

BRUNCH

SOUPE

À L'OIGNON GRATINÉE
CROCK 7.95

HORS D'ŒUVRES

FRITES

Kennebec fries • tarragon aioli
4.95

CRÊPES JAMBON GRUYÈRE ◊

Capicola ham • gruyère
hollandaise • balsamic
6.95

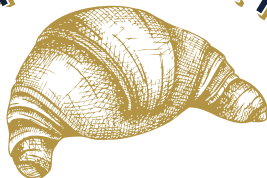
*add an egg 1.25

CRÊPES AU BRIE

brie • shaved brussels sprouts
honey-carrot emulsion
5.95

*add an egg 1.25

PÂTISSERIE



CLASSIC CROISSANT

butter crossiant
3.50

TEN TEN BISCUIT SANDWICH

scallion biscuit • Capicola ham
horseradish crème • sausage gravy
4.25

PETIT BEIGNETS

doughnuts • lemon curd
powdered sugar
5.95

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

HACHÉ †

chicken confit • farmer's greens
Fall vegetables • pine nuts
hard-boiled egg • bacon • gruyère
avocado • tarragon vinaigrette
12.95

POULET AUX NOIX †

walnut-crust chicken • arugula
roasted beets • local chèvre
onions • crème fraîche
raspberry vinaigrette
12.95

NIÇOISE †

fennel-crust yellowfin tuna
mixed lettuces • olives • tomatoes
egg • tarragon potato salad
haricots verts • white anchovies
sherry shallot vinaigrette
15.95

ENTRÉES

TWO EGGS ANY STYLE †◊

potatoes • toast 6.00

Tender Belly bacon • Capicola ham 7.95

house-made chicken sausage 8.95

Rainbow trout • beurre blanc 10.95

grilled hanger steak • hollandaise 13.95

BRASSERIE BENEDICT ◊

poached eggs • Capicola ham
caramelized onions • english muffin
sauce hollandaise
9.95

OEUFS AU CRABE ◊

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

OMELETTE L'AUTOMNE †

sweet potatoes • mushrooms
red onion • chèvre
frisee
9.95

DUCK CONFIT HASH †◊

poached eggs
shredded duck confit
red potatoes • golden beets
frisée • sauce hollandaise
12.95

CHILAQUILES †

sunny-side up eggs • corn tortilla
chicken confit • queso blanco
roasted peppers • avocado • green chilé
*available vegetarian upon request
9.95

SAUMON FUMÉ

smoked salmon • frisée
herbed fromage blanc • radishes
citrus supremes • bagel crisps
10.95

YAOURT AUX FRUITS DE BOIS

vanilla yogurt parfait
house-made granola
mixed berries • fruit confiture
6.95

CREVETTES AVEC POLENTA

poached egg • shrimp a la plancha
parmesan infused grits
sauce nantua • peperonata
11.95

PAIN PERDU

brioche French toast
candied almonds
macerated blueberries
Miticrema • maple syrup
8.95

STEAK FRITES ◊

marinated hanger steak
Kennebec frites • arugula salad
sauce hollandaise
or peppercorn brandy crème
13.95

POULET EN BRIQUE

salt & herb spiced chicken
Kennebec frites
haricots verts • beurre blanc
14.95

MOULES

BLOODY MARY

½ lb. PEI steamed mussels
crispy bacon • poached egg
spicy tomato broth • piperade
grilled baguette
9.95

MARINIÈRE

½ lb. PEI steamed mussels
five lily • crème fraîche • thyme
butter • Kennebec frites
9.95



† 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

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

PRESSED JUICE

freshly squeezed
this morning!
*inquire with your server
5.25

SANDWICHES

CROQUE MADAME

Capicola ham • gruyère
parmesan-crusting sourdough
sauce mornay • sunny-side up egg
10.95

BRASSERIE BURGER

Black Angus burger
gruyère • avocado
tomato • butter lettuce
red onion • brioche bun
11.95

FRENCH DIP

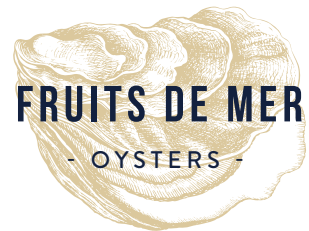
shaved roast beef • gruyère
caramelized onions • roasted jalapeños
horseradish crème
house made roll • au jus
11.95

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

ATMOSA 6.50

Sparkling wine • apple

BELLINI 6.50

Sparkling wine • peach

BRASS HOPPER 6.50

Crème de Menthe • Crème 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

PALOMA 7.50

Maestro Dobel Blanco tequila
grapefruit • sprite

FRAISE DU MATIN 8.00

Pinot Gris • simple syrup
muddled strawberries



SAL'S BLUEBERRY SMASH 9.00

Tom Cat gin • blueberries • Pommeau • source tonic

SMOKING JACKET 11.00

Great King Street scotch • Carpano Antica
Benedictine

BOISÉ ROMARIN 10.00

Marker's Mark bourbon • rosemary • lemon

FRAMBOISE 8.50

Ketel One citroen • raspberries • lemon

SANTÉ 12.00

St. George Absinthe • Chartreuse yellow
Benedictine • grapefruit bitters • lemon

ÉTÉ SPRITZ 8.00

Aperol • melon • orange bitters • sparkling wine

CITRON FLOTTE 6.00

limoncello • raspberry • sparkling wine

MEXICAN MONASTERY 11.00

Sombra mezcal • Chartreuse yellow
luxardo maraschino • lime

SUNDOWN MARTINI 8.50

Stolichnaya Vanil vodka • Kahlua • shot of espresso

CÔTE BRISE 7.00

Bols apricot brandy • pineapple • Galliano • lemon

GIN LA MÛRE 10.00

Barr Hill gin • blackberry • lemon
basil syrup • served up

EXECUTIVE CHEF MICHAEL TRIMMER

BRASSERIE
TEN TEN