

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

OMELETTE DU JOUR †

french rolled omelet • chef selected
ingredients
18

OMELETTE PARISIAN †

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

QUICHE

kale • bacon • feta • egg custard
salade verte
16

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 • achiõade
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

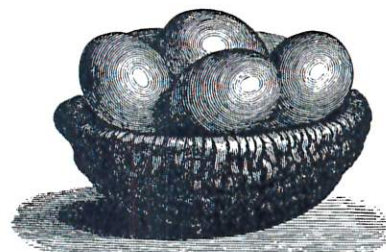
CREPES

CRÊPES JAMBON GRUYÈRE

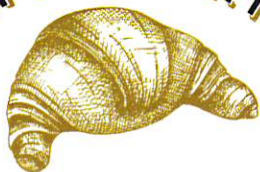
Jambon de Paris • Gruyère 1655
hollandaise • salade verte
18

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
4

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

NICOISE †◊

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 • poached egg
 Babette's country toast
 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

Vodka • Ten Ten bloody mary mix
 add agave • pepper bacon 2. 10.

SPICY BLOODY MARY

Chili spiced vodka • Ten Ten bloody mary mix
 add agave • pepper bacon 2. 10.

IRISH COFFEE

Bare knuckle blend • Irish whiskey 10.

MIMOSA

Sparkling wine • orange juice 10.

KIR

Chardonnay • Creme de Cassis 10.

ROYAL MIMOSA

Domaine de Durban • orange • sparkling topper 12.

RIVERIERA MOJITO SPARKLER

Mint infused chopin vodka • cucumber syrup
 chateau aloe liqueur • st germain liqueur
 contratto bianco • lim 13.



FRENCH TEN TEN

Empress gin • lemon
 strawberry-rhubarb boodles
 sparkling topper 13.

BLEU LONDON

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

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.
 citrus • floral • pine notes

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 Blanc de Blanc, 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

GONNET • FONT DU VENT • '22 15./GL
 Viognier Blend • Rhone Valley

STEGIER • GRUNER VELTLINER • '21 17./GL
 Wauchau, Austria

J.WILKES • CHARDONNAY • '21 15/GL
 Santa Maria Valley • California

SASS • PINOT NOIR • '22 17./GL
 Willamette, Oregon

JEAN PAUL VERSINO • OURSAN • GSM 13./GL
 Rhone Valley, 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

April 28, 2024