

**LUNCH**

**SOUPES**

**À L'OIGNON GRATINÉE**

CROCK 9.25

**VELOUTÉ DE CHAMIGNONS** †

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**

butter milk 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



**SLIDERS**

**FRENCH DIP** ◇

shaved roast beef  
horseradish crème • gruyère  
au jus • brioche bun  
5.95

**BURGER** ◇

Black Angus burger  
caramelized onions  
gruyère • brioche bun  
5.50

**MERGUEZ**

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

**POULET AU CITRON** †

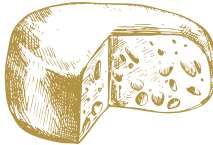
roasted chicken breast  
butter lettuce • snap peas • carrots  
radishes • fennel • cucumbers  
red bell peppers • toasted pine nuts  
shaved Parmigiano Reggiano  
lemon-Dijon vinaigrette  
15.95

**NIÇOISE** †

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

**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  
'TARENDAISE'**

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

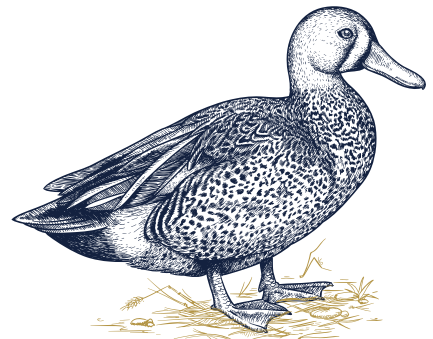
**NDUJA ARTISANS SALUMERIA  
'COPPA PICCANTE'**

CHICAGO, ILLINOIS  
spicy uncured pork

**PÂTÉ DE VOLAILLES**

HOUSE-MADE  
duck & chicken liver mousse

served with Ten Ten mustard  
pickled vegetables • baguette



† 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

**CRÊPES AU CHAMPIGNONS**  
mixed wild mushrooms • local chèvre  
baby spinach • scallion infused olive oil  
petite arugula salad  
11.95

**CRÊPES JAMBON GRUYÈRE** ♦  
Black Forest ham • gruyère  
sauce béarnaise • balsamic  
petite arugula salad  
11.95

**BRASSERIE BENEDICT** ♦  
poached eggs • Black Forest ham  
caramelized onions • English muffin  
sauce béarnaise  
14.25

**TRUITE AMANDINE** †  
pan roasted Rainbow trout  
snap peas • almonds  
beurre blanc  
16.25

**STEAK FRITES** ♦  
marinated hanger steak  
Kennebec frites • arugula salad  
Mâitre d'Hôtel butter  
17.95

**BOUILLABAISSE**  
Provençal seafood stew  
seasonal fruits de mer  
saffron • fennel • tomato broth  
grilled baguette • rouille  
17.95



**POULET EN BRIQUE**  
salt & herb spiced chicken  
Kennebec frites • seasonal vegetables  
beurre blanc  
16.95

## SANDWICHES

**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 • caramelized onions  
roasted jalapeños • gruyère  
house made roll  
horseradish crème • au jus  
15.95

**ROQUETTE AU THON**  
tuna salad • baby arugula  
local Tender Belly bacon  
tomato • pickled shallots  
griddled sourdough  
13.25

**CROQUE-MADAME**  
Black Forest ham • melted gruyère  
parmesan-cruste sourdough  
sunny-side up egg  
sauce mornay  
15.25

**PASTRAMI**  
local River Bear pastrami  
Louis dressing • cabbage slaw  
melted gruyere • toasted marble rye  
15.95

## FRUITS DE MER

**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



**OYSTERS** †♦  
**KUMAMOTO**  
WASHINGTON ST  
with mignonette  
4.25 EACH  
**DELAWARE** †♦  
MARYLAND  
with cocktail sauce  
3.25 EACH

EXECUTIVE CHEF ERIC GUILFORD

**BRASSERIE**  
TEN TEN