

FROMAGE • Cheese

Cured Meats • CHARCUTERIE

SHELLFISH PLATTERS

OYSTERS *Shrimp Cocktail* Lobster

BRUNCH MENU

Pomegranate Mimosa \$12



NASHVILLE

HORS D'OEUVRES

Onion Soup Gratinée	8
Flatbread du Jour	mkt
Soup du Jour	mkt
Table 3 Mixed Greens	7
<i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	
Caesar	7.5
<i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	
Roasted Beet and Goat's Cheese Salad	12.5
<i>Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
Escargot En Croute	12
<i>Mushrooms, Garlic, Red Wine, Puff Pastry</i>	
Steak Tartare	14
<i>Quail Egg, Classic Accoutrements, Toast</i>	
Crispy Duck Confit	12.75
<i>Lentils, Goat Cheese, Marcona Almonds, Honey Dijonette</i>	

BRUNCH

SERVED UNTIL 3PM

Brioche French Toast	11.5
<i>Caramelized Bananas, Candied Pecans, Whipped Cream</i>	
Eggs Benedict	14.5
<i>Broadbent Ham, Hollandaise, English Muffin, Baby Green Salad</i>	
Salmon Cake Benedict	16.5
<i>Smoked Salmon Cake, Hollandaise, Creamed Spinach, Baby Green Salad</i>	
Lobster Newberg Benedict	22.5
<i>English Muffin, Baby Green Salad</i>	
Oeufs sur la Plat	16.5
<i>Eggs Baked with Duck Confit, Creamed Spinach, Roasted Tomatoes, Herb Crème Fraiche</i>	
Steak and Eggs	24.5
<i>Bistro Steak, Béarnaise Sauce, Two Eggs Any Style, English Muffin</i>	
Spinach, Bacon, Gruyère Omelette	16
<i>Baby Green Salad</i>	
Omelette au Fromage <i>Baby Green Salad</i>	13.5
<i>Add Mushrooms + \$4</i>	

House Made Breads

Breakfast Pâtisserie Basket	12
Sourdough Toast	2.5
Assorted Bread Basket	4
Baguette	2

ENTRÉES

Chicken Paillard	15.25
<i>Springer Mountain Organic Chicken, Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette</i>	
Salade Niçoise	19.5
<i>Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	
Coq au Vin	16.75
<i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	
Steak Frites	24.5
<i>Bordelaise Sauce</i>	
Moules Frites	18
<i>Mussels, White Wine, Shallots, Herbs, with Pommes Frites</i>	
North Atlantic Salmon	26
<i>English Peas, Beech Mushrooms, Leeks, Shallot Cream Sauce</i>	

SANDWICHES

Includes Choice of Pommes Frites, Caesar or Baby Greens

Croque Madame	14
<i>Ham, Swiss, Béchamel, Sunny Side Up Egg</i>	
Table 3 Hamburger	13.5
<i>Lettuce, Red Onion, Aioli, Bread & Butter Pickles +White Cheddar 2, +Jarlsberg 2, +American n/c</i>	
Duck Burger	16.5
<i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	
Big Brunch Burger	18
<i>Open-faced 10oz. Steakburger, Mornay, Sunny Egg</i>	
Turkey and Avocado	14
<i>Bacon, House Seasoned Chèvre, Blackberry Mustard</i>	

ACCOMPANIMENTS *A la Carte*

Benton's Bacon	4
White Cheddar Grits	4
Breakfast Potatoes	5
Pommes Frites	6
Pancetta Mac & Cheese	7
Kale Peanuts and Golden Raisins	7
Asparagus with Tarragon Cream, Mushrooms and Lemon	7
Crispy Goat's Cheese Fritter	4

BLOODY MARY BAR

CHAMPAGNE COCKTAILS

MIMOSA CARAFES

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.