops: Lavender crusted sea scallops, orange frisée, avocado, basmati rice & citron buerre blanc * 12.95

Friday * Shrimp Louis Salad: Rémooulade tossed poached shrimp with avocado, tomato, onions & hard boiled egg with balsamic tossed greens & cocktail sauce * 11.95

CHEF DE CUISINE LUKE SIMONDS * SOUS CHEF JOE TROUPE * SOUS CHEF MICHAEL TRIMMER

* INDICATES ITEMS THAT CAN BE MADE GLUTEN FREE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

4.202009