

LUNCH "déjeuner"



HORS D'OEUVRES

Soup du Jour	mkt
Onion Soup Gratinée	8.5
Flatbread	14
<i>Romesco, Squash, Zucchini, Sweet Peppers, Heirloom Cherry Tomatoes, Cheese, Pickled Red Onions, Pesto</i>	
Smoked Salmon Cake	13.25
<i>Rémoulade, Celery Root Slaw</i>	
Crispy Duck Confit	14.50
<i> Lentils, Goat Cheese, Marcona Almonds, Honey Dijonette</i>	
Baked Oysters (6 per order)	18
<i>Parmesan, Shallots, Bread crumbs, Lemon Zest</i>	
Grilled Asparagus, Crab Salad	16.50
<i>Taragon Aioli, Watercress</i>	
Spicy Crab Gratin	16
<i>White Cheddar, Sweet Peppers, Served with Crostini</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>	
Power Greens	12.5
<i>Arugula, Baby Spinach & Kale, Green Apple, Pear, Candied Walnuts, Blue Cheese, Whole Grain Mustard Vinaigrette</i>	
Chicken Paillard	16
<i>Pan Seared Springer Mountain Farms Chicken, Green Salad, Caramelized Onion, Gruyère, Parmesan Frico, Champagne Vinaigrette</i>	
Roasted Beet and Local Goat Cheese	14.5
<i>Red & Golden Beets, Arugula, Endive, Mint, Candied Walnuts, Walnut-Port Vinaigrette</i>	
Crispy Chicken Tenders Salad	16.5
<i>Springer Mountain Farms Organic Chicken, Mixed Greens, Bacon, Avocado, Buttermilk-Parmesan Dressing</i>	
Salade Niçoise	21.5
<i>Pan Seared Tuna, Potatoes, Haricots Verts, Egg, Tomato, Olives, Roasted Garlic Vinaigrette</i>	

ADDITION OPTIONS :

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

SIDES & EXTRAS

Macaroni & Cheese with Pancetta	7
Pommes Frites	6
Sauteed Spinach	6
Grilled Asparagus	8

BREAD SERVICE

Baguette	2
Assorted Bread Basket	4

LES SANDWICHES

Choice of Pommes Frites, Caesar, or Baby Greens

Avocado Toast	16.50
<i>Crème Fraiche, Marinated Heirloom Cherry Tomatoes, Sunny-side up Egg, Watercress</i>	
Turkey and Avocado	15.75
<i>Bacon, Seasoned Chèvre, Blackberry Mustard</i>	
French Dip	16.5
<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 Char Grilled Hamburger	14.25
<i>Lettuce, Tomato, Red Onion, Aioli, Bread & Butter Pickles + American n/c + White Cheddar 2 + Jarlsberg 2</i>	
Duck Burger	18
<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... \$14.75

Soup du Jour and Half Sandwich —
Turkey and Avocado Sandwich
 Substitute French Onion Soup + \$2

ENTRÉES

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>	
Springer Mountain Farms Chicken Tenders	16.25
<i>Baby Greens, Pommes Frites, or Caesar</i>	
Moules Frites	18.5
<i>Mussels, White Wine, Shallots, Herbs, Pommes Frites</i>	
Baked Cod	22
<i>Leeks, Sweet Peppers and Lemon-Butter</i>	
Seared North Atlantic Salmon	25.5
<i>Citrus-Honey Glaze, Rainbow Carrots, Pomegranate Seeds</i>	
Pan Seared Carolina Trout	22.5
<i>Almond Brown Butter, Haricots Verts</i>	
Pappardelle alla Bolognese	22
<i>Shaved Parmigiano-Reggiano</i>	
Corn & Snap Pea Risotto	21.5
<i>Triple Sweet Corn, Snap Peas, Pea Tendrils, Parmesan</i>	
Steak Frites	27.5
<i>Bordelaise Sauce</i>	
Coq au Vin	18.5
<i>Red Wine & Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes</i>	

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.