

BRASSERIE TEN TEN

BRUNCH

SOUPES

À L'OIGNON GRATINÉE

caramelized onion • bone broth
brûléed Raclette-Gruyere blend
CROCK 12

BISQUE DE TOMATES ✦

San Marzano tomato bisque
profiterole
CUP 5 / CROCK 10

PAIN DE CAMPAGNE

SWEET BUTTER & SEA SALT VERTE
3 | 6

FRITES

+
brasserie aioli
8



SALADES



BISTRO 9 ✦

little gem • roquette • field greens • Grana Padano • sherry shallot vinaigrette

SIMPLE 11

little gem • fines herbs • crisp capers • toasted piñon
radish • tomato • caper miso vinaigrette

LYONNAISE 13

apple batons • golden frisée • focaccia croutons • pickled onions
poached egg • pâté-dijon vinaigrette

BETTERAVES 14 ✦

salt roasted beets • marinated feta • compressed melon • field greens •
fall spiced almonds • horseradish verte • cab franc vinaigrette

NIÇOISE 21 ✦

seared tuna • field greens • Sicilian white anchovies • gigantes beans • niçoise olives
tomato • red onion • english cucumber • dijon basil vinaigrette

HORS D'ŒUVRE

ANCHOIS FRITS OLIVES

fried anchovy stuffed olives fresh lemon 12

ASSIETTE DE PÂTÉ

house pâté • country mustard pickled red onion • apricot mostarda 16

TARTARE DE FILET MIGNON ✦ ✦

quail egg • house potato chips 18

TARTINE

Prosciutto di Parma • mushroom mélange • La Mozzarella Burrata • country toast 24

CRABE DE GATEAU

tavern crab cakes • Remoulade • salade frisée 24

✦ LE PETITE DEJEUNER ✦

BABETTES' CROISSANTS & PASTRIES

Plain 6 • chocolate 7 • ham & gruyère 7 • chocolate chip 6

LES ŒUFS AMÉRICAIN

two eggs any style with Tender Belly Bacon, roasted yukon potatoes,
choice of toast and raspberry jam

15

CREPES

Ham & gruyère or brie & tomato with a petite house salad

15

OMELET AUX FINES

french rolled omelette with fines herbs, creme fraiche and a petite house salad

15

PAIN PERDUE

Country french toast, strawberries, creme anglaise and Vermont maple syrup

15

SANDWICH AUX OEUFS

Wisdom Farms scrambled eggs, Tender Belly bacon, Gruyère, little gem lettuce,
remoulade on a potato bun with roasted yukon potatoes

17

OMELETTE PARISIAN

3 egg omelette with imported ham, Gruyère, mushrooms, fresh rosemary
with roasted yukon potatoes, choice of toast and raspberry jam

19

EGGS BENEDICT

two poached egg, canadian bacon, english muffin and bearnaise
with roasted yukon potatoes

21

EGGS FLORENTINE

two poached egg, autumn greens, tomato, english muffin and bearnaise
with roasted yukon potatoes

21

proudly serving Wisdom Farm eggs

ENTRÉES

HADDOCK

Icelandic haddock filet • breaded & pan fried
lemon butter cream • roasted potatoes
24

PASTA SUGO DE CHAMPIGNON

house tagliatelle • mushroom mélange
tomato sugo • creme fraiche • calbarian chilies
veal glace • grana padano
20

STEAK FRITES

red wine-herb de provence marinated prime Hanger steak
roquette citron • frites • Béarnaise
24

BOUILLABAISSSE

Provençal seafood stew • steamed mussels
shrimp • fresh fish • saffron • fennel
tomato broth • rouille
24

POULET BOCUSE

roasted chicken • mushroom mélange
sauce Espagnole • cream
sweet butter • autumn greens • bread crumbs
24

SAUMON

seared salmon • autumn greens
roasted tomato tapenade • sauce verte
24

SANDWICHES

BRASSERIE BURGER

6 oz. brisket & chuck burger
Tender Belly bacon jam • cheddar
remoulade • lettuce • tomato • red onion
18

FRENCH DIP

shaved roast beef • caramelized onion
horseradish aioli • gruyère cheese
hoagie roll • au jus
18

RACHEL

shaved turkey • sauerkraut • gruyère cheese
sourdough • remoulade
18

CROQUE MONSIEUR

Prosciutto cotto • gruyère cheese
sauce mornay • sourdough
19

CROQUE MADAME

Prosciutto cotto • gruyère cheese • sauce mornay
sourdough • sunny-side up egg
20

*All sandwiches served with your choice:
french fries, salad or cup du jour*

FRUITS DE MER

WEST COAST 24 ½ DZN | 47 DZN ◊ ✦
bright vegetal finish • cucumber mignonette

EAST COAST 21 ½ DZN | 41 DZN ◊ ✦
mineral salty finish • traditional cocktail sauce

MOULES A LA MARINIÈRE 12 ½ DZN | 24 DZN ✦
steamed PEI mussels • shallots • garlic • leeks • crème fraîche
thyme • white wine • sweet butter

SHRIMP COCKTAIL 14 ✦
avocado purée • tomato-parsley salad • Remoulade • cocktail

FROMAGERIE ET CHARCUTERIE

BOARD 39

ROBIOLA BOSINA ALTA LANGHE, ITALY
cow & sheep's milk • bloomy • lemony

ORIGINAL BLUE POINT REYES, CA
cow's milk • blue • lemon • licorice

MANCHEGO LA MANCHA, SPAIN
sheep's milk • semi firm • creamy nuttiness

CALABRESE SALAMI DENVER, CO
Berkshire pork • Calabrian chile • garlic

BRUNCH BEVERAGES

COCKTAILS

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.

MIMOSA 10.
Sparkling wine • orange juice

KIR 10.
Chardonnay • Creme de Cassis

ROYAL MIMOSA 12.
Domaine de Durban • orange • sparkling topper

AUTUMN REVERIE 14.
Fruitful Pumpkin Spice liqueur • sparkling wine

TAP

SURLY: 'AXE MAN' WEST COAST IPA
7.2% ABV HOPS: CITRA-MOSAIC MINNEAPOLIS, MN 9.
grapefruit • pineapple • pine

STELLA ARTOIS: PILSNER
5.0% ABV HOPS: SAAZ BELGIUM 6.
malt sweetness • crisp hop bitterness

EPIC: 'SON OF A BAPTIST' IMPERIAL STOUT
8% ABV HOPS: NUGGET, CHINOOK SLC, UT 7.
ldark roasted coffee • vanilla & charred oak

FUNKWERKS: SAISON
6.8% ABV HOPS: NZ RAKAU FORT COLLINS, CO 7.
passion fruit • peach • pepper • ginger

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

November 23, 2024