

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 7.5
Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons
- Caesar 8
Romaine, Parmigiano-Reggiano, Oregano Croutons
- Roasted Beet and Goat's Cheese Salad 13.5
Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette
- Baby Kale 10
Cucumber, Tomato, Mint, Pecans, Croutons, Onion, Radicchio, Goat Cheese, Parsley, Citrus Vinaigrette
- Steak Tartare 14
Quail Egg, Classic Accoutrements, Toast
- Crispy Duck Confit 14
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
- Quiche du Jour 10
Baby Green Salad
- Steak and Eggs 24.5
Bistro Steak, Béarnaise Sauce, Two Eggs Any Style, English Muffin
- Omelette au Fromage *Baby Green Salad* 13.5
Add Mushrooms + \$4
- Spinach, Bacon, Gruyère Omelette 16
Baby Green Salad

ACCOMPANIMENTS *A la Carte*

- Benton's Bacon 4
- White Cheddar Grits 4
- Breakfast Potatoes 5
- Pommes Frites 6
- Macaroni & Cheese with Pancetta 7
- Crispy Goat's Cheese Fritter 4
- Sautéed Spinach 6

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 19.5
Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette
- Chicken Tenders Salad 16.5
Springer Mt. Farms Organic Chicken, Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing
- Coq au Vin 16.75
Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes
- Cassoulet 22
White Beans, Pork Shoulder, Duck Confit, Garlic Sausage, Pancetta, (Chef suggests adding a Fried Egg!)
- Steak Frites 24.5
Bordelaise Sauce
- Moules Frites 18
Mussels, White Wine, Shallots, Herbs, with Pommes Frites
- Seared North Atlantic Salmon 24
Maple-Glazed Shallots, Turnips, White Sweet Potato, Sorrel
- Springer Mt. Farms Chicken Tenders 15.75
Hand Dipped, Choice of Pommes Frites, Caesar, or Baby Greens

SANDWICHES

Includes Choice of Pommes Frites, Caesar or Baby Greens

- Croque Madame 14
Ham, Swiss, Béchamel, Sunny Side Up Egg
- Table 3 Hamburger 13.5
Lettuce, Tomato, 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 14
Bacon, House Seasoned Chèvre, Blackberry Mustard

BLOODY MARY BAR CHAMPAGNE COCKTAILS MIMOSA CARAFES

CHEF: JOE SHAW

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.