

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

Happy Bunny Day!

BRUNCH MENU

Pomegranate Mimosa \$12



NASHVILLE

HORS D'OEUVRES

- Onion Soup Gratinée 8
- Smoked Salmon Bruschetta 12
Chèvre, Capers, Red Onion
- Asparagus Soup 10
- Table 3 Mixed Greens
Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons
- Caesar 7.5
Romaine, Parmigiano-Reggiano, Oregano Croutons
- Roasted Beet and Goat's Cheese Salad 13.5
Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette
- Escargot En Crouete 12
Mushrooms, Garlic, Red Wine, Puff Pastry
- Steak Tartare 14
Quail Egg, Classic Accoutrements, Toast
- Crispy Duck Confit 12.75
Lentils, Goat Cheese, Marcona Almonds, Honey Dijonette
- Jumbo Asparagus 9
Tarragon Cream, Mushrooms, Lemon

House Made Breads

- Breakfast Pâtisserie Basket 12
- Sourdough Toast 2.5
- Assorted Break Basket 5
- Baguette 2.5

ENTRÉES

- Chicken Paillard 15.25
Springer Mountain Organic Chicken, Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette
- Salade Niçoise 19.5
Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette
- Coq au Vin 15
Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes
- Steak Frites 22.5
Bordelaise Sauce
- Moules Frites 16
Mussels, White Wine, Shallots, Herbs, with Pommes Frites
- North Atlantic Salmon 26
English Peas, Beech Mushrooms, Leeks, Shallot Cream Sauce



BRUNCH
 SERVED UNTIL 3PM

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

SANDWICHES

Includes Choice of Pommes Frites, Caesar or Baby Greens

- Croque Madame 13.5
Ham, Swiss, Béchamel, Sunny Side Up Egg
- Table 3 Hamburger 13.5
Lettuce, Red Onion, Aioli, Bread & Butter Pickles +White Cheddar 2, +Jarlsberg 2, +American n/c
- Duck Burger 16.5
Orange-Jalapeño Marmalade, House Seasoned Chèvre
- Big Brunch Burger 18
Open-faced 10oz. Steakburger, Mornay, Sunny Egg
- Turkey and Avocado 13.75
Bacon, House Seasoned Chèvre Blackberry Mustard

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 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.

