



## NASHVILLE ORIGINALS RESTAURANT WEEK 2012

2 COURSE LUNCH \$12.12

### FIRST COURSE ~ SELECTION

CAESAR SALAD

SOUP OF THE DAY

TABLE 3 MIXED GREENS

### SECOND COURSE~ SELECTION

MUSSELS MARINIÈRE WITH POMMES FRÎTS

GOAT'S CHEESE TART

FLATBREAD DU JOUR

*CARNIVORE AND VEGETARIAN SELECTIONS*

OMELET OF THE DAY

TABLE 3 BURGER

*HOUSE-GROUND BEEF WITH KENNY'S AGED CHEDDAR,  
CAMELIZED ONIONS AND MAYONNAISE*



**NASHVILLE ORIGINAL'S RESTAURANT WEEK 2012**

**2 COURSE DINNER \$20.12**

**FIRST COURSE ~ SELECTION**

**GOAT'S CHEESE TART**

**FLATBREADS DU JOUR**

*CARNIVORE AND VEGETARIAN SELECTIONS*

**SOUP OF THE DAY**

**CAESAR SALAD**

**TABLE 3 MIXED GREENS**

**SECOND COURSE~ SELECTION**

**STEAK FRÎTES**

**GRILLED TROUT AND BENTON'S HAM**

*WARM HARICOTS VERTS AND MARCONA ALMONDS AND A  
ROASTED SHALLOT BROWN BUTTER*

**GRILLED NORTH ATLANTIC SALMON**

*ROASTED TOMATO-BROWN BUTTER SAUCE, TRUFFLED LENTILS  
AND BABY ARUGULA*

**WHITE TRUFFLE RISOTTO**

*WITH WILD MUSHROOMS*

**HERB AND DIJON ROASTED CHICKEN**

*LEMON CHICKEN STOCK REDUCTION, GARLIC SPINACH  
AND POTATO PUREE*