

FROMAGE • Cheese
Cured Meats • CHARCUTERIE
SHELLFISH PLATTERS
OYSTERS *Shrimp Cocktail* **Lobster**

BRUNCH MENU



Hot & Oeuvres

Breakfast Pâtisserie Basket - Assorted Housemade Pastries	10
Onion Soup Gratinée	7.5
Flatbread du Jour	mkt
Soup du Jour	mkt

PETITES SALADES

Table 3 Mixed Greens <i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	6.5
Caesar <i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	7
Roasted Beet and Goat's Cheese <i>Baby Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	12.5

EGG 2 • CRISPY GOAT'S CHEESE FRITTER 4.00 •
 BENTON'S BACON 3.5 • ROASTED CHICKEN 6.50 •
 SAUTEED SALMON 10.50 • POACHED SHRIMP 9.00
 SEARED STEAK 14.50

GRANDES SALADES

Chicken Paillard <i>Pan Seared Organic Chicken, Fall Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette</i>	15.25
Salade Niçoise <i>Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	19.5

Les Sandwiches

Choice of Pommes Frites, Caesar, or Baby Greens

Turkey and Avocado <i>Bacon, House Seasoned Chèvre Blackberry Coulis</i>	13.75
Croque Madame <i>Ham, Swiss, Béchamel, Sunny Side Up Egg</i>	13.5
Table 3 Hamburger <i>Lettuce, Red Onion, Aioli, Bread & Butter Pickles +White Cheddar 2, +Jarlsberg 2, + American n/c</i>	13.5
Duck Burger <i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	16.5

ENTRÉES

Coq au Vin <i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	15
Cassoulet <i>Pork Shoulder, Duck Confit, Pancetta, Garlic Sausage White Beans (We Encourage Adding a Fried Egg!)</i>	18.5
Steak Frites <i>Bordelaise Sauce</i>	22.5
Moules Frites <i>Mussels, White Wine, Shallots, Herbs, with Pommes Frites</i>	16
Pan Seared Sunburst Trout <i>Almond Brown Butter, Haricots Verts</i>	20.5

BRUNCH

SERVED SUNDAYS UNTIL 3PM

Eggs Sardou <i>Poached Eggs, Artichoke Bottoms, Creamed Spinach, Hollandaise. Baby Greens or Pommes Frites</i>	15
Omelette au Fromage <i>Baby Greens or Pommes Frites</i>	12.5
Eggs Benedict <i>Benton's Ham, Hollandaise, English Muffin Baby Greens or Pommes Frites</i>	14.5
Salmon Cake Benedict <i>Smoked Salmon Cake, Hollandaise, Creamed Spinach, Baby Greens or Pommes Frites</i>	16
Brioche French Toast <i>Caramelized Bananas, Candied Pecans, Whipped Cream</i>	11
Oeufs sur la Plat <i>Eggs Baked with Duck Confit, Creamed Spinach, Roasted Tomatoes, Herb Crème Fraiche</i>	16.5
Steak and Eggs <i>Bistro Steak, Béarnaise Sauce, Two Eggs Any Style, English Muffin</i>	22.5

ACCOMPANIMENTS *A la Carte*

Sourdough Toast	2	Smoked Gouda Grits	4
Baguette	2	Breakfast Potatoes	5
Bread Basket	4	Pancetta Mac & Cheese	7
Benton's Bacon	3.5	Pommes Frites	6
House Ham	4	Kale Peanuts and Golden Raisins	7
Two Eggs	4	Bacon Braised Brussels Sprouts	7

OPTIONAL EGG 2 • SIDE SUBSTITUTIONS 4
 SUBSTITUTE CHEESE FROM OUR CHEESE BOARD 4

CHAMPAGNE COCKTAILS/ BLOODY MARY BAR

CHEF: JOE SHAW

SOUS CHEF: EDWARD KING

For parties of 6 or more, a gratuity of 20% may be added. Consuming raw or undercooked shellfish, poultry, or meats may result in foodborne illness. You must have valid ID to purchase or consume alcohol in Tennessee.