

# 3

eat ■ drink ■ celebrate



## FIRST TASTE

<b>Local Chilled Oysters*</b>	3ea
<i>Daily selection</i>	
<b>Chef's Soup Of The Day</b>	8
<b>Caribbean Chicken Tenders</b>	11
<i>Spicy caribbean barbecue sauce, blue cheese dip</i>	
<b>Thai Chicken Skewers</b>	11
<i>Chili spiced chicken, thai peanut sauce</i>	
<b>Vegetable Spring Rolls</b>	12
<i>Ponzu glaze, orange chili dipping sauce</i>	
<b>Baja Egg Rolls</b>	12
<i>Spicy chicken, cheddar-jack, corn, black beans, onions, poblano peppers</i>	
<b>Nachos</b>	12
<i>Tortilla chips, cheddar and jack cheeses, tomatoes, spicy beef, salsa, sour cream, guacamole</i>	
<b>Asian Lettuce Wraps</b>	12
<i>Stir fried chicken, water chestnuts, peanuts, sprouts, carrots, pineapple, hoisin dipping sauce (substitute shrimp add 2)</i>	
■ <b>Buffalo Cauliflower</b>	12
<i>Lightly fried florets, blue cheese crumble, house-made buffalo sauce</i>	
■ <b>Truffle Mac 'n Cheese</b>	12
<i>Three cheese blend, buttery crumb topping</i>	
<b>Coconut Shrimp</b>	13
<i>Honey citrus dipping sauce</i>	
<b>Calamari</b>	13
<i>Cherry peppers, marinara, basil aioli, pecorino romano</i>	
<b>Ahi Tuna Tartare*</b>	14
<i>Tempura crisps, avocado, cucumbers, heirloom carrots, spicy mayo</i>	

## SALADS

<b>Simple Garden</b>	9
<i>Parmesan-peppercorn dressing</i>	
<b>Caesar</b>	10
<i>Crisp romaine, sourdough croutons, shaved pecorino</i>	
<b>Fresh Berry, Fig &amp; Goat Cheese</b>	10
<i>Organic mesclun greens, arugula, frisée, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette</i>	
■ <b>Beet Carpaccio</b>	12
<i>Roasted red and yellow beets, arugula, toasted walnuts, truffle oil, goat cheese créma</i>	
<b>Buffalo Chicken</b>	16
<i>Romaine lettuce, tomato, hard boiled egg, chopped bacon, cheddar cheese, blue cheese dressing</i>	
<b>Orange Sesame Chicken</b>	16
<i>Mixed greens, mandarin oranges, red peppers, carrots, bean sprouts, scallions, crispy wontons, orange sesame vinaigrette</i>	
<b>Tequila Lime Shrimp Chop Chop</b>	18
<i>Tequila lime marinated shrimp, romaine lettuce, cucumbers, plum tomatoes, asparagus, snow peas, red peppers, feta, chopped oregano, basil, red wine vinaigrette</i>	
■ <b>Maple Glazed Roasted Salmon</b>	22
<i>Spinach, kale, quinoa, roasted butternut squash, dried cranberries, pecans, maple balsamic vinaigrette</i>	

## FAVORITES

■ <b>Butternut Squash Ravioli / 16</b>	
<i>Walnut sage brown butter, dried cranberries, shaved asiago, balsamic drizzle</i>	
<b>Rigatoni Bolognese / 16</b>	
<i>Braised veal, beef and pork, house-made tomato sauce, mushrooms, cream</i>	
<b>Chicken Cavatelle / 16</b>	
<i>Spinach, portobello mushrooms, pecorino romano, garlic white wine and chicken broth</i>	
<b>Spicy Fish Tacos / 16</b>	
<i>Lightly breaded flash fried haddock, cabbage, pineapple mango salsa, cilantro aioli, soft shell flour tortillas</i>	
<b>Shrimp Ramen Bowl / 16</b>	
<i>Steamed gulf shrimp, Asian vegetables, ramen noodles, soy ginger broth</i>	
■ <b>Jambalaya / 18</b>	
<i>Rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice</i>	
<b>Chicken Fried Chicken / 18</b>	
<i>Boneless crispy fried chicken, homestyle mac 'n cheese, cole slaw, pan gravy</i>	
<b>Chicken Parmesan / 18</b>	
<i>Marinara, mozzarella, penne with buttery cheese sauce</i>	
<b>Stuffed Veal Cutlet / 18</b>	
<i>Spinach, sausage, mushrooms, mozzarella, provolone, tomato caper butter sauce</i>	
<b>Steak Tips* / 20</b>	
<i>Bourbon BBQ marinade, grilled balsamic onions, hand cut french fries</i>	
<b>Pan Roasted Salmon* / 22</b>	
<i>Spaghetti squash, roasted red peppers, fingerling potatoes, brown sugar whole grain mustard glazed</i>	
<i>Gluten free pasta available. Add \$3</i>	

## NOW SERVING BRUNCH EVERY SUNDAY 10AM-2PM

## VEGETARIAN

■ <b>Roasted Acorn Squash</b>	16
<i>Quinoa, dried cranberries, roasted butternut squash, fried kale, spiced pepita seeds, apple cider reduction</i>	
■ <b>Eggplant Neopolitan</b>	18
<i>Herb breaded eggplant, spinach, red peppers, portabella mushrooms, provolone, marinara</i>	

## MAKE IT A MULE

Our Twist On The Traditional Cocktail

<b>Cape Cod Mule / 12</b>	
<i>Cranberry vodka, fresh lime, ginger beer</i>	
<b>Kickin' Mule / 12</b>	
<i>Habanero infused peach vodka, fresh lime, white peach juice, ginger beer</i>	
<b>Maple Mule / 12</b>	
<i>Maple bourbon, fresh lime, apple cider, ginger beer</i>	



## HANDHELDS

<b>BLT</b>	12
<i>Apple wood smoked bacon, beefsteak tomato, crisp romaine, mayonnaise, toasted rustic sourdough, cup of tomato basil soup</i>	
<b>Grilled Cheese &amp; Fig</b>	12
<i>Havarti, fig jam, arugula, sourdough, tomato basil soup</i>	
■ <b>Caprese Sandwich</b>	12
<i>Fresh buffalo mozzarella, thin sliced prosciutto, beefsteak tomatoes, baby arugula, fresh basil pesto, aged balsamic vinegar, ciabatta bread, hand cut french fries</i>	
■ <b>Warm Roast Beef Sandwich</b>	13
<i>Caramelized onions, mushrooms, Swiss cheese, horseradish aioli, soft onion roll, hand cut french fries</i>	
<b>Grilled Chicken Prosciutto Sandwich</b>	13
<i>Provolone, roasted red peppers, basil aioli, ciabatta, hand cut french fries</i>	
<b>Chicken Bahn Mi</b>	13
<i>Crispy fried chicken, sweet chili, pickled carrots, cucumbers, daikon radish, spicy mayonnaise, cilantro, hand cut french fries</i>	
<b>The 3 Burger*</b>	13
<i>Vermont cheddar, 3 special sauce, lettuce, tomato, house pickles, brioche bun, hand cut french fries</i>	
<b>Fresh Maine Lobster Club</b>	mkt
<i>Bacon, lettuce, tomato, mayonnaise, toasted sourdough, cole slaw</i>	
<b>Bacon Cheeseburger Flatbread</b>	14
<i>Ground beef, bacon, chopped tomatoes, pickles, iceberg lettuce, special sauce, cheddar-jack cheese blend</i>	
<b>Pear and Gorgonzola Flatbread</b>	14
<i>Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze</i>	
<b>Truffled Steak &amp; "3" Cheese Flatbread</b>	15
<i>Shaved steak, caramelized onions, mushrooms, 3 cheese blend, truffle oil</i>	
<i>Flatbreads and sandwiches available gluten free. Add \$2</i>	

■ New items

\*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. 10122018

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