

LUNCH

RUE 6

SOUPE & SALADE

Salade Niçoise • 18

Classic French salad tomatoes, hard-boiled eggs, olives, seasonal vegetables, potato & sardines or tuna, dressed w/house vinaigrette

Rue 6 Bistro Salad (v, gf) • 12

local mixed greens, herbs, house vinaigrette, baguette

Soupe à l'Oignon • 12

Soup & Bisro Salad • 16

Soup & ½ Baguette Sandwich • 18

Bistro Salad & ½ Baguette Sandwich • 14

combos' with Bentns or Tuna+3

BAGUETTE SANDWICH

Jambon Beurre • 15

*the french classic ham & butter on baguette
(+3.5 with benton's 24 mos aged country ham)*

Parisian (adds Brie) • 16.5

Market Garden (v) • 12

fresh farm greens, cucumbers, pickled onion, sauce verte

Tuna Conserva • 18

fresh farm greens, cucumbers, pickled onion, sauce verte

**baguette sandwich served w/Brets Potato Chips from Brittany*

CRÊPE DU JOUR

Savory Crêpe of the moment (v) • 14*

BITES

Gougères (plate of 6) (v) • 8

Warm Olive Skillet (v, gf) • 12*

TN Artisan Cheese Board (v, gf) • 14*

sequatchee cove, noble springs dairy (three 1oz selections)

add Charcuterie • 20

Rue 6 Baguette w/Butter (v) • 8

DESSERT

Chef's Dessert(s) du Jour • 8

Café Gourmand (coffee & assortment of treats) • 8