

BRASSERIE TEN TEN BRUNCH

SOUPES

- SOUPE À L'OIGNON** *cup 4.95/crock 7.50*
french onion soup with baguette & gruyère
- BISQUE DE TOMATE** *cup 3.95/bowl 6.50*
with chèvre profiteroles & balsamic reduction

APPETIZERS

- CROISSANT** 2.95
house made croissant
- MORNING BUN** 2.95
flaky pastry dusted with cinnamon & sugar
- PAIN PERDU AUX COURGE** 3.95
zucchini bread french toast
with berry confiture
- BEIGNETS** 5.95
french market doughnut & lemon crème
- OVEN BAKED BISCUITS** 7.95
scallion biscuits, Capicola ham,
horseradish crème & sausage gravy
- GALETTE AU SAUMON FUMÉ** 10.95
smoked salmon, crème fraîche, fines herbs,
potato galette & Provençal tossed arugula
- TARTARE DE FILET MIGNON** * 10.95
filet mignon tartare, quail egg & sourdough

Brique Poulet

14.95

salt & herb spiced chicken,
Kennebec frites,
vegetable ratatouille
& beurre blanc

FRITES

KENNEBEC FRIES WITH TRUFFLE AIOLI
4.95

SANDWICHES

- CROQUE MADAME** * 10.95
griddled Capicola ham, gruyère cheese
& sauce mornay on parmesan crusted
sourdough with a sunny-side up egg
- BRASSERIE BURGER** * 10.95
grilled 8 oz. Black Angus burger,
Tender Belly bacon, roasted jalapeños,
butter lettuce, tomatoes, red onions &
gruyère
- FRENCH DIP** * 10.95
shaved roast beef, caramelized onions,
roasted jalapeños, gruyère & horseradish
crème served on a hoagie roll
- SANDWICH AU THON** 10.95
tuna salad, wild arugula, Tender Belly
bacon, tomatoes & pickled shallots
on griddled sourdough
- MERGUEZ** 12.95
house made lamb sausage, wild arugula,
caramelized onions, piperade &
Ten Ten mustard on griddled baguette

SALADES

JARDIN *

field greens, cucumbers, carrots, roasted beets,
onions, tomatoes & aged sherry vinaigrette
4.95

SIMPLE *

butter lettuce, fried capers, pine nuts,
tomatoes & miso vinaigrette
6.95

SALADE DE LEGUMES

toasted faro tossed with asparagus,
English peas, peppers, carrots, zucchini, onions,
arugula & lemon-parmesan vinaigrette
7.95

CREVETTES FRITES

crisp fried shrimp & shaved fennel salad
with carrots, green cabbage, butter lettuce,
toasted sesame vinaigrette & chives
10.95

NOIX *

walnut crusted chicken, citrus roasted beets,
arugula, Haystack Mountain chèvre,
onions, orange infused crème fraîche
& raspberry vinaigrette
10.95

NIÇOISE * *

fennel crusted Yellowfin tuna,
field greens, niçoise olives, tomatoes,
onion, beets, hard boiled egg, haricots verts,
& creamy tarragon vinaigrette
14.95

FRUITS DE MER



- KUMAMOTO** * * 3.25 each
with mignonette
- DIAMOND POINT** * * 2.95 each
with mignonette
- DELAWARE** * * 1.95 each
with cocktail sauce
- MOULES À LA MARINIÈRE** * 8.95
½ lb. steamed mussels, five lily,
crème fraîche, thyme & butter
topped with Kennebec frites
- MOULES À LA MARIE** * 8.95
½ lb. steamed mussels, crispy bacon,
spicy tomato broth, grilled baguette,
poached egg & pickled pepper relish

CRÊPES & SLIDERS

- CRÊPES JAMBON GRUYÈRE** 6.95
Capicola ham & gruyère cheese
with hollandaise & balsamic reduction
- CRÊPES AU BRIE** 5.95
brie cheese, shaved brussels sprouts,
honey-carrot emulsion
- FRENCH DIP SLIDER** * 3.95
roast beef, gruyère cheese & horseradish crème
- BURGER SLIDER** * 3.95
caramelized onion & gruyère cheese
- MERGUEZ SLIDER** 6.95
house made lamb sausage, pickled mustard aioli
& arugula on a brioche bun

WAFFLES

GRANOLA BELGIAN WAFFLE

house granola, macerated fruit,
crème fraîche, toasted hazelnuts
& Vermont maple syrup
7.95

BELGIAN WAFFLE

sweet butter, powdered sugar
& Vermont maple syrup
4.95

CHICKEN BELGIAN WAFFLE

pan roasted chicken,
Tender Belly bacon, sweet butter
& peach syrup
11.95

ENTRÉES

- GRANOLA & YOGURT** 5.95
house made granola, Noosa yogurt & mixed berry confiture
- TWO EGGS ANY STYLE** * * 6.00
with Tender Belly bacon, canadian bacon or Capicola ham
- 7.95
with house made chicken sausage
- 8.95
with grilled hanger steak & hollandaise
- 11.95
with salmon & beurre blanc
- EGGS BENEDICT** * 8.95
poached eggs, canadian bacon, caramelized onions, english muffin & hollandaise
- EGGS FLORENTINE** * 8.95
poached eggs, seared greens, roasted tomato, english muffin & hollandaise
- NORWEGIAN OMELETTE** * 8.95
omelette with smoked salmon, cream cheese, fines herbes, tomatoes & crispy capers
- NICOISE OMELETTE** * 8.95
egg white omelette with haricot verts, arugula, Nicoise olives & chèvre
- SAUMON FUMÉ ET PAIN** 8.95
smoked salmon, bagel, cream cheese, sliced tomatoes, capers, red onion & fines herbes
- HUEVOS RANCHEROS** 9.95
two eggs any style, corn tortilla 'Gratin' with bacon studded cassoulet beans, roasted tomatoes,
onions, gruyère & avocado fan with choice of: porc green chilé or salsa verde
- STEAK FRITES** * * 11.95
grilled hanger steak, Kennebec frites, sliced tomatoes & miso vinaigrette tossed arugula
with choice of: hollandaise or pepper crusted with brandy crème
- DUCK CONFIT HASH** * * 12.95
duck confit with golden beets, red potatoes & onions topped with two poached eggs,
shallot vinaigrette tossed greens & hollandaise

* EXECUTIVE CHEF MICHAEL TRIMMER *