



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

FIRST TASTE

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

SALADS

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

FAVORITES

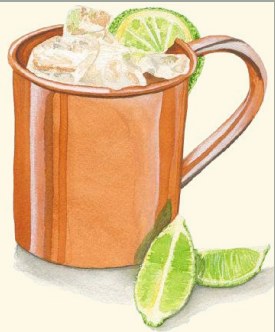
■ Butternut Squash Ravioli <i>Walnut sage brown butter dried cranberries shaved asiago balsamic drizzle</i>	16
Chicken Cavatelle <i>Spinach portobello mushrooms pecorino romano garlic white wine and chicken broth</i>	16
Rigatoni Bolognese <i>Braised veal beef and pork house-made tomato sauce mushrooms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

NOW SERVING BRUNCH EVERY SUNDAY 10AM-2PM

VEGETARIAN

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

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 <i>Apple wood smoked bacon beefsteak tomato crisp romaine mayonnaise toasted rustic sourdough cup of tomato basil soup</i>	12
Grilled Cheese & Fig <i>Havarti fig jam arugula sourdough tomato basil soup</i>	13
■ Caprese Sandwich <i>Fresh buffalo mozzarella thin sliced prosciutto beefsteak tomatoes baby arugula fresh basil pesto aged balsamic vinegar ciabatta bread hand cut french fries</i>	13
■ Warm Roast Beef Sandwich <i>Caramelized onions mushrooms Swiss cheese horseradish aioli soft onion roll hand cut french fries</i>	14
Grilled Chicken Prosciutto Sandwich <i>Provolone roasted red peppers basil aioli ciabatta hand cut french fries</i>	14
The 3 Burger* <i>Vermont cheddar 3 special sauce lettuce tomato house pickles brioche bun hand cut french fries</i>	13
Fresh Maine Lobster Club <i>Bacon lettuce tomato mayonnaise toasted sourdough cole slaw</i>	mkt
Bacon Cheeseburger Flatbread <i>Ground beef bacon chopped tomatoes pickles iceberg lettuce special sauce cheddar-jack cheese blend</i>	14
Pear and Gorgonzola Flatbread <i>Roasted pears crumbled gorgonzola and mozzarella cheese arugula balsamic glaze</i>	14
Truffled Steak & "3" Cheese Flatbread <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. 02012019

3 SIGNATURES

- 3 Sparkler** 11
Zardetto prosecco | st. elder liqueur | raspberry garnish
- Orange Blossom Martini** 12
Smirnoff orange | orange liqueur | pomegranate juice | orange juice
- Dark 'n' Stormy** 12
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** 12
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** 12
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	½ Btl	Bottle
Zardetto, Prosecco N/V Italy	9	36	Grayson, "Lot 5," Pinot Noir 2017 California	9		36
Beringer, White Zinfandel N/V (S) California	8	32	Battle Creek Cellars, "Unconditional," Pinot Noir 2017 Oregon	12		48
Di Lenardo, "Monovitigno", Pinot Grigio 2017 Friuli	9	36	Rex Hill, Pinot Noir 2015 (BD) Willamette Valley		30	60
Torresella, Pinot Grigio 2017 Veneto	12	48	Ruffino, Chianti Superiore 2016 Tuscany	9		36
Clean Slate, Riesling 2017 Germany	10	40	Guenoc, Merlot 2017 California	9		36
Ashbourne, Sauvignon Blanc 2017 South Africa	10	40	High Note, "Elevated," Malbec 2016 Mendoza	9		36
Kim Crawford, Sauvignon Blanc 2018 Marlborough	12	48	Carmenet, Cabernet Sauvignon 2015 California	9		36
Guenoc, Chardonnay 2017 California	9	36	Rock & Vine, "Three Ranches," Cabernet Sauvignon 2016 Central Coast	12		48
Noble Tree, Chardonnay 2016 Chalk Hill-Russian River Valley	12	48	Justin, Cabernet Sauvignon 2016 Paso Robles	17	34	62

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

	½ Btl	Bottle		Gls	½ Btl	Bottle
Veuve Clicquot, Yellow Label, Brut N/V France	65	125	Archery Summit, "Premier Cuvee," Pinot Noir 2012 Willamette Valley			90
Santa Margherita, Pinot Grigio 2017 Valdadige	32	62	Markham Vineyards, Merlot 2016 Napa			60
Trimbach, Riesling 2014 Alsace	32	62	Qupe, Syrah 2016 Central Coast			46
St. Supery, Sauvignon Blanc 2017 Napa Valley		44	Frog's Leap, Zinfandel 2016 Napa		33	66
Cambria, "Katherine's Vineyard," Chardonnay 2015 (S) Santa Maria Valley		48	Coppola, "Claret," Cabernet Sauvignon 2016 California			45
Sonoma Cutrer, "Russian River Ranches," Chardonnay 2016 Sonoma Coast	28	56	Blue Rock, "Baby Blue," Red blend 2015 California			70

SPLURGE | Go ahead, you deserve it!

	Bottle		½ Btl	Bottle
Dom Perignon, Champagne 2006 France	275	Kosta Browne, Pinot Noir 2015 Sonoma Coast		195
Cloudy Bay, Sauvignon Blanc 2018 Marlborough	65	Duckhorn, Merlot 2015 Napa	50	100
Lucien Crochet, Sancerre 2016 France	66	Quintessa, Meritage 2015 Rutherford		175
Shafer, "Red Shoulder Ranch," Chardonnay 2014 Carneros	95	Jordan, Cabernet Sauvignon 2013 Alexander Valley		100
Newton, "Unfiltered," Chardonnay 2015 Napa	95	Ghost Block, Cabernet Sauvignon 2015 Oakville		120
		Cakebread, Cabernet Sauvignon 2016 Rutherford		125
		Silver Oak, Cabernet Sauvignon 2014 Alexander Valley		130

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