

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
---------------------------------	----

see daily special menu for today's selections

HORS D'OEUVRES

Soup du Jour	mkt
Onion Soup Gratinée	10
beverage suggestion: Black Abbey "The Special"	
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: Mompensier Chinon Rosé	
Steak Tartare	14
<i>Raw Quail Egg, Classic Accoutrement</i>	
wine suggestion: Jaffelin Brut Rosé Cremant de Bourgogne	

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 Mompensier Chinon Rosé	
Roasted Beet and Local Goat Cheese	15
<i>Red & 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>	
wine suggestion: Gobelsburg "Cistercien" Rosé	

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 & 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: 2016 Dupeuble Beaujolais, Burgundy	
	Springer Mountain Farms Roasted Chicken	26
	<i>Kamut, Roasted Carrots, Acorn Squash, Shallots, Wilted Baby Kale</i>	
	wine suggestion: Folly of the Beast Pinot Noir	
	Steak Frites	27
	<i>Bordelaise Sauce</i>	
	wine suggestion: Chateau de Callac, Graves Bordeaux	
	Beef Bourguignon	28
	<i>Baby Carrots, Potatoes, Crimini Caps</i>	
	wine suggestion: Elqui Syrah, Elqui Valley, Chile	
	Cassoulet	26
	<i>White Beans, Pork Shoulder, Duck Confit, Garlic Sausage, Pancetta, (Chef suggests adding a Fried Egg!)</i>	
	wine suggestion: La Gravelière Cotes-du-Rhone	
	Moules Frites	24
	<i>Mussels, White Wine, Shallots, Garlic, Herbs</i>	
	beverage suggestion: "La Fin du Monde" Ale	
SEAFOOD	Pan Seared Carolina Trout	25
	<i>Almond Brown Butter, Haricots Verts</i>	
	wine suggestion: Arndorfer Grüner Veltliner	
	Seared North Atlantic Salmon	26
	<i>Maple-Glazed Shallots, Turnips, White Sweet Potato, Sorrel</i>	
	wine suggestion: Banshee Pinot Noir, Sonoma, California	
	Pappardelle alla Bolognese	24
	<i>Shaved Parmesan -Reggiano</i>	
	wine suggestion: Chateau St. Sulpice Bordeaux	
	Mushroom Risotto	24
PASTA	<i>Foraged Mushrooms, Marsala, Pecorino-Romano</i>	
	wine suggestion: Bouchaine Chardonnay	
	Omelette au Fromage	15
	<i>Baby Greens, Pommes Frites, or Caesar</i>	
VEGETARIAN	wine suggestion: François Bouchaud Muscadet	
	SANDWICHES & FLATERS	
	<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 White Burgundy	
	Table 3 Hamburger	14.5
	<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg (Swiss) 2</i>	
	wine suggestion: Robertson Cabernet Sauvignon	
	Duck Burger	18
	<i>Orange-Jalapeño Marmalade, House Seasoned Chèvre + Fried Egg 2.5</i>	
	wine suggestion: Saveurs du Temps Pinot Noir	
	Springer Mountain Farms Chicken Tenders	16
	<i>Hand Dipped, Served with Choice of Pommes Frites, Caesar, or Baby Greens</i>	
	wine suggestion: Latour "Grand Ardeche" Chardonnay	

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.