

LUNCH "déjeuner"



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

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>	14
Steak Tartare <i>Quail Egg, Classic Accoutrement</i>	14

LES SALADES

Table 3 Mixed Greens <i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	7.5
Caesar <i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	8
Roasted Beet and Local Goat Cheese <i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	13.5

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	11.25
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 <i>Baby Greens, Avocado, Bacon, Rémoulade Vinaigrette</i>	16.75
Salade Niçoise <i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	19.5

SIDES & EXTRAS

Macaroni & Cheese with Pancetta	7
Pommes Frites	6
Kale <i>with Peanuts and Golden Raisins</i>	7

Breads & Pastries § House Made

Baguette	2
Assorted Bread Basket	4
Savory Bacon Cheddar Scone	2.75

~ breads & pastries baked fresh daily in house ~

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, Tomato, 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
Braised Rabbit <i>Leek-Mushroom Bread Pudding, Bacon Lardons, Red Wine Jus</i>	26
Steak Frites <i>Bordelaise Sauce</i>	24.5
Moules Frites <i>Mussels, White Wine, Shallots, Herbs, Pommes Frites</i>	18
North Atlantic Salmon <i>Fennel, Tomato, Squash, Zucchini, Lemon-Ginger Broth</i>	25
Pan Seared Carolina Trout <i>Almond Brown Butter, Haricots Verts</i>	22.5
Fish & Chips <i>Beer Battered North Atlantic Cod, Pommes Frites, Tartar</i>	16.5
Summer Risotto <i>Local Farm Fresh Corn, Lima & Fava Beans, Pecorino-Romano</i>	19
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.