

# DINNER

## FRESH SHELLFISH BAR

Shrimp Cocktail	13.75
Raw Oysters <i>shucked to order</i> *	mkt
Whole Poached Lobster, <i>served chilled</i>	mkt

## BOARDS

Artisanal Cheese or Charcuterie	18.5
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*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	

## 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	13.5
<i>Cucumber, Tomato, Red Onion, Radicchio,</i>	
<i>Goat Cheese, Parsley-Citrus Vinaigrette</i>	
wine suggestion: Chateau Mompensier Chinon Rosé	
Roasted Beet and Local Goat Cheese	15
<i>Red &amp; Golden Beets, Arugula, Endive, Mint,</i>	
<i>Candied Walnuts, Walnut-Port Vinaigrette</i>	
wine suggestion: Chateau de Valmer Vouvray	
Salade Niçoise *	22.5
<i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato,</i>	
<i>Olives, Roasted Garlic Vinaigrette</i>	
wine suggestion: Domaine des Blais Rosé	
Crispy Chicken Tenders	16.75
<i>Springer Mountain Farms Organic Chicken, Mixed Greens,</i>	
<i>Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	
wine suggestion: Gobelsburg "Cistercien" Rosé	

## ACCOMPANIMENTS & ADDITIONS

Crispy Goat Cheese Fritter	4.5
Local Bacon	3.75
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	25.5
<i>Red Wine and Bacon Braised Chicken, Baby Carrots,</i>		
<i>Pearl Onions, Lardons, Mashed Potatoes</i>		
wine suggestion: 2016 Dupeuble Beaujolais, Burgundy		
	Steak Frites	27.5
<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,</i>		
<i>Pancetta, (Chef suggests adding a Fried Egg!)</i>		
wine suggestion: La Gravelière Cotes-du-Rhone		
	Moûles Frites	24
<i>Mussels, White Wine, Shallots, Garlic, Herbs</i>		
beverage suggestion: "La Fin du Monde" Ale		
SEAFOOD	Pan Seared Carolina Trout	26
<i>Almond Brown Butter, Haricots Verts</i>		
wine suggestion: Armdorfer Grüner Veltliner		
	Seared North Atlantic Salmon	26.5
<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
VEGETARIAN	<i>Baby Greens, Pommes Frites, or Caesar</i>	
wine suggestion: François Bouchaud Muscadet		
	SANDWICHES & PLATTERS	
<i>Sandwiches served with Baby Greens, Pommes Frites, or Caesar</i>		
	Croque Madame *	16.5
<i>Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg</i>		
wine suggestion: Christophe Cordier White Burgundy		
	Table 3 Hamburger *	16.25
<i>Lettuce, Tomato, Red Onion, Aioli, Bread &amp; Butter Pickles</i>		
<i>+ 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</i>		
<i>+ Fried Egg 2.5</i>		
wine suggestion: Saveurs du Temps Pinot Noir		
	Springer Mountain Farms Chicken Tenders	16.75
<i>Hand Dipped, Served with Choice of</i>		
<i>Pommes Frites, Caesar, or Baby Greens</i>		
wine suggestion: Latour "Grand Ardeche" Chardonnay		