

3

eat ■ drink ■ celebrate



FIRST TASTE

- Local Chilled Oysters * 3 ea
- Truffle Parmesan Fries 6
Hand cut, ranch aioli
- Thai Chicken Skewers 11
Chili spiced chicken, thai peanut sauce
- Vegetable Spring Rolls 12
Ponzu glaze, orange chili dipping sauce
- Caribbean Chicken Tenders 11
Spicy caribbean barbecue sauce, blue cheese dip
- Coconut Shrimp 13
Honey citrus dipping sauce
- Chef's Tasting Plate 14
Blue goat cheese, cheddar, prosciutto, 9 month aged red wine salami, roasted pears, pickled red onions, cranberry orange jam, crostini
- Nachos 12
Tortilla chips, cheddar and jack cheeses, black bean chili, salsa, sour cream, guacamole
- Asian Lettuce Wraps 12
Stir fried chicken, water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce. substitute shrimp (add \$2)
- Calamari 13
Cherry peppers, marinara, basil aioli, pecorino romano
- Ahi Tuna Tartare* 14
Tempura crisps, avocado, heirloom carrots, spicy mayo
- Pancetta Romano Cauliflower 12
Cheddar beer cheese

SALADS

- Simple Garden 9
Parmesan-peppercorn dressing
- Caesar 10
Crisp romaine, sourdough croutons, shaved pecorino
- Baby Spinach and Arugula 10
Roasted shiitake mushrooms, toasted pecans, bacon, goat cheese, apple cider molasses vinaigrette
- Salmon Nicoise 24
Mixed greens, green beans, marinated olives, artichokes, boiled egg, tomatoes, fennel, balsamic vinaigrette
- Southwestern Taco Salad 22
Tortilla encrusted chicken, mixed greens, black bean corn salsa, jack cheese, southwestern ranch dressing, crispy tortilla strips
- Steak Tip Wedge* 25
Sliced tomato, slab bacon, fried onion strings, crumbled blue cheese, blue cheese dressing

SIDES

- Cauliflower Rice / 5
- Truffle Tater Tots / 6
- Texas Twice Baked Potato / 5
- Lobster Parmesan Risotto / 12

FAVORITES

- Butternut Squash Ravioli / 22
Walnut sage brown butter, dried cranberries, balsamic drizzle
- Pork Saltimbocca / 24
Sautéed pork scaloppini, prosciutto, sage, mozzarella, veal demi glaze, spinach parmesan risotto
- Stuffed Veal Cutlet / 26
Spinach, sausage, mushrooms, mozzarella, provolone, tomato caper butter sauce
- Swordfish Medallions / 27
Roasted butternut squash, white beans, swiss chard, pancetta, sage brown butter
- Pan Roasted Salmon /27
Spaghetti squash, grilled asparagus, romesco sauce
- Steak Tips * / 23
Bourbon Glaze marinated, grilled balsamic onions, mashed potatoes, green beans
- Zinfandel Braised Short Rib / 29
Sautéed garlic spinach, parmesan risotto, red wine demi glaze
- 8oz Certified Black Angus Filet Mignon* / 32
Mashed potatoes, green beans
- 14oz Certified Black Angus New York Sirloin* / 32
Truffled tater tots, grilled asparagus

CHICKEN|PASTA

- Chicken Cavatelle 23
Spinach, portobello mushrooms, pecorino romano garlic, white wine and chicken broth
- Bolognese 23
Rigatoni, braised veal, beef and pork, house-made tomato sauce, mushrooms, cream
- Southern Style Half Chicken 24
Maple sage bourbon glaze, texas twice baked potato
- Chicken Parmesan 24
Marinara, mozzarella, penne with buttery cheese sauce

■ Most popular

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 01192018

LOCAL MAKE IT A MULE



Our local, Seasonal Twist On The Traditional Cocktail

Southie Mule / 11
South Boston, "Fire Puncher Pepper Vodka"

Berkshire Mule / 11
Berkshire Mountain Distillers Bourbon

Boston "Hahbah" Mule / 11
Boston Harbor Distillery, "Lawley's Dark Rum"

HANDHELDS

- Grilled Chicken Prosciutto Sandwich 13
Provolone, roasted red peppers, basil aioli, ciabatta, hand cut french fries
- The 3 Burger* 13
Vermont cheddar, "3 special sauce", lettuce, tomato, house pickles, brioche bun, hand cut french fries
- Spicy Fish Tacos 22
Grilled mahi mahi, cabbage, salsa, cilantro aioli, cheddar jack cheese, soft shell flour tortillas
- Fresh Maine Lobster Club 24
Bacon, mayonnaise, lettuce, tomato, toasted sourdough, cole slaw
- Spicy Sausage and Pepperoni Flatbread 13
Marinara, asiago and mozzarella cheeses
- Bacon Cheeseburger Flatbread 14
Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar-jack cheese blend
- Pear and Gorgonzola Flatbread 14
Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze

Flatbreads and sandwiches available gluten free. Add \$2

VEGAN

- Stuffed Red Pepper 18
Portobello mushrooms, spinach, artichokes, cauliflower rice, tomato basil pesto
- Grilled Cauliflower 18
Grilled cauliflower florets, sweet roasted peppers, over sautéed spaghetti squash, olive oil, fresh basil
- Veggie Bowl 20
Spinach, bell peppers, celery, zucchini, bean sprouts, quinoa, spicy sesame dressing

"But I always say, one's company, two's a crowd, and three's a party."
-Andy Warhol