

FROMAGE • Cheese
 Cured Meats • CHARCUTERIE
 SHELLFISH PLATTERS*
 OYSTERS Shrimp Cocktail Lobster

BRUNCH MENU



HORS D'OEUVRES

Onion Soup Gratinée	8.5
Flatbread du Jour	mkt
Soup du Jour	mkt
Table 3 Mixed Greens	7.5
<i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	
Caesar *	8.25
<i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	
Roasted Beet and Goat's Cheese Salad	14
<i>Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
Baby Kale	13.25
<i>Cucumber, Tomato, Mint, Pecans, Croutons, Onion, Radicchio, Goat Cheese, Parsley, Citrus Vinaigrette</i>	
Crispy Duck Confit	14.25
<i>Lentils, Goat Cheese, Marcona Almonds, Honey Dijonette</i>	



BRUNCH SERVED UNTIL 3PM

Brioche French Toast	12.5
<i>Caramelized Bananas, Candied Pecans, Whipped Cream</i>	
Eggs Benedict	15.5
<i>Broadbent Ham, Hollandaise, English Muffin, Baby Green Salad</i>	
Quiche du Jour	13.50
<i>Baby Green Salad</i>	
Steak and Eggs *	25.5
<i>Bistro Steak, Béarnaise Sauce, Two Eggs Any Style, English Muffin</i>	
Omelette au Fromage	13.5
<i>Baby Green Salad Add Mushrooms + \$4</i>	
Spinach, Bacon, Gruyère Omelette	16
<i>Baby Green Salad</i>	

ACCOMPANIMENTS *A la Carte*

Local Bacon	3.75
Grits	4
Breakfast Potatoes	5
Pommes Frites	6
Macaroni & Cheese with Pancetta	7
Crispy Goat's Cheese Fritter	4.5
Sautéed Spinach	6

House Made Breads

Breakfast Pâtisserie Basket	12
Sourdough Toast	2.5
Assorted Bread Basket	4
Baguette	2

ENTRÉES

Chicken Paillard	16
<i>Springer Mountain Organic Chicken, Green Salad, Caramelized Onion, Gruyere, Parmesan Frico, Champagne Vinaigrette</i>	
Salade Niçoise *	19.5
<i>Pan Seared Tuna, Lettuces, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	
Chicken Tenders Salad	16.5
<i>Springer Mountain Organic Chicken, Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	
Coq au Vin	17
<i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	
Cassoulet	22
<i>White Beans, Pork Shoulder, Duck Confit, Garlic Sausage, Pancetta, (Chef suggests adding a Fried Egg!)</i>	
Steak Frites *	25.5
<i>Bordelaise Sauce</i>	
Moules Frites	18.5
<i>Mussels, White Wine, Shallots, Herbs, with Pommes Frites</i>	
Seared North Atlantic Salmon *	24
<i>Maple-Glazed Shallots, Turnips, White Sweet Potato, Sorrel</i>	
Springer Mt. Farms Chicken Tenders	15.75
<i>Hand Dipped, Served with Choice of: Pommes Frites, Caesar, or Baby Greens</i>	

SANDWICHES

<i>Includes Choice of Pommes Frites, Caesar or Baby Greens</i>	
Croque Madame *	14.5
<i>Ham, Swiss, Béchamel, Sunny Side Up Egg</i>	
Table 3 Hamburger	14.25
<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles +White Cheddar 2, +Jarlsberg 2, +American n/c</i>	
Duck Burger *	17
<i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	
Turkey and Avocado	14.75
<i>Bacon, House Seasoned Chèvre, Blackberry Mustard</i>	

BLOODY MARY BAR CHAMPAGNE COCKTAILS MIMOSA CARAFES

FOR PARTIES OF 6 OR MORE. A GRATUITY OF 20% MAY BE ADDED. * BURGERS ARE COOKED TO ORDER. * CONSUMING RAW OR UNDERCOOKED SHELLFISH, POULTRY, SEAFOOD, EGGS, OR MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.