

DINNER

SOUPES

À L'OIGNON GRATINÉE

CROCK 9.25

VELOUTÉ DE CHAMPIGNONS ✦

CUP 5.95

HORS D'ŒUVRES

FRITES

Kennebec fries • tarragon aioli
5.95

BRIE CHAUD

warm brie • blackberry mostarda
candied almonds • crostini
9.95

CHOUX DE BRUXELLES

crispy Brussels sprouts
creamy balsamic vinaigrette
bacon lardons • toasted pine nuts
blue cheese crumbles
pickled shallots
11.25

CREVETTES

buttermilk fried shrimp
green cabbage slaw
sesame vinaigrette
8.95

OS À MOELLE

roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
13.50

TARTARE DE BŒUF ◇

minced filet mignon • aioli
capers • toasted baguette
12.95

FOIE GRAS TERRINE

apricot gastrique • toasted brioche
14.95

ESCARGOT

Burgundy snails • garlic butter
toasted bread crumbs
9.95

MERGUEZ SLIDER



HOUSE MADE LAMB SAUSAGE
PICKLED MUSTARD AIOLI
ARUGULA • BRIOCHE BUN
7.25



SALADES

SIMPLE

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

ROUGE ET BLEU ✦

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

LYONNAISE

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

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



FRUITS DE MER

LE GRAND PLATEAU ✦◇

SEAFOOD TOWER

prawns • steamed PEI mussels
Maryland crab salade • raw oysters
shrimp cocktail • tuna tartare

cocktail sauce • mignonette
horseradish • garlic aioli

PETITE PLATTER 49.95
serves 1-2 people

GRAND PLATTER 79.95
serves 3-4 people

ADD KING CRAB 14.00

OYSTERS

KUMAMOTO ✦◇
WASHINGTON ST
with mignonette
4.25 EACH

DELAWARE ✦◇
MARYLAND
with cocktail sauce
3.25 EACH

MUSSELS

MOULES À LA MARINIÈRE
½ lb. PEI steamed mussels • five lily
crème fraîche • thyme • butter
Kennebec frites
14.95

MOULES À LA BASQUAISE
½ lb. PEI steamed mussels • lamb merguez
tomatoes • olive oil • grilled baguette
15.25

✦ 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.

ENTRÉES

CABILLAUD SAUVAGE †

pan roasted wild caught Black Cod
honey glazed root vegetables
citrus beurre blanc
33.95

BOUILLABAISSÉ

Provençal seafood stew
seasonal fruits de mer
saffron • fennel • tomato broth
grilled baguette • rouille
26.95

RISOTTO AUX CREVETTES †

Florida rock shrimp
acquerello rice • bell peppers
parmesan • scallions
26.95

POULET EN BRIQUE

salt & herb spiced organic chicken
Kennebec frites • beurre blanc
seasonal vegetables
23.95

STEAK AU POIVRE †

pepper crusted local grass fed
12oz New York strip steak
whipped potatoes • seared baby spinach
sauce au poivre
35.95

BRASSERIE BURGER †

grilled Black Angus beef burger
black truffle fromage blanc
Tender Belly bacon jam • Bibb lettuce
caramelized onions • balsamic mushroom
toasted sesame bun
17.95



SOURIS D'AGNEAU †

cabernet braised Colorado lamb shank
local wild mushrooms • roasted baby carrots
creamy blue cheese polenta
rosemary jus
30.95

POULET DE PROVENCE †

organic pan roasted chicken
artichoke hearts • marble potatoes
capers • haricots verts • Niçoise olives
grape tomatoes • roasted garlic
Herbs de Provence demi-glace
21.95

TRUITE AMANDINE †

pan roasted Rainbow trout
snap peas • almonds
beurre blanc
21.95

CANARD CONFIT †

crisp Maple Leaf Farm's duck confit
roasted brussels sprouts
hazelnut-blueberry gremolata
sweet potato purée • demi-glace
26.95

SAUMON AUX LENTILLES †

dijon-panko crusted Scottish salmon
pancetta braised lentils
natural jus
26.95

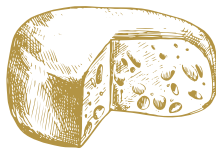
STEAK FRITES †

marinated hanger steak
Kennebec frites • arugula salad
Maitre d'Hôtel butter
22.95



FROMAGERIE ET CHARCUTERIE

9.25 EACH | 25.95 FOR 3



BURRATA ALLA PANNA

CALIFORNIA, USA
Pasteurized cow's milk
fresh mozzarella filled
with rich cream

CAMEMBERT ROUZAIRE

SEINE-ET-MARNE, FRANCE
Pasteurized cow's milk
soft ripened • creamy mouthfeel
mushroom hints • citrus tang

SPRING BROOK FARM

'TARENTOISE'

VERMONT, USA
Raw cow's milk
firm Alpine style
robust • nutty • spicy

SHEPHERD'S WAY FARM

BIG WOODS BLUE

MINNESOTA, USA
Pasteurized sheep's milk
creamy • sharp • tangy

served with seasonal jam • olives
house made currant-walnut baguette

RILLETTES DE CANARD

HOUSE-MADE
whipped duck confit • dijon
tarragon • fines herbs

NDUJA ARTISANS SALUMERIA

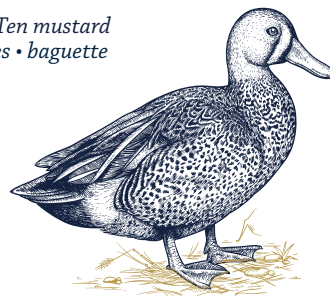
'COPPA PICCANTE'

CHICAGO, ILLINOIS
spicy uncured pork

PÂTÉ DE VOLAILLES

HOUSE-MADE
duck & chicken liver mousse

served with Ten Ten mustard
pickled vegetables • baguette



EXECUTIVE CHEF ERIC GUILFORD

BRASSERIE
TEN TEN