

BRASSERIE TEN TEN

BRUNCH

HORS D'ŒUVRE

PAIN DE CAMPAGNE

Babette's country bread & butter
6.

CRABE DE GATEAU

'tavern' crab cakes
lemon • remoulade
24.

BURRATA

palisade peach compote • marcona almonds
country bread
18

BEIGNETS

french market doughnut holes
raspberry gelée • lemon curd
10.00

ASSIETTE DE FRUIT

seasonal fresh fruit & berries
greek yogurt • honey • fresh mint
11.50

CROISSANTS

FROM BABETTE'S BAKERY

TRADITIONALE

plain
6

JAMBON ET FROMAGE

ham + gruyere
8

PAIN AU CHOCOLATE

chocolate
8

*all croissants come
with butter + raspberry jam*

CREPES

CRÊPES JAMBON GRUYÈRE

Jambon de Paris • Gruyère 1655
bearnaise • petite salade
13.50

CRÊPES AU BRIE

brie • basil • tomato
petite salad • lemon butter sauce
13.50

SALADES

BETTERAVES

watercress • beets • apple
endive • avocado • crumbled chevre
mint tahini yogurt dressing
12

SIMPLE

little gem lettuce • tomatoes
fried capers • pine nuts
radish • miso vinaigrette
10

SALADE DE LYONNAISE

golden frisee • bacon lardons
pickled shallots
poached egg • dijon basil vinaigrette
10

NIÇOISE

seared tuna • field greens
sicilian anchovy • haricots verts
artichokes • niçoise olives • fines herbs
dijon basil vinaigrette
20.50

✦ LE PETITE DEJEUNER ✦

LES ŒUFS AMÉRICAIN

two Wisdom Farm eggs any style with Tender Belly Bacon, roasted yukon potatoes,
Babette's Pullman toast + raspberry jam

14

Also available: seared greens, sliced tomatoes, breakfast sausage

OMELET AUX FINES

french rolled omelet with farmhouse herbs + creme fraiche and a petite house salad

13.50

PAIN PERDUE

Country french toast, fresh fruit + berries, creme anglaise,
donut sugar + vermont maple syrup

15

SANDWICH AUX OEUFS

Wisdom Farms egg souffle, Tender Belly bacon, alpine cheese, little gem lettuce,
remoulade + brioche roll with your choice of roasted potatoes or petite salad

16.75

OMELETTE PARISIAN

3 egg omelet with imported ham, alpine cheese, mushrooms + rosemary
with roasted yukon potatoes, pullman toast + raspberry jam

18.25

EGGS BENEDICT

two Wisdom Farms poached egg, crisp canadian bacon, griddled english muffin + bearnaise
with roasted yukon potatoes

20.50

EGGS FLORENTINE

two Wisdom Farms poached egg, seared spinach, tomato, griddled english muffin + bearnaise
with roasted yukon potatoes

20.50



CHEF TONY HESSEL

✦ INDICATES ITEMS THAT ARE GLUTEN FREE

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





MOULES
À LA MARINIÈRE
 steamed PEI mussels
 shallots, garlic, leeks
 crème fraîche • thyme
 white wine • sweet butter
 10.50 HALF POUND
 18.50 FULL POUND
 ADD FRITES \$ 3

SOUPES

À L'OIGNON GRATINÉE
 BOWL 11.50
SOUPE DU JOUR
 Daily Creation
 CUP 4 / BOWL 8

SANDWICHES

ALL SANDWICHES SERVED WITH A
 CHOICE OF FRITES, PETITE SALAD OR
 CUP SOUP DU JOUR

CROQUE MONSIEUR
 imported ham • alpine cheese
 ssauce mornay
 15.50
CROQUE MADAME
 imported ham • alpine cheese
 ssauce mornay • sunny-side up egg
 18
BRASSERIE BURGER ◊
 6 oz. chuck & brisket burger
 Tender Belly bacon jam • cheddar
 remoulade • lettuce • tomato
 20.75
FRENCH DIP ◊
 roast beef • caramelized onions
 alpine cheese • horseradish crème • au jus
 18.50



FRUITS DE MER

- OYSTERS -
WEST COAST ◊
bright, vegetal finish
 served with mignonette + lemon
 24.00 HALF DOZEN
 47.00 DOZEN
EAST COAST ◊
bright, salty finish
 served with cocktail sauce + lemon
 21.50 HALF DOZEN
 42.00 DOZEN
SHRIMP COCKTAIL
 remoulade • avocado • lemon
 tomato-parsley mélange
 14

⌘ **LA TRADITION** ⌘

BOUILLABAISE

PROVENÇAL FISH STEW
 PEI MUSSEL • SHRIMP
 FRESH FISH • CALAMARI • TOMATO
 FENNEL • ORANGE • ROUILLE
 24.50

STEAK FRITES

CLASSIQUÉ ◊
 SEARED 6 OZ. HANGER STEAK
 FRITES • PETITE SALAD
 BEARNAISE
 22.50

BRIQUE POULET

HOUSE SPÉCIALITÉ
 CAST IRON ROASTED
 WISDOM FARMS CHICKEN BREAST
 SEASONAL VEGETABLE • FRITES
 CITRUS BEURRE BLANC
 24

⌘ **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
GRAPEFRUITCELLO SPARKLER 13.
 grapefruitcello • Peach Bitters • sparkling topper
BLEU LONDON 13.
 Barr Hill Gin • Earl Grey & blueberry cordial
 lemon

TAP

OUTER RANGE: 'IN THE STEEP'
HAZY IPA 6.7% ABV HOPS: CITRA FRISCO, CO. 8.
 grapefruit • tangerine • apricot
STELLA ARTOIS: PILSNER
 5.0% ABV HOPS: SAAZ BELGIUM 6.
 malt sweetness • crisp hop bitterness
UPSLOPE LAGER 4.8% ABV BOULDER, CO 6.
 yeasty • fruit • slightly earthy
FUNKWERKS: 'TROPIC KING'
IMPERIAL SAISON
 8.0% ABV HOPS: NZ RAKAU FORT COLLINS, CO 8.
 passion fruit • peach • pepper • ginger
BROOKLYN BREWERY: 'SPECIAL EFFECTS'
N/A WEST COAST IPA
 -0.5% ABV HOPS: CITRA BROOKLYN, NY 7
BEST DAY BREWERY: N/A KÖLSCH 7
 -0.5% ABV HOPS: HALLERTAU SAUSLITO, CA

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

September 1, 2024

