

# BRASSERIE TEN TEN BRUNCH

## SOUPE

À L'OIGNON GRATINÉE  
CROCK 8.95

## HORS D'ŒUVRES

### FRITES

Kennebec fries • tarragon aioli  
5.95

### CRÊPES JAMBON GRUYÈRE

Black Forest ham • gruyère  
hollandaise • balsamic  
9.25

\*add an egg 1.25

### CRÊPES AUX CHAMPIGNONS ◊

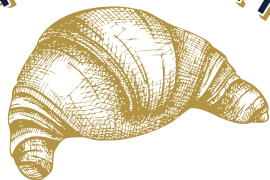
mixed wild mushrooms  
local chèvre • baby spinach  
scallion infused olive oil  
9.25

\*add an egg 1.25

### BISCUITS & GRAVY

Welsh cheddar biscuits  
cracked black pepper-duck gravy  
horseradish crème  
5.95

## PÂTISSERIE



### MORNING BUN

house made cinnamon & sugar  
dusted roll  
6.50

### CLASSIC CROISSANT

house made butter croissant  
with seasonal jam  
6.95

### PAIN AU CHOCOLAT

house made croissant  
Swiss Palme chocolate  
7.50

### PETIT BEIGNETS

doughnuts • lemon curd  
powdered sugar  
6.25

## SALADES

### SIMPLE

butter lettuce • fried capers  
pine nuts • tomatoes  
miso vinaigrette  
9.95

### LYONNAISE

chopped frisée • poached egg  
pancetta lardons • shaved parmesan  
crispy potatoes • brioche croutons  
lemon-anchovy vinaigrette  
12.95

### ROUGE ET BLEU †

baby red romaine  
brown sugar glazed pork belly  
toasted hazelnuts • blue cheese  
shaved watermelon radishes  
pickled shallots  
creamy vinaigrette  
11.50

### POULET AU CITRON †

roasted chicken breast  
butter lettuce • snap peas • carrots  
radishes • fennel • cucumbers  
red bell peppers • toasted pine nuts  
shaved Parmigiano Reggiano  
lemon-Dijon vinaigrette  
15.95

### NIÇOISE †

fennel-crusted Yellowfin tuna  
mixed lettuces • olives  
tomatoes • egg  
tarragon potato salad  
haricots verts • white anchovies  
sherry shallot vinaigrette  
17.25

## ENTRÉES

### TWO EGGS ANY STYLE †◊

potatoes • toast 10.00  
Tender Belly bacon 12.95  
Black Forest ham 12.95  
house-made chicken sausage 13.95  
Rainbow trout • beurre blanc 15.95  
grilled hanger steak • hollandaise 18.25

### BRASSERIE BENEDICT ◊

poached eggs • Black Forest ham  
caramelized onions • English muffin  
sauce hollandaise  
14.25

### ŒUFS AU CRABE ◊

poached eggs • Maryland crab cakes  
baby arugula • pickled mustard  
sauce hollandaise  
15.95

### OMELETTE L'AUTMONE †

roasted root vegetables  
caramelized onions  
local chèvre  
13.25

### CANARD CONFIT HASH †◊

poached eggs • shredded duck confit  
red potatoes • Brussels sprouts  
shaved fennel • blueberries  
sauce hollandaise  
16.25

### HUEVOS RANCHEROS †

sunny-side up eggs • corn tortillas  
stewed tomatoes • poblano peppers  
queso blanco • black beans • avocado  
13.25

### SAUMON FUMÉ

smoked Nova lox • poached egg  
toasted marble rye • radishes  
petite frisée salad • orange supremes  
orange scented crème fraîche  
13.50

### YAOURT AUX FRUITS DE BOIS

vanilla yogurt parfait  
house-made granola  
mixed berries • fruit confiture  
6.95

### CREVETTES AVEC POLENTA

poached egg • shrimp a la plancha  
parmesan infused grits  
sauce nantua • peperonata  
14.95

### PAIN PERDU

brioche French toast  
whipped orange butter  
macerated blueberries  
powdered sugar • maple syrup  
12.95

### STEAK FRITES ◊

marinated hanger steak  
Kennebec fries • arugula salad  
Mâitre d'Hôtel butter  
17.95

### POULET EN BRIQUE

salt & herb spiced chicken  
Kennebec fries  
seasonal vegetables • beurre blanc  
16.95

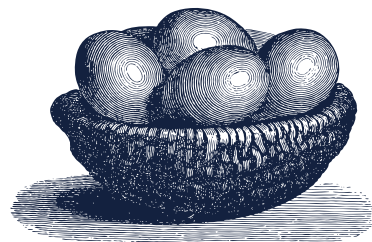
## MOULES

### BLOODY MARY

½ lb. PEI steamed mussels  
crispy bacon • poached egg  
spicy tomato broth • piperade  
grilled baguette  
15.95

### MARINIÈRE

½ lb. PEI steamed mussels  
five lily • crème fraîche • thyme  
butter • Kennebec fries  
14.95



† INDICATES ITEMS THAT ARE GLUTEN FREE

◊ THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## WAFFLES

### GRANOLA & FRUIT

house-made granola • macerated fruit  
crème fraîche • Vermont maple syrup  
11.95

### TRADITIONAL

sweet butter • powdered sugar  
Vermont maple syrup  
9.95

### CHICKEN & BACON

pan roasted chicken • Tender Belly bacon  
sweet butter • peach syrup  
15.25

### PRESSED JUICE

freshly squeezed  
this morning!  
\*inquire with your server  
5.95

## SANDWICHES

### SAUCISSE DE BOURGOGNE

scrambled eggs • Welsh cheddar  
house made chicken sausage  
Ten Ten mustard • spiced apple compote  
griddled baguette  
14.95

### CROQUE-MADAME

Black Forest ham • gruyère  
parmesan-crustéd sourdough  
sauce mornay • sunny-side up egg  
15.25

### BRASSERIE BURGER

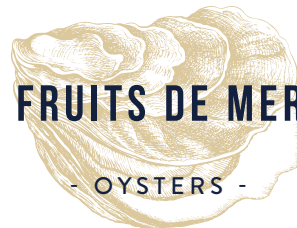
grilled black angus burger  
black truffle fromage blanc  
Tender Belly bacon jam • Bibb lettuce  
caramelized onions • balsamic mushrooms  
toasted sesame bun  
16.95

### FRENCH DIP

shaved roast beef • gruyère  
caramelized onions • roasted jalapeños  
horseradish crème  
house made roll • au jus  
15.95

### PASTRAMI

Local River Bear pastrami  
Louis dressing • cabbage slaw  
melted gruyere • toasted marble rye  
15.95



### KUMAMOTO

WASHINGTON ST  
with mignonette  
4.25 EACH

### DELAWARE

MARYLAND  
with cocktail sauce  
3.25 EACH

## BRUNCH BEVERAGES

<b>MIMOSA</b>	7.00
Choice of : orange, apple, peach, blood orange	
<b>BLOODY MARY</b>	8.25
Dripping Springs vodka Ten Ten house bloody mary mix	
<b>SUNDOWN MARTINI</b>	10.00
Stolichnaya Vanil • Kahlua • Espresso	
<b>CAPITAINE DE THÉ</b> <i>*served warm</i>	8.00
Captain Morgan Pumpkin • Sherpa Chai Latte	
<b>SNOWFLAKE</b>	8.00
White Rum • Coconut • Lychee • Malibu Rum	
<b>RED EYE</b>	5.75
Stella Artois • Ten Ten House Bloody Mary Mix Splash of Tabasco	
<b>ST. GERMAIN COCKTAIL</b>	8.00
Sparkling Wine • Elderflower Liqueur Sparkling Water	
<b>FRENCH TWIST</b>	9.00
Ketel One Citroen • Chambord • Pineapple	



### ADD VODKA OR GIN TO OUR FRESHLY PRESSED JUICE

<b>GIN</b>	
Miles' London Dry	8.95
Hendrick's	11.95
<b>VODKA</b>	
Dripping Springs	8.95
Wheatley	9.95
Ketel One	10.95
Grey Goose	11.95

## COFFEE | TEA

<b>CODA DRIP COFFEE</b>	3.50
<b>FRENCH PRESS COFFEE</b>	4.50
<b>ESPRESSO</b>	3.75
<b>CAPPUCCINO</b>	4.75
<b>LATTE</b>	5.25
<b>MOCHA LATTE</b>	5.50
<b>VANILLA LATTE</b>	5.50
<b>HOT CHOCOLATE</b>	4.25
<b>SHERPA CHAI LATTE</b>	4.95

### MIGHTY LEAF TEA 3.50

Green Tea Tropical  
White Orchard  
Chamomile Citrus  
Organic Earl Grey  
Organic Breakfast  
Organic Mint

EXECUTIVE CHEF ERIC GUILFORD