

DINNER

FRESH SHELLFISH BAR

Shrimp Cocktail	13.50
Raw Oysters <i>shucked to order</i>	mkt
Whole Poached Lobster, <i>served chilled</i>	mkt

BOARDS

Artisanal Cheese or Charcuterie	18
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see daily special menu for today's selections

HORS D'OEUVRES

Soup du Jour	mkt
Onion Soup Gratinée	10
beverage suggestion: Innis & Gunn Scottish Ale	
Daily Flatbread	mkt
Smoked Salmon Cake	14
<i>Rémoulade, Celery Root Slaw</i>	
wine suggestion: Fritz Müller Perlwein Rosé	
Fried Green Tomatoes	16
<i>Lump Crab Meat, Hollandaise</i>	
wine suggestion: Nik Weis St. Urbans-Hof Riesling	
Octopus Fricassée	16
<i>Potatoes, Flat Beans, Red Pepper, Frisée, Marcona Almonds</i>	
wine suggestion: Domaine de la Verrière Rosé	
Crispy Duck Confit	16
<i>Lentils, Goat's Cheese, Marcona Almonds, Honey Dijonette</i>	
wine suggestion: Monpensier Chinon Rosé	
Steak Tartare	14
<i>Raw Quail Egg, Classic Accoutrement</i>	
wine suggestion: Gachot-Monot "Chant de Muses" Pinot	

SALADS

Table 3 Mixed Greens	8
<i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	
wine suggestion: Vattan Sancerre	
Caesar	9
<i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	
wine suggestion: Borie de Noiallan White Bordeaux	
Roasted Beet and Local Goat Cheese	15
<i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
wine suggestion: Pascal Janvier Coteaux du Loir	
Heirloom Tomato Carpaccio	15
<i>Creamy Tomato Vinaigrette, Balsamic Pearls, Ricotta Salata</i>	
wine suggestion: Gobelsburg "Cistercien" Rosé	
Salade Niçoise	22
<i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	
wine suggestion: Chateau Monpensier Chinon Rosé	

SANDWICHES

<i>Sandwiches served with Baby Greens, Pommes Frites, or Caesar</i>	
Croque Madame	15.5
<i>Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg</i>	
wine suggestion: Christophe Cordier Bourgogne Blanc	
Table 3 Hamburger	14.5
<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles</i>	
<i>+ American n/c +White Cheddar 2 +Jarlsberg 2</i>	
wine suggestion: Carmenet Cabernet Sauvignon	
Duck Burger	18
<i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	
wine suggestion: Saveurs du Temps Pinot Noir	
~ We Suggest Adding a Fried Egg to any burger ~	



ENTRÉES

MEATS	Coq au Vin	24
<i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>		
wine suggestion: Clos Lojen Bobal		
	Springer Mountain Moroccan Chicken	26
<i>Roasted, Cucumber-Tomato-Pepper Fattoush, Tzatziki</i>		
wine suggestion: Rustenberg Petit Verdot Rosé		
	Steak Frites	27
<i>Bordelaise Sauce</i>		
wine suggestion: Domaine de la Bergerie "La Cerisae"		
	Seared Duck Breast	28
<i>White Sweet Potato Flan, Sauteed Spinach, Cherry Sauce</i>		
wine suggestion: Elqui Syrah		
	Rabbit & Wild Mushroom Ragu	28
wine suggestion: Lucas & Lewellen Pinot Noir		
SEAFOOD	Moules Frites	24
<i>Mussels, White Wine, Shallots, Garlic, Herbs</i>		
beverage suggestion: "La Fin du Monde" Ale		
	Pan Seared Carolina Trout	25
<i>Almond Brown Butter, Haricots Verts</i>		
wine suggestion: Emile Beyer Pinot Gris		
	Seared North Atlantic Salmon	26
<i>Fennel, Tomato, Squash, Zucchini, Lemon-Ginger Broth</i>		
wine suggestion: Domaine de Fontsaite Rosé		
PASTA	Pappardelle alla Bolognese	24
<i>Shaved Parmesan Reggiano</i>		
wine suggestion: Burello Rosso Piceno Riserva		
VEGETARIAN	Summer Risotto	24
<i>Local Farm Fresh Corn, Lima & Fava Beans, Pecorino-Romano</i>		
wine suggestion: Milou Chardonnay		
	Omelette au Fromage	15
<i>Baby Greens, Pommes Frites, or Caesar</i>		
wine suggestion: François Bouchaud Muscadet		
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ACCOMPANIMENTS		
	Crispy Goat's Cheese Fritter	4.5
	Benton's Crispy Bacon	3.5
	Egg any style	2.5
	Macaroni & Cheese <i>with Pancetta</i>	7
	Pommes Frites	6
	Kale <i>with Peanuts and Golden Raisins</i>	7
BREAD SERVICE (WHILE SUPPLIES LAST)		
	Baguette	2
	Savory Bacon-Cheddar Scone	2.75
	Croissant	3.25
	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.

