BRASSERIE TEN TEN

BRUNCH

SOUPE

À L'OIGNON GRATINÉE

CUP 4.95 | BOWL 7.50

HORS D'ŒUVRES

FRITES
Kennebec fries • truffle aïoli
4.95

CRÊPES JAMBON GRUYÈRE ◇
ham • gruyère • hollandaise • balsamic
6.95
*add an egg 1.25

CRÊPES AU BRIE
brie • shaved brussels sprouts
honey-carrot emulsion
5.95
*add an egg 1.25

PATISSERIE

CLASSIC CROISSANT
house made butter crossiant
2.95

PAIN AU CHOCOLAT
house made chocolate crossiant
3.50

BEIGNETS
French market doughnuts
lemon crème
5.95

TEN TEN BISCUIT SANDWICH
scallion biscuit • Capicola ham
horseradish crème • sausage gravy
4.25

SALADES

JARDIN ✣
field greens • cucumbers • carrots
roasted beets • onions • tomatoes
sherry shallot vinaigrette
4.95

SIMPLE ✣
butter lettuce • fried capers
pine nuts • tomatoes
miso vinaigrette
6.95

SALADE DE LÉGUMES
toasted farro • kale • roasted squash
cannellini beans • pine nuts
sultanas • parmesan frico
saba & parmesan-lemon vinaigrette
9.95

POULET AUX NOIX ✣
walnut-crusted chicken • arugula
roasted beets • local chèvre
onions • crème fraîche
raspberry vinaigrette
10.95

NIÇOISE ✣
fennel-crusted Yellowfin tuna
mixed lettuces • olives • tomatoes
egg • tarragon potato salad
haricots verts • white anchovies
sherry shallot vinaigrette
14.95

ENTRÉES

TWO EGGS ANY STYLE ✣◇
potatoes • toast 6.00
Tender Belly bacon • Capicola ham 7.95
house-made chicken sausage 8.95
grilled hanger steak • hollandaise 11.95

BRASSERIE BENEDICT ◇
poached eggs • Capicola ham
caramelized onions • grilled brioche
sauce hollandaise
9.95

BENEDICT AU COCHON ◇
poached eggs • cider braised pork
caramelized onions • seared green
grilled brioche • sauce hollandaise
9.95

CRABE ET OEUFS
poached eggs • Maryland crab cakes
baby arugula • pickled mustard
sauce hollandaise
12.95

DUCK CONFIT HASH ✣◇
poached eggs
shredded duck confit
red potatoes • golden beets
frisée salad • sauce hollandaise
12.95

HUEVOS RANCHEROS
two eggs any style • corn tortilla 'gratin'
beans • roasted tomatoes • onions
gruyère • avocado
pork green chilé or salsa verde
9.95

GALETTE AU SAUMON FUMÉ
smoked salmon • crème fraîche
potato galette • arugula
red onion • capers
10.95

YAOURT AUX FRUITS DE BOIS
vanilla yogurt parfait
house-made granola
mixed berries • fruit confiture
6.95

CREVETTES ET POLENTA ALIGOTE
poached egg • shrimp a la plancha
parmesan infused grits
sauce nantua • pepperonata
11.95

QUICHE AUX CHAMPIGNONS
egg custard • roasted mushrooms
black truffles • caramelized onions
fines herbes • petit green salad
9.95

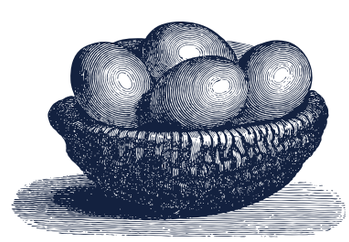
STEAK FRITES ◇
marinated hanger steak
Kennebec frites • arugula salad
sauce hollandaise
or peppercorn brandy crème
11.95

POULET EN BRIQUE
salt & herb spiced chicken
Kennebec frites • haricots verts
asparagus • beurre blanc
14.95

MOULES

BLOODY MARY
½ lb. PEI steamed mussels
crispy bacon • poached egg
spicy tomato broth • piperade
grilled baguette
8.95

MARINIÈRE
½ lb. PEI steamed mussels
five lily • crème fraîche • thyme
butter • Kennebec frites
8.95



✣ INDICATES ITEMS THAT ARE GLUTEN FREE

◇ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WAFFLES

GRANOLA & FRUIT
house-made granola • macerated fruit
crème fraîche • Vermont maple syrup
7.95

TRADITIONAL
sweet butter • powdered sugar
Vermont maple syrup
5.95

CHICKEN & BACON
pan roasted chicken • Tender Belly bacon
sweet butter • peach syrup
11.95

SANDWICHES

CROQUE MADAME
Capicola ham • gruyère
parmesan-crusted sourdough
sauce mornay • sunny-side up egg
10.95

BRASSERIE BURGER ◇
8 oz. Black Angus burger
Tender Belly bacon • roasted jalapeños
gruyère • butter lettuce • tomatoes
red onions • brioche bun
11.50

FRENCH DIP ◇
shaved roast beef • gruyère
caramelized onions • roasted jalapeños
horseradish crème • hoagie roll • au jus
10.95

SANDWICH AU THON
tuna salad • arugula
Tender Belly bacon • tomatoes
pickled shallots • griddled sourdough
10.95

MERGUEZ
house made lamb sausage • arugula
caramelized onions • Ten Ten mustard
piperade • griddled baguette
12.95

FRUITS DE MER
- OYSTERS -

KUMAMOTO ◇
WASHINGTON ST
with mignonette
3.25 EACH

DIAMOND POINT ◇
WASHINGTON ST
with mignonette
2.95 EACH

DELAWARE ◇
MARYLAND
with cocktail sauce
1.95 EACH

BRUNCH BEVERAGES

RED EYE 4.50
Stella Artois • Ten Ten house bloody mary mix
splash of tabasco

ST. GERMAIN COCKTAIL 6.00
Sparkling wine • elderflower liqueur
sparkling water

MIMOSA 6.50
Sparkling wine • orange juice

ATMOSA 6.50
Sparkling wine • apple juice

BELLINI 6.50
Sparkling wine • peach purée

BRASS HOPPER 6.50
Créme de Menthe • Créme de Cacao
Pearl vodka • cream over crushed ice

KIR ROYALE 7.00
Sparkling wine with splash of Chambord

BLOODY MARY 7.00
Pearl vodka • Ten Ten house bloody mary mix

FRAISE DU MATIN 8.00
Riesling • muddled strawberries

MAPLE LEAF 8.50
Famous Grouse scotch maple
syrup • fresh lime topped with
sparkling wine

FRENCH 75 6.00
Bombay gin • cranberry • fresh lemon • sparkling wine

LAVANDE 9.00
Oxley gin • fresh lemon • lavender syrup • sugar

ENFÚME ANANAS 10.00
House infused pineapple tequila • orange bitters
Ancho Reyes Chile liqueur • mezcal • agave

THE THOROUGHFARE 9.00
Bulliet Rye bourbon • Aperol
Carpano Antica sweet vermouth

BETTER IN PEARS 10.00
Grey Goose poire • Godiva white chocolate liqueur
fresh lime • pear purée

PERLE PRESSION 8.00
Courvosier VS • Angostura bitters • ginger ale

THE TEMPLE 11.00
Templeton Rye whiskey • Cynar • Chartreuse yellow
Peychaud's bitters • Carpano Antica sweet vermouth

GINGEMBRE VERT 8.00
Tito's vodka • Canton liqueur
green tea simple syrup • candied ginger

DREAMSICLE 10.00
Godiva white chocolate liqueur • orange
Grey Goose Le Citron

SUNDOWN MARTINI 8.50
Stolichnaya Vanil vodka • Kahlua • shot of espresso

LATE FOR DERBY DAY 6.50
Cynar • mint • fresh lemon • grapefruit • agave

MY SILK PAJAMAS 10.00
Breckenridge bourbon • Taylor Fladgate 10yr tawny port
mint • strawberries

EXECUTIVE CHEFS MICHAEL TRIMMER & KELLY KINGSFORD

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