

# 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
<i>see daily special menu for today's selections</i>	

## 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	
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: Tollot-Beaut Chorey-les-Beaunes	

## 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	
Baby Kale	12
<i>Cucumber, Tomato, Red Onion, Radicchio, Goat Cheese, Parsley-Citrus Vinaigrette</i>	
wine suggestion: Chateau Monpensier Chinon Rosé	
Roasted Beet and Local Goat Cheese	15
<i>Red &amp; Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
wine suggestion: Chateau de Valmer Vouvray	
Salade Niçoise	22
<i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	
wine suggestion: Domaine des Blais Rosé	
Crispy Chicken Tenders	16.5
<i>Springer Mountain Farms Organic Chicken, Mixed Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	

### ACCOMPANIMENTS & ADDITIONS

Crispy Goat Cheese Fritter	4.5
Benton's Crispy Bacon	3.5
Egg any style	2.5
Macaroni & Cheese <i>with Pancetta</i>	7
Pommes Frites <i>with Garlic Aioli &amp; Ketchup</i>	6
Sauteed Spinach	6

### BREAD SERVICE

Baguette 2
Bread Basket assortment 4

~ Baked daily in house & served with whipped butter ~



NASHVILLE

## ENTRÉES

MEATS Coq au Vin	24
<i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	
wine suggestion: Henry Fessy Beaujolais-Villages	

Springer Mountain Farms Roasted Chicken	26
<i>Kanut, Roasted Carrots, Acorn Squash, Shallots, Wilted Baby Kale</i>	
wine suggestion: Cancellia Cellars Pinot Noir	

Steak Frites	27
<i>Bordelaise Sauce</i>	
wine suggestion: Domaine de la Bergerie "La Cerisae"	

Beef Bourguignon	28
<i>Baby Carrots, Potatoes, Crimini Caps</i>	
wine suggestion: Saint Sulpice Bordeaux	

Cassoulet	26
<i>Pork Shoulder, Duck Confit, Garlic Sausage, Pancetta, White Beans (Chef suggests adding a Fried Egg!)</i>	
wine suggestion: La Gravelière Cotes-du-Rhone	

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: Armdorfer Grüner Veltliner	

Seared North Atlantic Salmon	26
<i>Maple-Glazed Shallots, Turnips, White Sweet Potato, Sorrel</i>	
wine suggestion: Tollot-Beaut Chorey-les-Beaune Pinot Noir	

PASTA Pappardelle alla Bolognese	24
<i>Shaved Parmesan Reggiano</i>	

VEGETARIAN Mushroom Risotto	24
<i>Foraged Mushrooms, Marsala, Pecorino-Romano</i>	
wine suggestion: Bouchaine Chardonnay	

Omelette au Fromage	15
<i>Baby Greens, Pommes Frites, or Caesar</i>	
wine suggestion: François Bouchaud Muscadet	

## SANDWICHES

*Sandwiches served with Baby Greens, Pommes Frites, or Caesar*

Croque Madame	15.5
<i>Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg</i>	
wine suggestion: Chateau Maris "Old School"	

Table 3 Hamburger	14.5
<i>Lettuce, Tomato, Red Onion, Aioli, Bread &amp; Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg (Swiss) 2</i>	
wine suggestion: Robertson Cabernet Sauvignon	

Duck Burger	18
<i>Orange-Jalapeno Marmalade, House Seasoned Chèvre + Fried Egg 2.5</i>	
wine suggestion: Saveurs du Temps Pinot Noir	

EXECUTIVE 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.