

LUNCH "déjeuner"



NASHVILLE

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

Flatbread du Jour	mkt
Soup du Jour	mkt
Onion Soup Gratinée	8.5
Smoked Salmon Cake	13.25
<i>Rémoulade, Celery Root Slaw</i>	
Crispy Duck Confit	14.25
<i>Lentils, Goat Cheese, Marcona Almonds, Honey Dijonette</i>	

LES SALADES

Table 3 Mixed Greens	7.5
<i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	
Caesar	8.25
<i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	
Baby Kale	13.25
<i>Cucumber, Tomato, Mint, Pecans, Croutons, Onion, Radicchio, Goat Cheese, Parsley, Citrus Vinaigrette</i>	
Roasted Beet and Local Goat Cheese	14
<i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
Chicken Paillard	16
<i>Pan Seared Springer Mountain Farms Chicken, Fall Green Salad, Caramelized Onion, Gruyère, Parmesan Frico, Champagne Vinaigrette</i>	
Crispy Chicken Tenders	16.5
<i>Springer Mountain Farms Organic Chicken, Mixed Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	
Salade Niçoise	19.5
<i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	

SALAD OPTIONS :

EGG ANY STYLE 2.5 / CRISPY GOAT CHEESE FRITTER 4.5
LOCAL BACON 3.75
SPRINGER MOUNTAIN FARMS CHICKEN 6.5
SALMON 10.5 / SHRIMP 12.5 / SEARED STEAK 16.5

SIDES & EXTRAS

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

LES SANDWICHES

Choice of Pommes Frites, Caesar, or Baby Greens

Portabella Mushroom	12.5
<i>Roasted Red Peppers, Arugula, Provolone, Aioli</i>	
Reuben	14.25
<i>Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing</i>	
Turkey and Avocado	14.75
<i>Bacon, Seasoned Chèvre, Blackberry Mustard</i>	
French Dip	15.5
<i>Garlic Worcestershire Marinated Beef, Provolone, au Jus</i>	
Croque Madame	14.5
<i>House Ham, Jarlsberg, Béchamel, Sunny-Side-Up Egg</i>	
Table 3 Hamburger	14.25
<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg 2</i>	
Duck Burger	17
<i>Orange-Jalapeño Marmalade, House Seasoned Chèvre</i>	

OPTIONAL FRIED EGG + 2.5 SIDE SUBSTITUTIONS +4
ARTISANAL CHEESE FROM OUR CHEESE BOARD +4

Daily Lunch Special... \$14.50

Soup du Jour and Half Sandwich —
Turkey or Portabella

Substitute French Onion Soup + \$2

ENTRÉES

Steak Frites	25.5
<i>Bordelaise Sauce</i>	
Coq au Vin	17
<i>Red Wine & 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>	
Springer Mountain Farms Chicken Tenders	15.75
<i>Hand Dipped, Choice of Pommes Frites, Caesar, or Baby Greens</i>	
Moules Frites	18.5
<i>Mussels, White Wine, Shallots, Herbs, Pommes Frites</i>	
Seared North Atlantic Salmon	24
<i>Maple-Glazed Shallots, Turnips, White Sweet Potato, Sorrel</i>	
Pan Seared Carolina Trout	22.5
<i>Almond Brown Butter, Haricots Verts</i>	
Pappardelle alla Bolognese	22
<i>Shaved Parmigiano-Reggiano</i>	
Mushroom Risotto	21.5
<i>Foraged Mushrooms, Marsala, Pecorino-Romano</i>	
Omelette au Fromage	13.5
<i>Baby Greens, Pommes Frites, or Caesar</i>	
Quiche du Jour	13.5
<i>Baby Greens, Pommes Frites, or Caesar</i>	