



EYE OPENERS

- 3 Bloody Mary / 12**
Titos handmade vodka | guinness stout | house made bloody mix | ultimate garnish
- Grand Bellini / 11**
Zardetto prosecco | grand marnier | raspberry & peach liquor | peach purée
- Mimosa / 9**
Zardetto prosecco | orange juice
- Ryes and Shine / 12**
Sazarac rye | espresso liqueur | chocolate bitters | brown sugar simple syrup
- **The Daily Squeeze / 6**
Bartender's creative fresh squeezed concoction (spruce it up with your favorite spirit from the bar)



APPS/SALADS

- Local Chilled Oysters * 3 ea
- Caribbean Chicken Tenders** 11
Spicy Caribbean barbecue sauce | blue cheese dip
- Vegetable Spring Rolls** 12
Ponzu glaze | orange chili dipping sauce
- Nachos** 12
Tortilla chips | cheddar and jack cheeses | tomatoes | black bean chili | salsa | sour cream | guacamole (add spicy beef 4)
- Calamari** 13
Cherry peppers | marinara | basil aioli | pecorino romano
- Simple Garden** 9
Parmesan-peppercorn dressing
- Caesar** 10
Crisp romaine | sourdough croutons | shaved pecorino
- **Power Salad** 11
Kale | mixed greens | purple cabbage | carrots | hemp seeds | chick peas | roasted beets | creamy matcha green tea dressing
- Fresh Berry, Fig & Goat Cheese** 12
Organic mesclun greens | arugula | frisée | raspberries | strawberries | blueberries | spiced almonds | Vermont goat cheese | vanilla bean vinaigrette
- Tequila Lime Shrimp Chop Chop** 18
Tequila lime marinated shrimp | romaine lettuce | cucumbers | plum tomatoes | asparagus | snow peas | red peppers | feta | chopped oregano | basil | red wine vinaigrette
- **Mediterranean Salmon*** 22
Organic mesclun greens | cous cous | roasted red peppers | charred artichokes | red onion | cherry tomatoes | capers | kalamata olives | feta cheese | lemon basil vinaigrette
- Add To Your Salad**
Chicken 5 | shrimp 8 | salmon 10 | bbq steak tips 10

BREAKFAST

- Chef Muffin's Sandwich** 12
Two fried organic eggs | maple ham | sausage | Vermont cheddar | chipotle aioli | griddled english muffin
- Buttermilk Pancakes** 12
Light and fluffy | powdered sugar | Vermont maple syrup (add fresh fruit compote 2)
- **Skinny Chef Plate** 12
Vanilla bean yogurt | fresh berries | granola | avocado toast
- Brioche French Toast** 13
Cinnamon brioche | fresh berry compote | whipped cream | powdered sugar
- **Sticky Bun French Toast** 13
Cinnamon swirl bun | royal icing | brown sugar butter (add fresh fruit compote 2)
- Farmer's Omelet** 12
Organic eggs | spinach | havarti cheese | mushrooms
- **Breakfast Burrito** 13
Scrambled organic eggs | salsa | bacon | sausage | queso fresco | flour tortilla
- **Steak and Cheese Omelet** 14
Shaved steak | peppers | onions | mushrooms | three cheese blend
- Breakfast Burger *** 14
Angus beef burger | Vermont cheddar | smoked bacon | sunny side up organic egg | maple aioli | brioche bun | hand cut french fries
- Fried Chicken and Eggs** 14
Fried boneless chicken breast | house gravy | house made biscuit | two sunny side up organic eggs
- **Traditional Eggs Benedict** 12
Two poached organic eggs | black forest ham | hollandaise (add smoked salmon 4, spiced gulf shrimp 4)
- **Caprese Avocado Toast** 14
Chunky avocado spread on artisan toast | diced tomatoes | fresh mozzarella | aged balsamic drizzle | two sunny side up organic eggs (add smoked salmon 4, spiced gulf shrimp 4)
- Steak & Eggs *** 17
Bourbon BBQ marinated steak tips | two sunny side up organic eggs | potatoes

LUNCH

- The 3 Burger *** 14
Vermont cheddar | 3 special sauce | lettuce | tomato | house pickles | brioche bun | hand cut french fries
- Grilled Chicken Prosciutto Sandwich** 14
Provolone | roasted red peppers | basil aioli | ciabatta | hand cut french fries
- **Salmon Burger** 15
Boston bibb lettuce | cucumbers | plum tomatoes | dill crème fraiche | brioche bun | hand cut french fries
- Spicy Fish Tacos** 16
Pineapple mango salsa | cabbage | cilantro aioli | soft shell flour tortillas or Boston bibb lettuce
- **Lobster Ravioli** 20
Maine lobster, ricotta and romano cheese filled ravioli | asparagus | lobster sherry bisque
- Chicken Parmesan** 18
Marinara | mozzarella | penne with buttery cheese sauce
- Steak Tips *** 20
Bourbon BBQ marinade | grilled balsamic onions | hand cut french fries
- **Pan Roasted Salmon*** 22
Mustard greens | shaved fennel | radish | fingerling potatoes | dill crème fraiche
- Bacon Cheeseburger Flatbread** 14
Ground beef | bacon chopped tomatoes | pickles | iceberg lettuce | special sauce | cheddar-jack cheese blend
- Pear and Gorgonzola Flatbread** 14
Roasted pears | crumbled gorgonzola and mozzarella cheese | arugula | balsamic glaze

BREAKFAST SIDES

- House-made Cinnamon Bun** 4
- Avocado Toast** 6
- Corned Beef Hash** 6
- Home Fries** 4
- Smoked Bacon** 4
- Smoked Salmon** 6
- Pork Sausage** 3
- English Muffin** 2.5
- Toast** 2.5
- House-made Biscuit and Gravy** 4

*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. 05292019

"Eat some
brunch, then
change the
world."
- Unknown

■ *New Items*

3 SIGNATURES

- 3 Sparkler** 11
Zardetto prosecco | st. elder liqueur
- Orange Blossom Martini** 12
Smirnoff orange | orange liqueur | pomegranate juice | orange juice
- Dark 'n' Stormy** 12
Gosling's black seal rum | ginger beer
- 3 Raspberry Lime Rickey** 12
Bombay gin | chambord | raspberries | fresh lime
- Pink Grapefruit-Tini** 12
Deep eddy ruby red vodka | st. elder liqueur | grapefruit juice | cranberry juice
- Cucumber-Tini** 14
Hendrick's gin | st. elder liqueur | muddled cucumber
- 3 Red Sangria** 12
Tempranillo | peachtree schnapps | triple sec | apricot brandy | blackberry brandy
- Mar-3-Ni** 14
Grey goose la poire | lemoncello | pomegranate juice | cherry
- Cape Cod Mule** 12
Deep eddy cranberry vodka | ginger beer
- 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
- Blood Orange Margarita** 13
Cuervo silver | blood orange liqueur | house margarita mix | salted rim
- 3 Negroni** 12
Rutte celery gin | aperol | sweet vermouth

★ 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, "Monovittigno", Pinot Grigio 2017 Friuli	9	36	Rex Hill, Pinot Noir 2016 (BD) Willamette Valley		30	60
Torresella, Pinot Grigio 2017 Veneto	12	48	Ruffino, Chianti Superiore 2017 Tuscany	9		36
Clean Slate, Riesling 2017 Mosel	10	40	Guenoc, Merlot 2017 California	9		36
Ashbourne, Sauvignon Blanc 2017 South Africa	10	40	High Note, "Elevated," Malbec 2017 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
La Crema, Chardonnay 2017 Monterey	12	48	Justin, Cabernet Sauvignon 2017 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 2017 (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 2016 Sonoma County			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 2017 Carneros	95	Jordan, Cabernet Sauvignon 2014 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

- Buckler | (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
- Leinenkugel's Summer Shandy | 4.2 abv | 5.75
- White Claw Black Cherry | 5.0 abv | 6.25
- Harpoon IPA | 5.9 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 "New World" IPA | 6.0 abv | 6.5
- Carlson Orchards Hard Cider | 5.0 abv | 7.75

DRAUGHTS

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

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