

3

eat ■ drink ■ celebrate



FIRST TASTE

Local Chilled Oysters*	3ea
<i>Daily selection</i>	
Chef's Soup Of The Day	8
Caribbean Chicken Tenders	11
<i>Spicy caribbean barbecue sauce, blue cheese dip</i>	
Thai Chicken Skewers	11
<i>Chili spiced chicken, thai peanut sauce</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>	
Ahi Tuna Tartare*	14
<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>	
Buffalo Chicken	16
<i>Romaine lettuce, tomato, hard boiled egg, chopped bacon, cheddar cheese, blue cheese dressing</i>	
Orange Sesame Chicken	16
<i>Mixed greens, mandarin oranges, red peppers, carrots, bean sprouts, scallions, crispy wontons, orange sesame vinaigrette</i>	
Tequila Lime Shrimp Chop Chop	18
<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	22
<i>Spinach, kale, quinoa, roasted butternut squash, dried cranberries, pecans, maple balsamic vinaigrette</i>	

FAVORITES

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

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

MAKE IT A MULE

Our Twist On The Traditional Cocktail

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



HANDHELDS

BLT	12
<i>Apple wood smoked bacon, beefsteak tomato, crisp romaine, mayonnaise, toasted rustic sourdough, cup of tomato basil soup</i>	
Grilled Cheese & Fig	12
<i>Havarti, fig jam, arugula, sourdough, tomato basil soup</i>	
■ Caprese Sandwich	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>	
■ Warm Roast Beef Sandwich	13
<i>Caramelized onions, mushrooms, Swiss cheese, horseradish aioli, soft onion roll, hand cut french fries</i>	
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, hand cut french fries</i>	
The 3 Burger*	13
<i>Vermont cheddar, 3 special sauce, lettuce, tomato, house pickles, brioche bun, hand cut french fries</i>	
Fresh Maine Lobster Club	mkt
<i>Bacon, lettuce, tomato, mayonnaise, 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>	

■ 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