BRASSERIE TEN TEN

LUNCH

SOUPES

À L'OIGNON GRATINÉE
CROCK 8.25

BISQUE DE TOMATES
CUP 4.50

HORS D'ŒUVRES

FRITES
Kennebec fries • tarragon aïoli
5.95

HARICOTS VERTS
tempura fried green beans • garlic aïoli
7.25

BRIE CHAUD
warm brie • blackberry mostarda
candied almonds • crostini
7.95

CHOU-FLEUR ✙
curry roasted cauliflower
black currants
cilantro • pine nuts
7.95

OS À MOELLE
roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
12.95

TARTARE DE BOEUF ◇
minced filet mignon • quail egg
capers • pommes gaufrettes
11.95

FOIE GRAS
seared foie gras • toasted brioche
pickled strawberries • micro greens
candied hazelnut dust
13.95

SLIDERS

FRENCH DIP ◇
shaved roast beef
horseradish crème • gruyère
au jus • brioche bun
4.75

BURGER ◇
Black Angus burger
caramelized onions
gruyère • brioche bun
4.75

MERGUEZ
house made lamb sausage
pickled mustard aïoli
arugula • brioche bun
6.95

CURSEUR DE THON
tuna salad
olive pine nut relish
arugula • brioche bun
6.95

SALADES

JARDIN ✙
field greens • cucumbers • carrots
roasted beets • onions • tomatoes
sherry shallot vinaigrette
6.95

SIMPLE
butter lettuce • fried capers • pine nuts
tomatoes • miso vinaigrette
7.95

HACHÉ ✙
shaved Brussels sprouts
chopped frisée • black currants
toasted walnuts • shaved parmesan
charred lemon vinaigrette
8.95

POULET AUX NOIX ✙
walnut-crusted chicken • arugula
roasted beets • local chèvre
onions • raspberry vinaigrette
13.95

NIÇOISE ✙
fennel-crusted Yellowfin tuna
mixed lettuce • olives • tomatoes
egg • tarragon potato salad
haricots verts • white anchovies
sherry shallot vinaigrette
16.95

FROMAGERIE ET CHARCUTERIE

8.95 EACH | 22.95 FOR 3

BURRATA ALLA PANNA
CALIFORNIA, USA
Pasteurized cow's milk
fresh mozzarella filled
with rich cream

CAMEMBERT ROUZAIRE
SEINE-ET-MARNE, FRANCE
Pasteurized cow's milk
soft ripened • creamy mouthfeel
mushroom hints • citrus tang

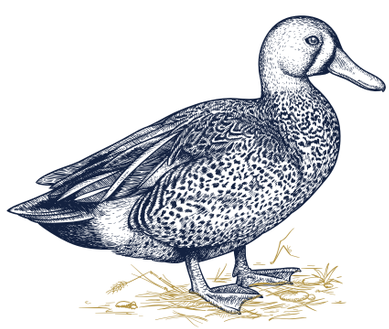
SPRING BROOK FARM 'TARENTAISE'
VERMONT, USA
Raw cow's milk
firm Alpine style
robust • nutty • spicy

CARR VALLEY 'PENTA CRÈME BLUE'
WISCONSIN, USA
Pasteurized cow's milk & cream
smooth • earthy • mild spice

RILLETTES DE CANARD
HOUSE-MADE
whipped duck confit • dijon
tarragon • fines herbs

OLYMPIA PROVISIONS 'SALAMI ETNA'
PORTLAND, OREGON
cured salami • pistachios
lemon zest

PÂTÉ DE VOLAILLES
HOUSE-MADE
duck & chicken liver mousse



✙ INDICATES ITEMS THAT ARE GLUTEN FREE

◇ THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ENTRÉES

CRÊPES AU BRIE
brie • shaved brussels sprouts
honey-carrot emulsion • petite salad
10.95

CRÊPES JAMBON GRUYÈRE ◇
Capicola ham • gruyère • sauce béarnaise
balsamic • petite salad
10.95

BRASSERIE BENEDICT ◇
poached eggs • Capicola ham
caramelized onions • English muffin
sauce béarnaise
10.95

RISOTTO ⌖
Acquerillo rice • mixed local mushrooms
parmesan emulsion • Provençal olive oil
12.95

TRUITE AMANDINE ⌖
pan roasted Rainbow trout
snap peas • almonds
beurre blanc
13.95

STEAK FRITES ◇
marinated hanger steak
Kennebec frites • arugula salad
sauce bearnaise or peppercorn brandy crème
15.95

BOUILLABAISSE
Provençal seafood stew
seasonal fruits de mer
saffron • fennel • tomato broth
grilled baguette • rouille
15.95

POULET EN BRIQUE
salt & herb spiced chicken
Kennebec frites • haricots verts
beurre blanc
15.95

SANDWICHES

BRASSERIE BURGER ◇
Black Angus burger
gruyère • Tender Belly bacon
tomato • butter lettuce
red onion • brioche bun
13.95

FRENCH DIP ◇
shaved roast beef • caramelized onions
roasted jalapeños • gruyère
house made roll
horseradish crème • au jus
12.95

ROQUETTE AU THON
tuna salad • arugula • Tender Belly bacon
tomato • pickled shallots
griddled sourdough
11.95

CROQUE MADAME
Capicola ham • gruyère • sauce mornay
parmesan-crusted sourdough
sunny-side up egg
11.95

FRUITS DE MER

MUSSELS

MOULES À LA MARINIÈRE
½ lb. PEI steamed mussels
five lily • crème fraîche
thyme • butter
Kennebec frites
12.95

MOULES À LA BASQUAISE
½ lb. PEI steamed mussels
lamb merguez • tomatoes
olive oil • grilled baguette
12.95

OYSTERS

KUMAMOTO ⌖◇
WASHINGTON ST
with mignonette
3.95 EACH

DELAWARE ⌖◇
MARYLAND
with cocktail sauce
2.50 EACH

EXECUTIVE CHEF ERIC GUILFORD

BRASSERIE TEN TEN