

BRUNCH

SOUPE

À L'OIGNON GRATINÉE
CUP 4.95 | BOWL 7.50

**HORS
D'ŒUVRES**

FRITES

Kennebec fries • truffle aioli
4.95

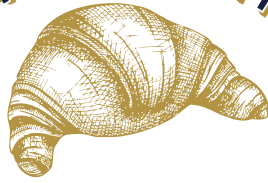
CRÊPES JAMBON GRUYÈRE ◇

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

PÂTISSERIE



CLASSIC CROISSANT

house made butter crossiant
3.50

PAIN AU CHOCOLAT

house made chocolate crossiant
4.00

TEN TEN BISCUIT SANDWICH

scallion biscuit • Capicola ham
horseradish crème • sausage gravy
4.25

PETITE 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
Spring 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
11.95

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
grilled hanger steak • hollandaise 12.95

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 greens
grilled brioche • sauce hollandaise
9.95

ŒUFS AU CRABE ◇

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 • 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

QUICHE AUX CHAMPIGNONS

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

STEAK FRITES ◇

marinated hanger steak
Kennebec fries • arugula salad
sauce hollandaise
or peppercorn brandy crème
12.95

POULET EN BRIQUE

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

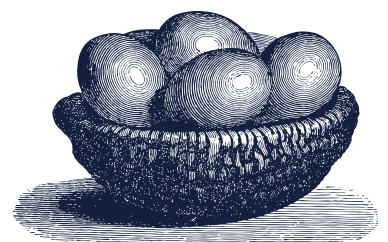
MOULES

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 fries
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-cruste sourdough
sauce mornay • sunny-side up egg
10.95

BRASSERIE BURGER

Black Angus burger
melted brie • tomato jam • arugula
pickled vegetables • brioche bun
11.95

FRENCH DIP

shaved roast beef • gruyère
caramelized onions • roasted jalapeños
horseradish crème • hoagie 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 juice

ATMOSA 6.50

Sparkling wine • apple juice

BELLINI 6.50

Sparkling wine • peach purée

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

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

ENFÛME 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

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

DREAMSICLE 10.00

Godiva white chocolate liqueur • orange
Grey Goose Le Citron

EXECUTIVE CHEFS MICHAEL TRIMMER & KELLY KINGSFORD