BRASSERIE TEN TEN

LUNCH

SOUPES

À L'OIGNON GRATINÉE
CROCK 8.95

BISQUE DE TOMATES
CUP 4.95

HORS D'ŒUVRES

FRITES
Kennebec fries • tarragon aïoli
5.95

BRIE CHAUD
warm brie • blackberry mostarda
candied almonds • crostini
9.95

CHOU-FLEUR ✣
curry roasted cauliflower
black currants
cilantro • pine nuts
8.95

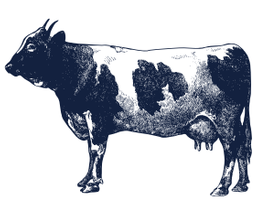
ARTICHAUT
crispy artichoke hearts
sauce persillade • lemon aïoli
8.25

OS À MOELLE
roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
13.25

TARTARE DE BOEUF ◇
minced filet mignon • quail egg
capers • pommes gaufrettes
12.95

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

ESCARGOT
Burgundy snails • garlic butter
toasted bread crumbs
9.95



SLIDERS

FRENCH DIP ◇
shaved roast beef
horseradish crème • gruyère
au jus • brioche bun
5.95

BURGER ◇
Black Angus burger
caramelized onions
gruyère • brioche bun
5.25

MERGUEZ
house made lamb sausage
pickled mustard aïoli
arugula • brioche bun
7.25

SALADES

SIMPLE
butter lettuce • fried capers
pine nuts • tomatoes
miso vinaigrette
9.95

ROUGE ET BLEU ✣
baby red romaine
brown sugar glazed pork belly
toasted hazelnuts • blue cheese
watermelon radishes
pickled shallots • creamy vinaigrette
11.25

LYONNAISE
chopped frisee • poached egg
pancetta lardons • shaved parmesan
crispy potatoes • brioche croutons
lemon-anchovy vinaigrette
12.25

POULET AUX NOIX ✣
walnut-crusted chicken • arugula
roasted beets • local chèvre
onions • raspberry vinaigrette
15.95

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

9.25 EACH | 25.95 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

SHEPHERD'S WAY FARM BIG WOODS BLUE
MINNESOTA, USA
Pasteurized sheep's milk
creamy • sharp • tangy

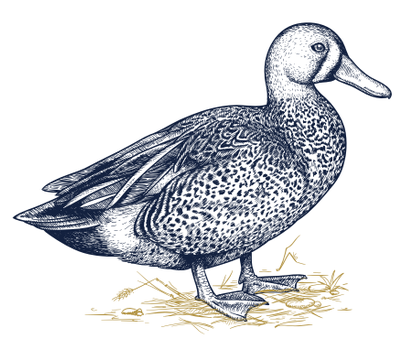
served with seasonal jam • olives
house made currant-walnut baguette

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

NDUJA ARTISANS SALUMERIA 'COPPA PICCANTE'
CHICAGO, ILLINOIS
spicy uncured pork

PÂTÉ DE VOLAILLES
HOUSE-MADE
duck & chicken liver mousse

served with Ten Ten mustard
pickled vegetables • baguette



✣ 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 salade
11.25

CRÊPES JAMBON GRUYÈRE ◇
Black Forest ham • gruyère
sauce béarnaise
balsamic • petite salade
11.25

BRASSERIE BENEDICT ◇
poached eggs • Black Forest ham
caramelized onions • English muffin
sauce béarnaise
13.95

TRUITE AMANDINE ⌖
pan roasted Rainbow trout
snap peas • almonds
beurre blanc
14.95

STEAK FRITES ◇
marinated hanger steak
Kennebec frites • arugula salad
sauce béarnaise
or au poivre
17.25

BOUILLABAISSE
Provençal seafood stew
seasonal fruits de mer
saffron • fennel • tomato broth
grilled baguette • rouille
17.25

POULET EN BRIQUE
salt & herb spiced chicken
Kennebec frites • seasonal vegetables
beurre blanc
16.95

SANDWICHES

BRASSERIE BURGER ◇
grilled black angus burger
black truffle fromage blanc
Tender Belly bacon jam • Bibb lettuce
caramelized onions • balsamic mushrooms
toasted sesame bun
15.95

FRENCH DIP ◇
shaved roast beef • caramelized onions
roasted jalapeños • gruyère
house made roll
horseradish crème • au jus
14.95

ROQUETTE AU THON
tuna salad • arugula • Tender Belly bacon
tomato • pickled shallots
griddled sourdough
12.95

CROQUE-MADAME
Black Forest ham • gruyère • sauce mornay
parmesan-crusted sourdough
sunny-side up egg
14.95

REUBEN
shaved pastrami • gruyère
Louis dressing • sauerkraut
toasted marble rye
14.95

FRUITS DE MER

MUSSELS

MOULES À LA MARINIÈRE
½ lb. PEI steamed mussels
five lily • crème fraîche
thyme • butter
Kennebec frites
14.25

MOULES À LA BASQUAISE
½ lb. PEI steamed mussels
lamb merguez • tomatoes
olive oil • grilled baguette
15.25

OYSTERS

KUMAMOTO ⌖◇
WASHINGTON ST
with mignonette
4.25 EACH

DELAWARE ⌖◇
MARYLAND
with cocktail sauce
3.25 EACH

EXECUTIVE CHEF ERIC GUILFORD

BRASSERIE TEN TEN