



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

## FIRST TASTE

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

## SALADS

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

## FAVORITES

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

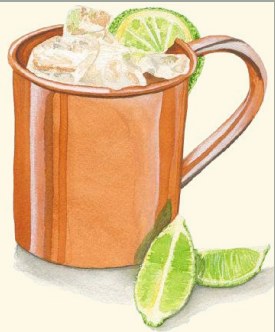
*Gluten free pasta available. Add \$3*

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

## VEGETARIAN

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

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

*Flatbreads and sandwiches available gluten free. Add \$2*

■ **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. 1.231.2018

# 3 SIGNATURES

- 3 Sparkler** 10  
*Zardetto prosecco | st. elder liqueur | raspberry garnish*
- Orange Blossom Martini** 11  
*Smirnoff orange | orange liqueur | pomegranate juice | orange juice*
- Dark 'n' Stormy** 11  
*Gosling's black seal rum | ginger beer | lime wedge*
- 3 Old Fashioned** 12  
*Jim beam vanilla bourbon | black walnut bitters | muddled blackberries | fresh orange | brown sugar*
- Pink Grapefruit-Tini** 12  
*Deep eddy ruby red vodka | st. elder liqueur | grapefruit juice | cranberry juice | lime wheel*
- Cucumber-Tini** 14  
*Hendrick's gin | st. elder liqueur | muddled cucumber | cucumber garnish*
- 3 Red Sangria** 11  
*Tempranillo | peachtree schnapps | triple sec | apricot brandy | blackberry brandy | splash sprite*
- Mar-3-Ni** 14  
*Grey goose la poire | lemoncello | pomegranate juice | cherry*
- Blue Mule-Tini** 13  
*Double cross vodka | ginger liqueur | blueberry juice | fresh lime*
- Pineapple Infusion** 11  
*Pineapple infused vodka | pineapple wedge*
- Basil Berry** 12  
*Tito's vodka | muddled fresh strawberries | basil*
- Raspberry Mojito** 11  
*Bacardi raspberry | mint sprig | fresh muddled raspberries | soda water*
- Blood Orange Margarita** 13  
*Cuervo silver | blood orange liqueur | house margarita mix | salted rim*
- 3 Boulevardier** 13  
*Sazarac rye | aperol | sweet vermouth | orange slice*

# ★ WINES ★

## EASY DRINKING | Old and new favorites

	Gls	Bottle		Gls	Bottle
<b>Zardetto, Prosecco</b>   N/V   Italy	8	32	<b>Grayson, "Lot 5," Pinot Noir</b>   2016   California	8	32
<b>Beringer, White Zinfandel</b>   N/V (S)   California	7	28	<b>Ruffino, Chianti Superiore</b>   2016   Tuscany	8	32
<b>Guenoc, Chardonnay</b>   2017   California	8	32	<b>High Note, "Elevated," Malbec</b>   2016   Mendoza	8	32
<b>Di Lenardo, "Monovitigno," Pinot Grigio</b>   2017   Friuli	9	36	<b>Guenoc, Merlot</b>   2016   California	8	32
<b>Ashbourne, Sauvignon Blanc</b>   2017   South Africa	9	36	<b>Carmenet, Cabernet Sauvignon</b>   2015   California	9	36
<b>Clean Slate, Riesling</b>   2016   Germany	10	40	<b>Rock &amp; Vine, "Three Ranches," Cabernet Sauvignon</b>   2016   Central Coast	11	44
<b>Kim Crawford, Sauvignon Blanc</b>   2017   Marlborough	11	44	<b>Battle Creek Cellars, "Unconditional," Pinot Noir</b>   2016   Oregon	12	48
<b>Noble Tree, Chardonnay</b>   2016   Chalk Hill-Russian River Valley	11	44			

## FUN WITH FRIENDS | Old friends and old wine are the best

	½ Btl	Bottle		Gls	½ Btl	Bottle
<b>St. Supery, Sauvignon Blanc</b>   2016   Napa Valley		42	<b>Coppola, "Claret," Cabernet Sauvignon</b>   2016   California			42
<b>Cambria, "Katherine's Vineyard," Chardonnay</b>   2015 (S)   Santa Maria Valley		48	<b>Markham Vineyards, Merlot</b>   2015   Napa			55
<b>Sonoma Cutrer, "Russian River Ranches," Chardonnay</b>   2015   Sonoma Coast	26	52	<b>Rex Hill, Pinot Noir</b>   2015 (BD)   Willamette Valley	28		56
<b>Trimbach, Riesling</b>   2014   Alsace		28	<b>Frog's Leap, Zinfandel</b>   2016   Napa		30	60
<b>Santa Margherita, Pinot Grigio</b>   2016   Valdadige		28	<b>Justin, Cabernet Sauvignon</b>   2016   Paso Robles	15	30	60
<b>Veuve Clicquot, Yellow Label, Brut</b>   N/V   France		60	<b>Blue Rock, "Baby Blue," Red blend</b>   2015   California			70
			<b>Jordan, Cabernet Sauvignon</b>   2013   Alexander Valley			100

## SPLURGE | Go ahead, you deserve it!

	Bottle		½ Btl	Bottle
<b>Lucien Crochet, Sancerre</b>   2016   France	54	<b>Archery Summit, "Premier Cuvee," Pinot Noir</b>   2012   Willamette Valley		90
<b>Cloudy Bay, Sauvignon Blanc</b>   2016   Marlborough	60	<b>Duckhorn, Merlot</b>   2015   Napa	49	98
<b>Shafer, "Red Shoulder Ranch," Chardonnay</b>   2014   Carneros	95	<b>Cakebread, Cabernet Sauvignon</b>   2015   Rutherford		110
<b>Newton, "Unfiltered," Chardonnay</b>   2014   Napa	95	<b>Silver Oak, Cabernet Sauvignon</b>   2013   Alexander Valley		120
<b>Dom Perignon, Champagne</b>   2006   France	275	<b>Quintessa, Meritage</b>   2013   Rutherford		175
		<b>Kosta Browne, Pinot Noir</b>   2015   Willamette Valley		195

# IMPORTS

- Kaliber** | (non-alc) | 4.75
- Amstel Light** | 3.5 abv | 6.25
- Corona** | 4.6 abv | 6.25
- Corona Light** | 4.1 abv | 6.25
- Heineken** | 5.0 abv | 6.25
- Smithwick's Ale** | 4.5 abv | 6.25
- Stella Artois** | 5.0 abv | 6.25
- Peroni** | 5.1 abv | 6.25
- Bass Ale** | 5.1 abv | 6.25

# DOMESTICS

- O'Douls (non-alc)** | 4.75
- Budweiser** | 5.0 abv | 5
- Bud Light** | 4.2 abv | 5
- Yuengling Lager** | 4.5 abv | 5
- Coors Light** | 4.2 abv | 5
- Miller Lite** | 4.2 | abv | 5
- Michelob Ultra** | 4.2 | abv | 5.25
- Angry Orchard "Crisp Apple"** | 5.0 abv | 5.75
- Harpoon IPA** | 5.9 abv | 6.25
- Notch "Left Of The Dial" IPA** | 4.3 abv | 6.25
- Truly "Spiked" Grapefruit** | 5.0 abv | 6.25
- Sam Adams Light** | 4.0 abv | 6.25
- Sam Adams Boston Lager** | 4.9 abv | 6.25
- Blue Moon Belgian White** | 5.4 abv | 6.25
- Redbridge (Gluten-Free)** | 3.2 abv | 6.25
- New Belgium "Fat Tire" Ale** | 5.2 abv | 6.25
- Ballast Point Grapefruit Sculpin** | 7.0 abv | 6.5
- Dogfish Head "60 Minute" IPA** | 6.0 abv | 6.5
- Mayflower "Evolupulin" IPA** | 8.0 abv | 7.75
- Castle Island "Hi-Def" Double IPA** | 8.4 abv | 8.75

# DRAUGHTS

Ask about today's features from our 10 draft lines!

# B R E W M S