

3

eat ■ drink ■ celebrate



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

■ New Item

FIRST TASTE

Local Chilled Oysters *	3ea	
Thai Chicken Skewers	11	
<i>Chili spiced chicken, thai peanut sauce</i>		
Caribbean Chicken Tenders	11	
<i>Spicy caribbean barbecue sauce, blue cheese dip</i>		
Vegetable Spring Rolls		12
<i>Ponzu glaze, orange chili dipping sauce</i>		
Baja Egg Rolls		12
<i>Spicy chicken, cheddar-jack, corn, black beans, onions, poblano peppers</i>		
Nachos		12
<i>Tortilla chips, cheddar and jack cheeses, tomatoes, spicy beef, salsa, sour cream, guacamole</i>		
Asian Lettuce Wraps		12
<i>Stir fried chicken, water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce (substitute shrimp add 2)</i>		
■ Buffalo Cauliflower		12
<i>Lightly fried florets, blue cheese crumble, house-made buffalo sauce</i>		
■ Truffle Mac 'n Cheese		12
<i>Three cheese blend, buttery crumb topping</i>		
Coconut Shrimp		13
<i>Honey citrus dipping sauce</i>		
Calamari		13
<i>Cherry peppers, marinara, basil aioli, pecorino romano</i>		
Chef's Tasting Plate		14
<i>Aged cheddar, pecan crusted cranberry goat cheese, picante soppressata, speck, roasted pears, pickled beets, raspberry fig jam, crostini</i>		
■ Baked Crab Tomato Florentine Dip		14
<i>Fontina fondue, lump crab, spinach, parmesan stuffed tomato, crostini</i>		
Ahi Tuna Tartare*		15
<i>Tempura crisps, avocado, cucumbers, heirloom carrots, spicy mayo</i>		



SALADS

Simple Garden		9
<i>Parmesan-peppercorn dressing</i>		
Caesar		10
<i>Crisp romaine, sourdough croutons, shaved pecorino</i>		
Fresh Berry, Fig & Goat Cheese		10
<i>Organic mesclun greens, arugula, frisée, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette</i>		
■ Beet Carpaccio		12
<i>Roasted red and yellow beets, arugula, toasted walnuts, truffle oil, goat cheese créma</i>		
Southwestern Taco		22
<i>Tortilla encrusted chicken, mixed greens, black bean corn salsa, jack cheese, southwestern ranch dressing, crispy tortilla strips</i>		
Tequila Lime Shrimp Chop Chop		24
<i>Tequila lime marinated shrimp, romaine lettuce, cucumbers, plum tomatoes, asparagus, snow peas, red peppers, feta, chopped oregano, basil, red wine vinaigrette</i>		
■ Maple Glazed Roasted Salmon		27
<i>Spinach, kale, quinoa, roasted butternut squash, dried cranberries, pecans, maple balsamic vinaigrette</i>		

FAVORITES

■ Butternut Squash Ravioli / 22	
<i>Walnut sage brown butter, dried cranberries, shaved asiago, balsamic drizzle</i>	
Shrimp Ramen Bowl / 24	
<i>Steamed gulf shrimp, Asian vegetables, ramen noodles, soy ginger broth</i>	
■ Oven Roasted Atlantic Haddock / 24	
<i>Spinach, chick peas, fingerling potatoes, plum tomato broth</i>	
Pan Roasted Salmon* / 27	
<i>Spaghetti squash, roasted red peppers, fingerling potatoes, brown sugar whole grain mustard glazed</i>	
Swordfish Medallions / 27	
<i>Warm grilled artichoke, tomato, barley salad, citrus sage brown butter</i>	
Steak Tips* / 23	
<i>Bourbon glaze marinated, grilled balsamic onions, mashed potatoes, green beans</i>	
■ Jambalaya / 24	
<i>Rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice</i>	
■ Cranberry Apple Stuffed Turkey Tenderloin / 24	
<i>Applewood smoked bacon wrapped, sweet potato, caramelized brussel sprout hash, citrus rosemary glaze</i>	
Veal Milanese / 26	
<i>Parmesan herb breaded cutlet, parmesan risotto, arugula salad, shaved romano, lemon vinaigrette</i>	
Zinfandel Braised Short Rib / 29	
<i>Sautéed garlic spinach, parmesan risotto, red wine demi glaze</i>	
8oz Black Angus Filet Mignon* / 32	
<i>Pan-seared French style, mashed potatoes, grilled asparagus, bordelaise sauce</i>	

CHICKEN|PASTA

Chicken Cavatelle		23
<i>Spinach, portobello mushrooms, pecorino romano, garlic white wine and chicken broth</i>		
Rigatoni Bolognese		23
<i>Braised veal, beef and pork, house-made tomato sauce, mushrooms, cream</i>		
Chicken Parmesan		24
<i>Marinara, mozzarella, penne with buttery cheese sauce</i>		
■ Chicken Fried Chicken		24
<i>Boneless crispy fried chicken, homestyle mac 'n cheese, cole slaw, pan gravy</i>		
<i>Gluten free pasta available. Add \$3</i>		

SIDES

Spaghetti Squash	5	Asparagus	5
Garlic Sautéed Spinach	5	Parmesan Truffle Fries	6
Fingerling Potatoes	5	Loaded Baked Potato	6
Mashed Potatoes	5	Lobster Risotto	12

MAKE IT A MULE

Our Twist On The Traditional Cocktail

Cape Cod Mule / 12

Cranberry vodka, fresh lime, ginger beer

Kickin' Mule / 12

Habanero infused peach vodka, fresh lime, white peach juice, ginger beer

Maple Mule / 12

Maple bourbon, fresh lime, apple cider, ginger beer



HANDHELDS

Grilled Chicken Prosciutto Sandwich		13
<i>Provolone, roasted red peppers, basil aioli, ciabatta, hand cut french fries</i>		
Chicken Bahn Mi		13
<i>Crispy fried chicken, sweet chili, pickled carrots, cucumbers, daikon radish, spicy mayonnaise, cilantro, house-made roll, french fries</i>		
The 3 Burger*		13
<i>Vermont cheddar, "3 special sauce", lettuce, tomato, house pickles, brioche bun, hand cut french fries</i>		
Fish Tacos		22
<i>Fried haddock, cabbage, pineapple mango salsa, cilantro aioli, soft shell flour tortillas</i>		
Fresh Maine Lobster Club		mkt
<i>Bacon, mayonnaise, lettuce, tomato, toasted sourdough, cole slaw</i>		
Bacon Cheeseburger Flatbread		14
<i>Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar-jack cheese blend</i>		
Pear and Gorgonzola Flatbread		14
<i>Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze</i>		
Truffled Steak & "3" Cheese Flatbread		15
<i>Shaved steak, caramelized onions, mushrooms, 3 cheese blend, truffle oil</i>		
<i>Flatbreads and sandwiches available gluten free. Add \$2</i>		
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<h2>VEGETARIAN</h2>		
■ Roasted Acorn Squash		20
<i>Quinoa, dried cranberries, roasted butternut squash, fried kale, spiced pepita seeds, apple cider reduction</i>		
Veggie Bowl		20
<i>Spinach, bell peppers, celery, zucchini, bean sprouts, quinoa, spicy sesame dressing</i>		
Eggplant Neopolitan		22
<i>Herb breaded eggplant, spinach, red peppers, portabella mushrooms, provolone, marinara</i>		

*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. 09262018