

BRASSERIE TEN TEN LUNCH

SOUPE

FRENCH ONION GRATINÉE cup 4.95 / crock 6.95
with baguette & gruyere

BISQUE DE TOMATE cup 3.25 / bowl 5.95
with goat cheese profiteroles & aged balsamic

HORS D'ŒUVRE

FRITES 4.95

Kennebec frites & truffled aioli

CHAUFFER DE OLIVES ✦ 5.95

*warm french olives, roasted garlic,
with rosemary & lemon zest*

ASPERGE FRITE 6.95

tempura fried asparagus & garlic aioli

CHOUX-FLEUR ✦ 6.95

*milk roasted cauliflower with lemon-almond
brown butter & shaved comte*

MOELLE OSSEUSE 9.95

*roasted bone marrow, fleur de sel,
poached port shallot relish & ten ten mustard*

TARTARE DE BOEUF 10.95

filet mignon tartare & quail egg toast

ESCARGOT ✦ 10.95

*traditional burgundy snails, persil,
chopped garlic & sweet butter*

DICED SHETLAND SALMON TARTARE 10.95

*with shitake mushrooms, orange supremes,
scallions, sesame oil & crostini*

SALADES

JARDIN ✦

*field greens, cucumbers, roasted beets, onions,
tomatoes & sherry shallot vinaigrette*

4.25

SIMPLE ✦

*butter lettuce, fried capers, pine nuts, tomatoes
& miso vinaigrette*

5.95

HIDEAWAY

*parmesan caesar salad, crisp potatoes, Long's
Farm bacon, sourdough toast & a sunny up egg*

6.95

NOIX

*walnut crusted chicken, arugula, roasted beets,
strawberries, goat cheese, onions & truffled
citrus-soy vinaigrette*

9.95

NICOISE ✦

*Yellowfin tuna, field greens, nicoise olives,
artichoke hearts, egg, white anchovies &
honey-dijon vinaigrette*

13.95

FRUITS DE MER



KUMAMOTO ✦ 2.95 each
with mignonette

CHESAPEAKE ✦ 1.95 each
with cocktail sauce

OYSTER DU JOUR ✦ market price
with choice of sauce

MOULES A LA MARINIÈRE 8.95
*½ lb. steamed mussels, five lily, creme fraiche,
thyme & butter topped with Kennebec frites*

MOULES AU PISTOU ✦ 8.95
*½ lb. basil pesto steamed mussels & truffled
arugula*

MOULES AU BASQUE 8.95
*½ lb. steamed mussels, tomatoes, Long's Farm
chorizo & olive oil topped with grilled baguette*

Brique Poulet

14.95

*Petaluma Farms chicken,
frites, sautéed zucchini &
lemon beurre blanc*

JAMBON & GRUYERE CREPES 5.95

with bearnaise

ARTICHOKE & CHEVRE CREPES 5.95

with arugula & basil oil

FROMAGERIE

OSSAU-IRATY
Aquitaine, France.

Raw sheep's milk.

*Blonde rind with ivory paste that is slightly grainy
with a firm buttery finish*

VENDÉEN BICHONNÉ

Pays de La Loire, France

Pasteurized Cow's milk.

*Perfectly creamy, yielding mouthfeel and
musty, meyer lemon like flavor.*

MOZZARELLA CO. 'HOJA SANTA'

Dallas, Texas, U.S.A.

Pasteurized goat's milk.

*From deep in the heart of Texas this goat cheese
imparts a big, bright, minty flavor*

AVALANCHE CHEESE CO. 'MIDNIGHT BLUE'

Basalt, Colorado, U.S.A.

Raw goat's milk.

*Beautiful blue-gray veins run wild in this blue
with fennel undertones and velvety mouthfeel*

8.95 each **24.95** for 3

PROSCIUTTO DI PARMA

Parma, Italy

600 day aged thinly sliced prosciutto

SALUMERIA BIELLESSE SAUCISSON SEC BASQUE

Brooklyn New York

Red wine, garlic & chili salami

PATE DE CAMPAGNE

Chef Creation

Duck liver pate 'Wellington Style'



FRENCH SLIDER

ROAST BEEF &
HORSERADISH CREME
3.95

BURGER SLIDER

CARAMELIZED ONION &
GRUYERE CHEESE
3.95

☞ Déjeuner des Plats Principaux

CROQUE MADAME 9.95
griddled black forest ham, gruyere cheese & sauce mornay on sourdough with a sunnyside up egg

BRASSERIE HOT DOG 9.95
*all beef hot dog, pepper relish, mornay sauce, field greens, tomatoes, gruyere cheese &
ten ten dijon mustard on a hoagie roll*

BRASSERIE BURGER 10.95
*Grilled 8 oz. Black Angus burger, roasted jalapeños, Jamon Serrano, butter lettuce, tomatoes, red
onions, rosemary-pepper infused Avalanche Cheese Co. chevre & aged balsamic*

REUBEN 10.95
shaved Saag's pastrami, sauerkraut, gruyere & remoulade served on marbled rye

FRENCH DIP 10.95
*shaved roast beef, caramelized onions, roasted jalapeños, gruyere & horseradish crème served
on a hoagie roll with au jus*

OMELET DU JOUR ✦ 8.95
daily special omelet

EGGS BENEDICT 8.95
poached eggs, Canadian bacon, caramelized onions & sauce bearnaise

HUEVOS RANCHEROS ✦ 9.95
*White corn tortilla 'Gratin' with white bean puree, oven roasted tomatoes, red onions, cilantro &
gruyere smothered in Chile Vert au Porc finished with two eggs any style & avocado pistou*

BOUILLABAISSE 9.95
*traditional provencal seafood stew with saffron, fennel & tomato steamed mussels, tiger shrimp
& market fresh fish with grilled baguette & sauce rouille*

LES RAVIOLI DU PRINTEMPS 10.95
Avalanche Cheese Co. chevre ravioli, roasted asapragus spears & sauce princesse

ROASTED STEEL HEAD TROUT 10.95
White bean, macerated onion-jalapeño & arugula salad, citron beurre blanc & pernod drizzle

STEAK FRITES 11.95
*grilled hanger steak, Kennebec frites & caper-miso tossed arugula, sliced tomatoes
with choice of: bearnaise, pepper crusted with brandy crème or port reduction & midnight bleu*

COQ AU VIN ✦ 13.95
*Petaluma Farms red wine braised chicken leg, sauteed mushrooms, caramelized pearl onions,
Long Farms bacon, chevre cheese, braising jus & roasted red potatoes*