

LUNCH "déjeuner"

FRESH SHELLFISH BAR

Shrimp Cocktail	13.5
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 Cheese, Marcona Almonds, Honey Dijonette</i>	14
Steak Tartare <i>Quail Egg, Classic Accoutrements, Toast</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
Baby Kale <i>Cucumber, Tomato, Mint, Pecans, Croutons, Onion, Radicchio, Goat Cheese, Parsley, Citrus Vinaigrette</i>	10
Roasted Beet and Local Goat Cheese <i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	13.5
Chicken Paillard <i>Pan Seared Springer Mountain Farms Chicken, Fall Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette</i>	15.25
Crispy Chicken Tenders <i>Springer Mountain Farms Organic Chicken, Mixed Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	16.5
Salade Niçoise <i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	19.5

SALAD OPTIONS :

EGG ANY STYLE 2.5

CRISPY GOAT CHEESE FRITTER 4.5

BENTON'S BACON 3.5

SPRINGER MOUNTAIN FARMS CHICKEN 6

SALMON 10.5 • SHRIMP 11.25

SIDES & EXTRAS

Macaroni & Cheese with Pancetta	7
Pommes Frites	6
Sauteed Spinach	6
House Baked Bread	
Baguette	2
Assorted Bread Basket	4



NASHVILLE

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, Seasoned Chèvre, Blackberry Mustard</i>	14
French Dip <i>Garlic Worcestershire Marinated Beef, Provolone, au Jus</i>	14.5
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

Daily Lunch Special... \$14.50

Soup du Jour and Salad – <i>Baby Greens or Caesar</i>
Soup du Jour and Half Sandwich – <i>Turkey or Portabella</i>
Substitute French Onion Soup + \$2

ENTRÉES

Quiche du Jour <i>Baby Greens, Pommes Frites, or Caesar</i>	10
Coq au Vin <i>Red Wine & Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	16.75
Springer Mountain Farms Chicken Tenders <i>Hand Dipped, Choice of Pommes Frites, Caesar, or Baby Greens</i>	15.75
Moûles Frites <i>Mussels, White Wine, Shallots, Herbs, Pommes Frites</i>	18
Seared North Atlantic Salmon <i>Maple-Glazed Shallots, Turnips, White Sweet Potato, Sorrel</i>	24
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
Mushroom Risotto <i>Foraged Mushrooms, Marsala, Pecorino-Romano</i>	20
Steak Frites <i>Bordelaise Sauce</i>	24.5
Pappardelle alla Bolognese <i>Shaved Parmigiano-Reggiano</i>	20
Omelette au Fromage <i>Baby Greens, Pommes Frites, or Caesar</i>	13.5

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.