

BRUNCH

ENTRÉES

GRANOLA & YOGURT

house-made granola • greek yogurt
mixed fruit confiture
12

TWO EGGS ANY STYLE ♦

potatoes + toast 10

Tender Belly bacon • sage sausage
Canadian bacon 16

hanger steak • hollandaise 28

Idaho trout • beurre blanc 24

QUICHE

spinach • castelvetro olives
French feta • chives • egg custard
salade verte
16

OMELET DU JOUR †

french rolled omelet • chef selected
ingredients
18

OMELETTE PARISIAN †

whipped eggs • Jambon de Paris
Gruyère 1655 • Morany Sauce
18

BRASSERIE BISCUITS

house buttermilk biscuits
Jambon de Paris • gruyère • horseradish
sausage gravy
14

EGGS BENEDICT

poached eggs • Canadian bacon
caramelized onions • hollandaise
20

EGGS FLORENTINE

poached eggs • seared kale
roasted tomato • hollandaise
20

STEAK FRITES

marinated seared hanger steak
frites • salade verte • hollandaise
24

TRUITE †♦

Idaho red trout • dijon potato salad
vichy carrots • beurre blanc
22



**WAFFLE
FRENCH TOAST**

SOURDOUGH WAFFLE

Strawberries • chantilly
Vermont maple syrup
16

PAIN PERDUE

country brioche french toast
fresh berries • creme anglaise
Vermont maple syrup
16

**HORS
D'ŒUVRE**

CRABE DE GATEAU

tavern crab cake
lemon • remoulade
18

MIXTE FRITE

tempura vegetable • achiote
10

BURRATA †

artichoke purée • pistachios
fleur de sel • olive oil
15

ASSIETTE DE PÂTÉ †

house pate • country mustard
pickled vegetables • house jam
15

OLIVE FRITE

anchovy stuffed olive • lemon
8

TARTARE DE FILET MIGNON ♦

quail egg • country bread
18

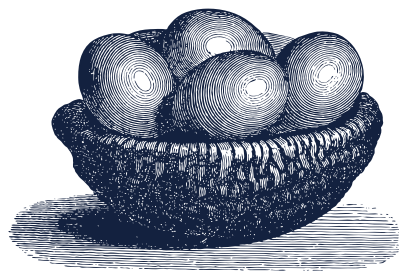
CREPES

CRÊPES JAMBON GRUYÈRE

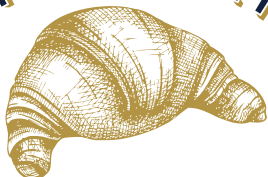
Jambon de Paris • Gruyère 1655
hollandaise • salade verte
18

CRÊPES AU BRIE

brie • basil • tomato
salade verte • lemon butter sauce
18



PÂTISSERIE



**BABBETTE'S BAKERY
CROISSANT**

6

**JAMBON ET FROMAGE
CROISSANT**

Tender Belly pit ham • cheddar
6

PAIN AU CHOCOLATE

chocolate croissant
6

**CROISSANT AUX ÉPINARDS ET
FROMAGE**

spinach • feta croissant
6

BEIGNETS

French market doughnut holes
raspberry gelée • lemon curd
10

BISCUIT

buttermilk biscuit • raspberry gelée
10

SALADES

BETTERAVES †

watercress • beets • apple
endive • avocado • chevre
mint tahini • cab franc
14

SIMPLE

butter lettuce • fried capers • pine nuts
tomatoes • miso vinaigrette
10

SALADE DE LYONNAISE

golden frisee • bacon • pickled shallot
poached egg • pate toast
dijon basil vinaigrette
14

SALADE DE CANARD ♦

duck breast • arugula
beet carpaccio • chèvre • pomegranate
watermelon radish • miso vinaigrette
24

NIÇOISE †♦

Yellowfin tuna • field greens egg
haricots verts • anchovy • nicoise olives
dijon basil vinaigrette
24

CHEF TONY HESSEL

† INDICATES ITEMS THAT ARE GLUTEN FREE

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



SOUPES
À L'OIGNON GRATINEE
 BOWL 14
SOUPE DU JOUR
 Daily Creation
 CUP 4 / BOWL 8



BOUILLABAISE

A TRADITIONAL PROVENÇAL FISH STEW
 PEI MUSSEL • SHRIMP
 FRESH FISH • CALAMARI • TOMATO
 FENNEL • ORANGE • ROUILLE
 20

SANDWICHES

- PAIN AU SAUMON**
 smoked salmon • arugula • tomato
 radish • avocado • chevre
 toasted Babette's country
 18
- CROQUE MADAME**
 Jambon de Paris • Gruyère 1655
 sauce mornay
 house sourdough • sunny-side up egg
 20
- BRASSERIE BURGER** ◇
 6 oz. chuck & brisket burger
 Tender Belly bacon jam • cheddar
 remoulade • LTO
 20
- FRENCH DIP** ◇
 roast beef • caramelized onions
 gruyère • portabella mushroom
 ◇ horseradish crème • house epi • au jus
 20
- TURKEY BANH MI**
 shaved turkey breast • patè • cucumber
 cilantro • pickled vegetable
 Nuac Cham • house epi
 18



FRUITS DE MER

- OYSTERS -
- WEST COAST** ◇
bright, vegetal finish
 mignonette
 4 EA
- EAST COAST** ◇
bright, salty finish
 cocktail
 3 EA
- SHRIMP COCKTAIL**
 remoulade • avocado • tomato
 14
- MOULES À LA MARINIÈRE**
 ½ lb. steamed PEI mussels • five lily
 crème fraîche • thyme • butter
 12 HALF POUND / 24 ONE POUND
 ADD FRITES \$ 4

BRUNCH BEVERAGES

- BLOODY MARY** 10.
 Vodka • Ten Ten bloody mary mix
 add agave • pepper bacon 2.
- SPICY BLOODY MARY** 10.
 Chili spiced vodka • Ten Ten bloody mary mix
 add agave • pepper bacon 2.
- IRISH COFFEE** 10.
 Bare knuckle blend • Irish whiskey
- MIMOSA** 10.
 Sparkling wine • orange juice
- KIR** 10.
 Chardonnay • Creme de Cassis
- ROYAL MIMOSA** 12.
 Domaine de Durban • orange • cava topper
- RIVERIERA MOJITO SPARKLER** 13.
 mint infused chopin vodka • cucumber syrup
 chateau aloe liqueur • st germain liqueur
 contratto bianco • lime



FRENCH TEN TEN 13.
 Empress gin • lemon
 strawberry-rhubarb boodles
 cava topper

BLEU LONDON 13.
 Barr Hill Gin • Earl Grey
 & blueberry cordial • lemon

TAP

- TELLURIDE IPA** 6.5% TELLURIDE 10.
 hoppy mix • tropical notes
- WIBBY VIENNA LAGER** 5.5% LONGMONT 10.
 malty • caramel • toast
- FOUR NOSES PALE ALE** 6.5% BROOMFIELD 10.
 Jameson Irish whiskey • cranberry juice
- RED EYE** 12.
 House tap • Ten Ten bloody mary mix
 splash of tabasco

BTG

- SHIFT • GRUNER VELTLINER • NV** 14./GL
 Termen region, Austria
- ANDRE ROBERT • GRAND CRU • NV** 25./GL
 Champagne, France
- ROSE • ALLIMANT-LAUGNER • NV** 14./GL
 Pinot Noir • Alsace, France
- VA' D'OCA • 'PROSECCO' • GLERA** 11./GL
 NV • Vento, Italy
- MAX FRED RICHTER • ZEPPELIN • '21** 14./GL
 Riesling • Mosel, Germany
- REID STEGIER • GRUNER VELTLINER** 14./GL
 '21 • Wauchau, Austria
- VENICA • PINOT GRIGIO** 17./GL
 Jesera Collio' • Fruili-Venezia, Giulia, Italy
- SASS • PINOT NOIR • '22** 17./GL
 Willamette, Oregon
- JEAN PAUL VERSINO • 'OURSAN • GSM** 13./GL
 Rhone Valley, France
- CHATEAU LIVRAN • 'NV** 17./GL
 Cabernet Sauvignon • Medoc, Bordeaux, France

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU