

LUNCH "déjeuner"



NASHVILLE

FROMAGE • Cheese
ARTISANAL CHEESE SELECTION
WITH ACCOMPANIMENTS

Cured Meats • **CHARCUTERIE**
SERVED WITH PICKLES, MUSTARDS
AND GRILLED BREAD

RAW OYSTERS

Shrimp Cocktail
Whole Poached Lobster

HORS D'OEUVRES

Flatbread du Jour	mkt
Soup du Jour	mkt
Onion Soup Gratinée	8
Smoked Salmon Cake <i>Rémoulade, Celery Root Slaw</i>	12.5
Crispy Duck Confit <i>Lentils, Goat's Cheese, Marcona Almonds, Honey Dijonette</i>	12.75
Steak Tartare <i>Quail Egg, Classic Accoutrement</i> wine suggestion:	14

LES SALADES

Table 3 Mixed Greens <i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	7
Caesar <i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	7.5
Roasted Beet and Local Goat Cheese <i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	12.5

SALAD ADDITIONS :

EGG ANY STYLE	2.5
CRISPY GOAT'S CHEESE FRITTER	4.5
BENTON'S BACON	3.5
SPRINGER MOUNTAIN FARMS CHICKEN	6
SALMON	10.5 • SHRIMP 9
SEARED STEAK	14.5

GRANDES SALADES

Chicken Paillard <i>Pan Seared Springer Mountain Farms Chicken, Fall Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette</i>	15.25
Poached Shrimp Salad <i>Baby Greens, Avocado, Bacon, Rémoulade Vinaigrette</i>	16.5
Salade Niçoise <i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	19.5

SIDES & EXTRAS

Pancetta Macaroni & Cheese	7
Pommes Frites	6
Kale with Peanuts and Golden Raisins	7
Asparagus with Tarragon Cream, Mushrooms and Lemon	7
Breads & Pastries \$ House Made	
Baguette	2
Assorted Bread Basket	4
Savory Bacon Cheddar Scone	2.75

LES SANDWICHES

Choice of Pommes Frites, Caesar, or Baby Greens

Portabella Mushroom <i>Roasted Red Peppers, Arugula, Provolone, Aioli</i>	12.5
Reuben <i>Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing</i>	14.25
Turkey and Avocado <i>Bacon, House Seasoned Chèvre, Blackberry Mustard</i>	14
French Dip <i>Garlic & Worcestershire Marinated Beef, Provolone, au Jus</i>	14.5
Springer Mountain Farms Grilled Chicken <i>Brie Cheese, Tomato Chutney on Grilled Baguette</i>	13.5
Croque Madame <i>House Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg</i>	14
Table 3 Hamburger <i>Lettuce, Red Onion, Aioli, Bread & Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg 2</i>	13.5
Duck Burger <i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	16.5

OPTIONAL FRIED EGG 2 SIDE SUBSTITUTIONS 4
ARTISANAL CHEESE FROM OUR CHEESE BOARD 4

Lunch Specials... \$12.50

Soup du Jour and Salad — with Baby Greens or Caesar
Soup du Jour and Half Sandwich —
half Turkey or Portabella

Substitute French Onion Soup for \$2

ENTRÉES

Coq au Vin <i>Red Wine & Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	16.75
Cassoulet <i>Pork Shoulder, Duck Confit, Pancetta, Garlic Sausage White Beans (We Encourage Adding a Fried Egg!)</i>	19.5
Steak Frites <i>Bordelaise Sauce</i>	24.5
Moûles Frites <i>Mussels, White Wine, Shallots, Herbs, Pommes Frites</i>	18
North Atlantic Salmon <i>English Peas, Beech Mushrooms, Leeks, Shallot Cream Sauce</i>	24
Pan Seared Sunburst Trout <i>Almond Brown Butter, Haricots Verts</i>	22.5
Fish & Chips <i>Beer Battered North Atlantic Cod, Pommes Frites, Tartar</i>	16.5
Vegetarian Spring Risotto <i>English Peas, Asparagus Tips, Mascarpone</i>	18
Pappardelle alla Bolognese <i>Shaved Parmigiano-Reggiano</i>	18
Omelette au Fromage <i>Baby Greens, Pommes Frites, or Caesar</i>	13.5

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.