

DINNER

HORS D'OEUVRES

FROMAGE • Cheese

ARTISANAL CHEESE SELECTION
WITH ACCOMPANIMENTS

Cured Meats • CHARCUTERIE

SERVED WITH PICKLES, MUSTARDS
AND GRILLED BREAD

OYSTERS *Shrimp Cocktail*

Whole Poached Lobster

Flatbread du Jour	mkt
White Bean, Duck Confit, Bacon Soup <i>Winter Vegetables</i> beverage suggestion: Saveurs du Temps Pinot Noir	8
Onion Soup Gratinée beverage suggestion: Innis & Gunn Scottish Ale	8.5
Crispy Duck Confit <i>Lentils, Goat's Cheese, Marcona Almonds, Honey Dijonette</i> wine suggestion: Monpensier Chinon Rosé	16
Braised Heritage Pork Cheeks <i>Syrrah braising liquid, white corn grits</i> wine suggestion: Robertson Cabernet Sauvignon	12
Smoked Salmon Cake <i>Rémoulade, Celery Root Slaw</i> wine suggestion: Au Bon Climat Pinot Noir	14

SALADES

Table 3 Mixed Greens <i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i> wine suggestion: Pierre Prieur Sancerre	8
Caesar <i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i> wine suggestion: Borie de Noiallan White Bordeaux	8
Roasted Beet and Local Goat Cheese <i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i> wine suggestion: Pascal Janvier Coteaux du Loir	13.75
Frisée aux Lardons <i>Poached Egg, Lardons, Warm Bacon Vinaigrette, Croutons</i> wine suggestion: Monpensier Chinon Rosé	13.75
Salade Niçoise <i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i> wine suggestion: Domaine de la Verrière Rosé	21.5

SANDWICHES

Sandwiches served with Baby Greens, Pommes Frites, or Caesar

Croque Madame <i>Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg</i> wine suggestion: Belcrème de Lys Chardonnay	15.5
Table 3 Hamburger <i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg 2</i> wine suggestion: La Posta "Fazio" Malbec	14.5
Duck Burger <i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i> wine suggestion: Thivin "Reverdon" Brouilly	18

~ We Suggest Adding a Fried Egg to any burger ~



NASHVILLE

ENTRÉES

MEATS	Coq au Vin <i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i> wine suggestion: Chapillon "Cuvée Harmonie"	24
	Herb Roasted Chicken <i>Fingerling Potato, Onion, Bacon & Mushroom Hash</i> wine suggestion: Christophe Cordier Bourgogne Blanc	26
	Cassoulet <i>Pork Shoulder, Duck Confit, Garlic Sausage, Pancetta, White Beans (We Suggest Adding a Fried Egg!)</i> wine suggestion: Le Sabina Cotes-de-Roussillon	26
	Steak Frites <i>Bordelaise Sauce</i> wine suggestion: "Le Grand Bouqueteau" Chinon	27
	Beef Bourguignon <i>Baby Carrots, Potatoes, Crimini Caps</i> wine suggestion: Elqui Syrah	26.5
FISH	Moûles Frites <i>Mussels, White Wine, Shallots, Garlic, Herbs</i> beverage suggestion: "La Fin du Monde" Ale	22.5
	Pan Seared Sunburst Trout <i>Almond Brown Butter, Haricots Verts</i> wine suggestion: Arndorfer Grüner Veltliner	25
	North Atlantic Salmon <i>Spinach Tart, Olive Tapenade, Citrus Beurre Blanc</i> wine suggestion: Borie de Noiallan White Bordeaux	26
PASTA	Pappardelle alla Bolognese <i>Shaved Parmesan Reggiano</i> wine suggestion: Chateau Saint-Sulpice Bordeaux	24
VEGETARIAN	Mushroom Risotto <i>Wild Mushrooms, Sweet Marsala, Pecorino</i> wine suggestion: Bouchaine Chardonnay	24
	Omelette au Fromage <i>Baby Greens, Pommes Frites, or Caesar</i> wine suggestion: François Bouchaud Muscadet	14.5

ACCOMPANIMENTS

Crispy Goat's Cheese Fritter	4.5
Benton's Crispy Bacon	3.5
Egg any style	2.5
Macaroni & Cheese with Pancetta	7
Pommes Frites	6
Bacon Braised Brussels Sprouts	7
Kale with Peanuts and Golden Raisins	7

BREAD SERVICE (WHILE SUPPLIES LAST)

Baguette	2
Savory Bacon-Cheddar Scone	2.75
Bread Basket assortment	4

~ Baked daily in house & served with whipped butter ~

EXECUTIVE CHEF: JOE SHAW

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.