

# 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 market price

Soup du Jour market price

Onion Soup Gratinée 8.5  
beverage suggestion: Innis & Gunn Scottish Ale

Smoked Salmon Cake 14  
*Rémoulade, Celery Root Slaw*  
wine suggestion: Fritz Müller Perlwein Rosé

Crispy Duck Confit 16  
*Lentils, Goat's Cheese, Marcona Almonds, Honey Dijonette*  
wine suggestion: Mompensier Chinon Rosé

Escargot En Croute 12  
*Mushrooms, Garlic, Red Wine, Puff Pastry*  
wine suggestion: Christophe Cordier Bourgogne Blanc

Steak Tartare 14  
*Quail Egg, Classic Accoutrement*  
wine suggestion: Gachot-Monot "Chant de Muses" Pinot

## SALADES

Table 3 Mixed Greens 8  
*Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons*  
wine suggestion: Vattan Sancerre

Caesar 8  
*Romaine, Parmigiano-Reggiano, Oregano Croutons*  
wine suggestion: Borie de Noiallan White Bordeaux

Roasted Beet and Local Goat Cheese 13.75  
*Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette*  
wine suggestion: Pascal Janvier Coteaux du Loir

Frisée aux Lardons 13.75  
*Poached Egg, Lardons, Warm Bacon Vinaigrette, Croutons*  
wine suggestion: Domaine du Salvard Cheverny Rosé

Salade Niçoise 21.5  
*Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette*  
wine suggestion: Domaine de Fontsaite Gris de Gris Rosé

## SANDWICHES

*Sandwiches served with Baby Greens, Pommes Frites, or Caesar*

Croque Madame 15.5  
*Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg*  
wine suggestion: Christophe Cordier Bourgogne Blanc

Table 3 Hamburger 14.5  
*Lettuce, Red Onion, Aioli, Bread & Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg 2*  
wine suggestion: Carmenet Cabernet Sauvignon

Duck Burger 18  
*Orange-Jalapeño Marmalade, House Seasoned Chèvre*  
wine suggestion: Saveurs du Temps Pinot Noir



NASHVILLE

## ENTRÉES

MEATS Coq au Vin 24  
*Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes*  
wine suggestion: Thivin "Reverdon" Brouilly

Roasted Springer Mountain Farms Chicken 26  
*Golden Potato, Onion, Bacon & Mushroom Hash*  
wine suggestion: Bouchaine Chardonnay

Cassoulet 26  
*Pork Shoulder, Duck Confit, Garlic Sausage, Pancetta, White Beans (We Suggest Adding a Fried Egg!)*  
wine suggestion: Robertson Cabernet Sauvignon

Steak Frites 27  
*Bordelaise Sauce*  
wine suggestion: Domaine de la Bergerie "La Cerisae"

Beef Bourguignon 26.5  
*Baby Carrots, Potatoes, Crimini Caps*  
wine suggestion: Elqui Syrah

Moûles Frites 22.5  
*Mussels, White Wine, Shallots, Garlic, Herbs*  
beverage suggestion: "La Fin du Monde" Ale

FISH Pan Seared Sunburst Trout 25  
*Almond Brown Butter, Haricots Verts*  
wine suggestion: Emile Beyer Pinot Gris

North Atlantic Salmon 26  
*English Peas, Beech Mushrooms, Leeks, Shallot Cream Sauce*  
wine suggestion: Domaine Sigalas "Alpha"

Pappardelle alla Bolognese 24  
*Shaved Parmesan Reggiano*  
wine suggestion: Chateau Saint-Sulpice Bordeaux

PASTA Spring Risotto 24  
*Fresh English Peas, Asparagus Tips, Mascarpone*  
wine suggestion: Arndorfer Grüner Veltliner

VEGETARIAN Omelette au Fromage 14.5  
*Baby Greens, Pommes Frites, or Caesar*  
wine suggestion: François Bouchaud Muscadet

## 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  
Asparagus with Tarragon Cream, Mushrooms, Lemon 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 SOUS CHEF: BEN KASSMAN

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.