

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

**MOTHER'S DAY
 BRUNCH**

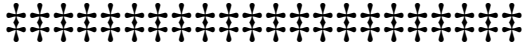
Pomegranate Mimosa \$12



NASHVILLE

HORS D'OEUVRES

- Asparagus Velouté Soup 8.5
- Table 3 Mixed Greens 7.5
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
- Crispy Duck Confit 13.5
Lentils, Goat Cheese, Marcona Almonds, Honey Dijonette



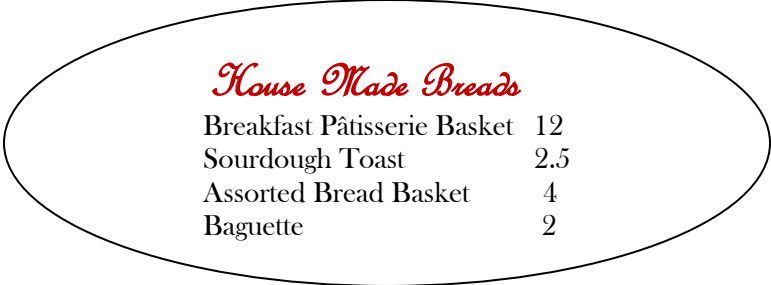
BRUNCH

SERVED UNTIL 3PM

- Brioche French Toast 12.5
Caramelized Bananas, Candied Pecans, Whipped Cream
- Eggs Benedict 15.5
Broadbent Ham, Hollandaise, English Muffin, Baby Green Salad
- Lobster Newberg Benedict 22.5
English Muffin, Baby Green Salad
- Steak and Eggs 26.5
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

ACCOMPANIMENTS *A la Carte*

- Benton's Bacon 4
- White Cheddar Grits 4
- Breakfast Potatoes 5
- Pommes Frites 6
- Asparagus *with Tarragon Cream, Mushrooms and Lemon* 7
- Crispy Goat's Cheese Fritter 4



House Made Breads

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

ENTRÉES

- Chicken Paillard 15.25
Springer Mountain Organic Chicken, Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette
- Salade Niçoise 21.95
Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette
- Steak Frites 26.5
Bordelaise Sauce
- Moules Frites 18
Mussels, White Wine, Shallots, Herbs, with Pommes Frites
- North Atlantic Salmon 26.5
English Peas, Beech Mushrooms, Leeks, Shallot Cream Sauce



SANDWICHES

Includes Choice of Pommes Frites, Caesar or Baby Greens

- 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-Jalapeno Marmalade, House Seasoned Chèvre
- Big Brunch Burger 18
Open-faced 10oz. Steakburger, Mornay, Sunny Egg
- Turkey and Avocado 14
Bacon, House Seasoned Chèvre, Blackberry Mustard

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.