

DINNER



NASHVILLE

ENTRÉES

HORS D'OEUVRES

Soup du Jour	mkt
Onion Soup Gratinée	10
beverage suggestion: Hollow Pointe "Schlossbier" Dunkel	
Flatbread	14
<i>Romesco, Squash, Zucchini, Sweet Peppers, Heirloom Cherry Tomatoes, Cheese, Pickled Red Onions, Pesto</i>	
wine suggestion: Knipser "Clarette" Rosé	
Avocado Toast	13.50
<i>Crème Fraiche, Marinated Heirloom Cherry Tomatoes, Sunny-side up Egg, Water-Cress</i>	
wine suggestion: François Bouchaud Muscadet	
Smoked Salmon Cake	15
<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: Monpensier Chinon Rosé	
Baked Oysters (6 oysters)	18
<i>Parmesan, Shallots, Bread crumbs, Lemon Zest</i>	
wine suggestion: Tornatore Etna Bianco	
Grilled Asparagus, Crabmeat Salad	16.50
<i>Served with Taragon Aioli, Watercress</i>	
wine suggestion: Arndorfer Grüner Veltliner	
Spicy Crab Gratin	16
<i>White Cheddar, Sweet Peppers Served with Crostini</i>	
wine suggestion: Pierre Sparr Brut Rosé	

SALADS

Table 3 Mixed Greens	8.5
<i>Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons</i>	
wine suggestion: Vattan Sancerre	
Caesar *	9.5
<i>Romaine, Parmigiano-Reggiano, Oregano Croutons</i>	
wine suggestion: Borie de Noiallan White Bordeaux	
Power Greens	12.50
<i>Arugula, Baby Spinach & Kale, Green Apple, Pear, Candied Walnuts, Blue Cheese, Whole Grain Mustard Vinaigrette</i>	
wine suggestion: Kruger Rumpf Kabinett Riesling	
Roasted Beet and Local Goat Cheese	15
<i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
wine suggestion: Réserve du Charmigny Vouvray	
Salade Niçoise *	24
<i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	
wine suggestion: Domaine des Blais Rosé	
Crispy Chicken Tenders Salad	16.75
<i>Springer Mountain Farms Organic Chicken, Mixed Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	
wine suggestion: Gobelburg "Cistercien" Rosé	

ACCOMPANIMENTS & ADDITIONS

Crispy Goat Cheese Fritter	4.5
Local Bacon	3.75
Egg any style	2.5
Macaroni & Cheese with Pancetta	7
Pommes Frites with Garlic Aioli & Ketchup	6
Sauteed Spinach	6
Grilled Asparagus	8

BREAD SERVICE

Baguette	2
Bread Basket	4

MEATS	Coq au Vin	26
<i>Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>		
wine suggestion: Domaine Lejeune "Les Grands Carelles"		
	Steak Frites	29
<i>Bordelaise Sauce</i>		
wine suggestion: Chateau La Caze Bellevue St. Emilion		
SEAFOOD	Seared North Atlantic Salmon	28
<i>Citrus-Honey Glaze, Rainbow Carrots, Pomegranate Seeds</i>		
wine suggestion: Dupeuble Beaujolais		
	Baked Cod	24
<i>Leeks, Sweet Peppers, Grilled Lemon-Butter</i>		
wine suggestion: Borie de Noiallan White Bordeaux		
	Moules Frites	24
<i>Mussels, White Wine, Shallots, Garlic, Herbs</i>		
beverage suggestion: "La Fin du Monde" Ale		
	Pan Seared Carolina Trout	26
<i>Almond Brown Butter, Haricots Verts</i>		
wine suggestion: Emile Beyer Pinot Gris		
PASTA	Shellfish Linguini	32
<i>Little Neck Clams, Mussels, Shrimp, Pancetta, Parmesan Broth</i>		
wine suggestion: Borie de Noiallan White Bordeaux		
	Pappardelle alla Bolognese	24
<i>Shaved Parmesan -Reggiano</i>		
wine suggestion: Il Ghizzano Rosso Toscano		
VEGETARIAN	Corn & Snap Pea Risotto	24
<i>Triple Sweet Corn, Snap Peas, Pea Tendrils, Parmesan</i>		
wine suggestion: Bouchaine Chardonnay		
	Omelette au Fromage	15
<i>Baby Greens, Pommes Frites, or Caesar</i>		
wine suggestion: Milou Chardonnay		
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: Tribaut Brut Champagne		
	Table 3 Char Grilled Hamburger *	16.25
<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles</i>		
<i>+ 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</i>		
<i>+ Fried Egg 2.5</i>		
wine suggestion: Folly of the Beast 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		

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.