

BRASSERIE
TEN TEN

HAPPY HOUR

3-5:30PM DAILY

BOISSONS

BEER CANS 5.00

4 Nose Pilsner • Einstok olgerd Pale ale

DRAFT BEER 6.00

Melvin Lager • Avery Ipa
Dry Dock Pale

FEATURED WINE 10.00/36.00

Ten Ten Red • Ten Ten Rosè
Ten Ten White

WELL COCKTAILS 9.00

chopin vodka • ransom
gin • campo bravo tequila
4 roses bourbon •

RIVIERA MOJITO SPARKLER 10.00

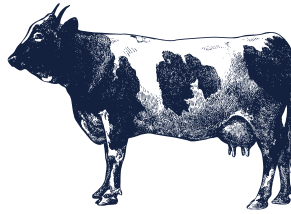
mint infused vodka • cucumber syrup
chateau aloe liquer • lime

HOUSE MARTINI 10.00

6 o'clock gin • Mythology vodka

CAMPO BRAVO MARGARITA 10.00

campo bravo tequila • cointreau
lime



SANDWICH

CROQUE MONSIEUR

jambon de paris • pullman
gruyère • mornay
7.00

BURGER

tender belly bacon jam
gruyère • remoulade
8.00

BRASSERIE DOG

vienna hot dog • mornay
cornichons • hot dog bun
7.00

FRENCH DIP

roast beef • horseradish
gruyère • au jus
7.00

FROMAGERIE ET
CHARCUTERIE

BURRATA ALLA PANNA

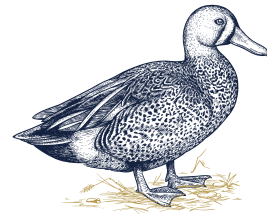
Pasteurized cow's milk
artichoke puree
pistachios • country bread
10.00

CABOT CLOTHBOUND CHEDDAR

cow's milk
grannysmith apple • crostini
8.50

GREEN HILL DOUBLE CREME

cow's milk
fresh fruit • crostini
8.50



PETITE JESU

FRANCE

honeycrisp apples • grapes
8.50

PÂTÉ DE CAMPAGNE

HOUSE-MADE

chicken liver pate
pickled vegetables • accoutrements
10.00

CRÊPES

CRÊPES JAMBON GRUYÈRE

ham • gruyère • hollandaise
3.50

CRÊPES BRIE ET TOMATE

Brie • tomato • basil • lemon beurre
3.50

NIÇOISE

OLIVE OIL POACHED TUNA
FIELD GREENS • OLIVES • TOMATOES
ONION • EGG • SICILIAN ANCHOVY
DIJON BASIL VINAIGRETTE
11.00

GNOCCHI

Parisian Gnocchi
brown butter • rosemary
10.00

MIXTE FRITE

tempura fried vegetables • anchoïade
7.00

BRIE PUFFS

warm brie • apricot gelée
candied lemon
8.00

FRITES
WITH
PESTO AÏOLI
5.00

POMME DE TERRE FRITE

fried Dauphinois potatoes
fresh lemon • creme fraiche aioli
5.00

FISH & CHIPS

pacific cod • fries
cole slaw • remoulade sauce
10.00

TARTARE DE FILET MIGNON

quail egg • country toast
9.00

SOUPE A L'OIGNON GRATINÉE

1655 gruyère • crostini
10.00

FRUITS DE MER

- OYSTERS -

EAST COAST

cocktail sauce • lemon
2.50 EACH

WEST COAST

cocktail sauce • lemon
3.50 EACH

SHRIMP COCKTAIL

thyme & lemon poached shrimp
cocktail sauce • lemon
6.00

MOULES À LA MARINIÈRE

¼ lb. PEI steamed mussels • trinity
crème fraîche • thyme • butter
6.00

MOULES À LA BOUILLABAISSE

¼ lb. PEI steamed mussels
saffron tomato orange broth
fennel • olive oil
6.00

TO HELP PROVIDE OUR KITCHEN
TEAM WITH TIPS FOR THEIR SERVICE
A 3.9% KITCHEN SERVICE FEE HAS
BEEN ADDED TO YOUR BILL

June 14, 2024

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE
MADE TO ACCOMMODATE FOOD ALLEGERIES, WE'RE AFFRAID WE CANNOT ALWAYS GUARENTEE MEETING YOUR NEEDS