

# 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

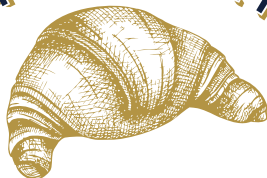
\*add an egg 1.25

### 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  
5.95

### SIMPLE

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

### HACHÉ †

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

### POULET AUX NOIX †

walnut-cruste chicken • arugula  
roasted beets • local chèvre  
onions • raspberry vinaigrette  
12.95

### NIÇOISE †

fennel-cruste 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 7.00

Tender Belly bacon • Capicola ham 8.95

house-made chicken sausage 9.95

Rainbow trout • beurre blanc 11.95

grilled hanger steak • hollandaise 14.95

### 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 BLANCHE †

Wisdom Farm's egg whites  
sautéed zucchini • chèvre  
heirloom tomatoes • arugula pistou  
11.95

### DUCK CONFIT HASH †◊

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

### HUEVOS RANCHEROS †

sunny-side up eggs • corn tortillas  
stewed tomatoes • poblano peppers  
queso blanco • black beans • avocado  
11.95

### 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

sourdough French toast  
candied almonds • powdered sugar  
macerated berries  
Miticrema • maple syrup  
8.95

### STEAK FRITES ◊

marinated hanger steak  
Kennebec frites • arugula salad  
sauce hollandaise  
or peppercorn brandy crème  
14.95

### POULET EN BRIQUE

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

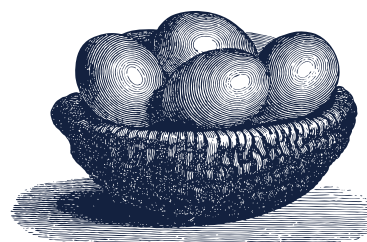
## MOULES

### BLOODY MARY

½ lb. PEI steamed mussels  
crispy bacon • poached egg  
spicy tomato broth • piperade  
grilled baguette  
11.95

### MARINIÈRE

½ lb. PEI steamed mussels  
five lily • crème fraîche • thyme  
butter • Kennebec frites  
11.95



† 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  
6.95

### CHICKEN & BACON

pan roasted chicken • Tender Belly bacon  
sweet butter • peach syrup  
12.95

### PRESSED JUICE

freshly squeezed  
this morning!  
\*inquire with your server  
5.25

## SANDWICHES

### CROQUE MADAME

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

### BRASSERIE BURGER

Black Angus burger  
gruyère • Tender Belly bacon  
tomato • butter lettuce  
red onion • brioche bun  
12.95

### FRENCH DIP

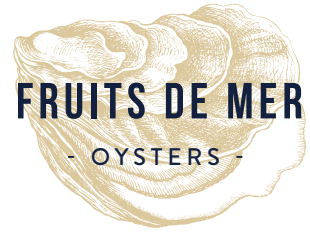
shaved roast beef • gruyère  
caramelized onions • roasted jalapeños  
horseradish crème  
house made roll • au jus  
11.95

### 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



### 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 7.50

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



### METROPOLIS 9.50

Ciroc Vodka • Cynar 70 • Orange liqueur • Bitters

### ALFRESCO 10.00

Pisco • Johnny Walker Red • Orange juice  
Sparkling wine

### PETEY MCPETERSON 10.00

Famous Grouse • Domaine Canton • lemon  
Ardbeg spritz

### FRAMBOISE 9.00

Ketel One citroen • raspberries • lemon

### COGNAC 75 8.50

D'ussé cognac • Lemon • Sparkling wine

### SPRITZ MEXICAIN 11.00

Don Julio Blanco • Aperol • Grapefruit juice  
Sparkling wine

### CITRON FLOTTE 6.50

limoncello • raspberry • sparkling wine

### PLANÈTE BLEUE 9.00

Malibu • Godiva White • Blue curacao

### SUNDOWN MARTINI 8.50

Stolichnaya Vanil vodka • Kahlua • shot of espresso

### GOLD FASHIONED 11.50

Breckenridge spiced rum • Carpano antica • Orange  
Cherry • Bitters

### THAI ME UP 10.00

Thai ice tea • Barr Hill vodka • Meletti amaro

EXECUTIVE CHEF ERIC GUILFORD