

"EAT SOME BRUNCH,
THEN CHANGE THE
WORLD."

- UNKNOWN



FIRST TASTE

LOCAL CHILLED OYSTERS* (G) 3.75 EA

BUFFALO CAULIFLOWER (V) 15

Lightly fried florets | bleu cheese
crumbles | house-made buffalo sauce

VEGETABLE SPRING ROLLS (V) 15

Ponzu glaze | orange chili dipping sauce

BRUSCHETTA (V)(G) 17

Melted brie | poached pears |
cranberries | shallot and herb chutney |
balsamic glaze | crostinis

HERB STUFFED MUSHROOMS (V) 16

Garlic herb breadcrumbs | goat cheese |
hot honey drizzle

CARIBBEAN CHICKEN TENDERS (G) 16

Spicy Caribbean barbecue sauce |
blue cheese dip

KOREAN STICKY PORK RIBS 17

Brown sugar gochujang glaze |
granny smith apple slaws

CALAMARI 18

Cherry peppers | marinara

CAESAR SALAD (G) 13

Crisp romaine | sourdough croutons |
shaved pecorino

3 HOUSE SALAD 13

Romaine and iceberg lettuces |
red cabbage | radish | cucumbers |
tomatoes | bacon | crispy onion strings |
creamy parmesan peppercorn dressing

■ CHEF'S SEASONAL SALAD (G)(V) 15

Mixed greens | shaved brussels sprouts |
caramelized butternut squash |
pickled beets | toasted pecans |
shaved gouda | apple cider vinaigrette

WINTER GRAIN BOWL (G)(V) 23

Kale | quinoa | lentils | brown rice |
chick peas | roasted butternut squash |
blackberries | pomegranate seeds |
pomegranate vinaigrette

MEDITERRANEAN BOWL (G)(V) 23

Charred artichokes | avocado | hummus |
fried chickpeas | quinoa | kalamata
olives | cucumbers | grape tomatoes |
baby spinach | feta cheese |
Greek vinaigrette

BREAKFAST SIDES

Fresh Seasonal Fruit 6

Avocado Toast 9

Short Rib Hash 7

Home Fries 4

Smoked Bacon 6

Smoked Salmon 8

Pork Sausage 3

Buttermilk Pancake 8

English Muffin 2.5

Toast 2.5

BREAKFAST

3'S CHOICE BREAKFAST 17

Two organic eggs (any style) | home fries |
toast | choice of: smoked bacon or pork
sausage

FARMER'S OMELET (G)(V) 18

Organic eggs | spinach | havarti cheese |
mushrooms

CHEF MUFFIN'S SANDWICH (G) 17

Two fried organic eggs | black forest ham |
sausage | vermont cheddar | chipotle aioli |
english muffin | home fries

TRADITIONAL BENEDICT 18

Two organic poached eggs |
black forest ham | hollandaise
(add smoked salmon 4, short rib hash 4)

FLORENTINE BENEDICT 19

Two organic poached eggs |
braised plum tomatoes | grilled focaccia |
spinach coulis | hollandaise | home fries

BELGIAN WAFFLE (V) 17

House made belgian waffle |
warm maple syrup | powdered sugar
add any of the following for 2
nutella & bananas | apple cranberry
walnut compote | fresh berries &
whipped cream

FALL FRENCH TOAST (V) 19

Cinnamon brioche | apple cranberry
walnut compote | powdered sugar

GARDEN AVOCADO TOAST (G)(V) 19

Avocado spread | toasted brioche |
marinated tomatoes | pickled carrots |
sunny side organic egg | crispy shallots |
pepitas | mixed greens with
pomegranate vinaigrette

CHILAQUILES 16

Corn tortilla chips | tomatillo verde |
pulled chicken | red onion | cilantro |
cotija cheese | fried organic egg

3'S BRUNCH BOWL 18

Sunnyside organic eggs | tater tot waffle |
mushrooms | peppers | onions |
cheddar jack cheese | short rib hash | bacon

BREAKFAST BURGER* (G) 19

8oz top choice beef patty |
Vermont cheddar | smoked bacon |
sunny side organic egg | maple aioli |
brioche bun | home fries

STEAK AND EGGS* 28

10oz bbq steak tips | grilled balsamic onions |
two sunny side organic eggs | home fries

EYE OPENERS

3 BLOODY MARY 14

Titos handmade vodka |
Guinness stout | house made
bloody mix | ultimate garnish

PICKLE BLOODY MARY 14

House infused pickle vodka |
house made bloody mix | ultimate garnish

3 MIMOSA 14

Triple Sec | orange juice | prosecco

GRAPEFRUIT MIMOSA 14

Elderflower liquor | grapefruit juice |
prosecco

EYE OPENER 15

Jameson Irish whiskey | espresso vodka |
Baileys caramel | iced coffee |
served over ice in a pint glass



LUNCH

Gluten free pasta add 4

Gluten free flatbread crust add 4

Gluten free sandwich bread add 3

3 BURGER* (G) 18

8oz top choice beef patty | cheddar cheese |
lettuce | tomatoes | pickles | signature sauce |
buttered brioche bun | french fries

CHICKEN AVOCADO WRAP (G) 18

Grilled chicken | bacon | lettuce |
tomatoes | avocado | chipotle ranch sauce |
french fries

CRISPY HOT HONEY CHICKEN (G) 18

Cheddar | slaw | pickles | hot honey |
brioche | french fries

SMOKED SALMON BRIOCHE 19

Capers | red onion | fresh dill | lemon
garlic aioli | maldon salt | brioche bread |
arugula with lemon & olive oil

■ MUSHROOM BURRATA PASTA (G)(V) 25

House-made fettuccine | mushrooms |
shallots | roasted red peppers |
warm burrata | basil pesto |
sherry cream sauce | toasted pine nuts

CHICKEN PARMESAN (G) 25

Lightly breaded chicken cutlet | marinara |
mozzarella | penne with buttery cheese sauce

CHICKEN MILANESE 25

Parmesan herb breaded chicken breast |
parmesan risotto | green beans |
lemon white wine beurre blanc

RED ZINFANDEL ROASTED MEATLOAF 22

Parmesan risotto | green beans |
crispy onion strings | mushroom tomato
demi glace

RIGATONI BOLOGNESE (G) 25

Braised veal, beef and pork | house-made
tomato sauce | mushrooms | cream

ROASTED SEASONAL FLATBREAD (G) 18

Butternut squash | hot Italian sausage |
crispy kale | 3 cheese blend

BACON CHEESEBURGER FLATBREAD (G) 18

Ground beef | bacon | chopped tomatoes |
pickles | iceberg lettuce | special sauce |
cheddar-jack cheese blend

■ NEW ITEM
(G) GLUTEN FREE AVAILABLE
(V) VEGETARIAN

*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. 01312025

3 SIGNATURE COCKTAILS

3 SPARKLER 13

Zardetto prosecco | St. Elder

RED SANGRIA 15

Tempranillo | Peachtree Schnapps | triple sec | apricot brandy | blackberry brandy

WHISKEY SIDECAR 15

Strawberry whiskey | Cointreau | lemon juice | sugar rim | lemon wheel

MEZCAL PALOMA 15

del Vida mezcal | ruby red grapefruit juice | honey simple syrup | fresh lime | salted rim

MAPLE RUM-TINI 16

Mad River maple cask rum | amaro dell'Etna | cranberry juice | maple syrup | lemon juice | cranberries

PINEAPPLE INFUSION 14

Pineapple infused vodka | pineapple wedge

BLACKBERRY OLD

FASHIONED 15

Blackberry whiskey | bitters | muddled luxardo cherry | orange slice | sugar

RASPBERRY MOJITO 14

Bacardi raspberry | mint sprig | fresh muddled raspberries

ORANGE BLOSSOM

MARTINI 14

Smirnoff orange | orange liqueur | pomegranate juice | orange juice

PINK GRAPEFRUIT-TINI 15

Deep Eddy ruby red vodka | St. Elder | grapefruit juice | cranberry juice

HANDCRAFTED MOCKTAILS

BLUEBERRY NOJITO 7

Muddled blueberries, lime, mint | Monin blueberry | coconut water | splash soda

WINTER PALOMA 7

Ruby red grapefruit juice | fresh lime | splash maple syrup | soda | salted rim

STRAWBERRY LEMONADE 7

Strawberry purée | fresh lemonade | strawberries | lemon wheel

SPICY MOCKARITA 7

Fresh lime | orange juice | hot honey | jalapeños | spicy salted rim

WINES

EASY DRINKING | OLD AND NEW FAVORITES

	6oz	9oz	Btl		6oz	9oz	Btl
ZARDETTO, PROSECCO N/V Italy	12		48	GREG NORMAN, PINOT NOIR 2022 Sonoma Coast	11	16	44
BERINGER, WHITE ZINFANDEL N/V (S) California	8	11.5	32	MEIOMI, PINOT NOIR 2022 California	14	20.5	56
ANGELS & COWBOYS, ROSÉ 2023 Sonoma County	11	16	44	OBSIDIAN, "POSEIDON ESTATE," PINOT NOIR 2022 Napa	19	28	76
HAMPTON WATER, ROSÉ 2023 South of France	13	19	52	COLTIBUONO, "CETAMURA," CHIANTI 2022 Tuscany	11	16	44
CAPOSALDO, PINOT GRIGIO 2023 Italy	11	16	44	GUENOC, MERLOT 2021 California	11	16	44
TORRESELLA, PINOT GRIGIO 2023 Veneto	13	19	52	TRAPICHE, MALBEC 2021 Argentina	12	17.5	48
CLEAN SLATE, RIESLING 2023 Mosel	11	16	44	GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE," RED BLEND 2022 Sonoma County	15	22	60
TRIBUTE, SAUVIGNON BLANC 2023 California	11	16	44	LYETH, CABERNET SAUVIGNON 2022 California	11	16	44
WHITEHAVEN, SAUVIGNON BLANC 2023 Marlborough	12	17.5	48	BONANZA, BY CAYMUS VINEYARDS, CABERNET SAUVIGNON NV California	13	19	52
GUENOC, CHARDONNAY 2021 California	11	16	44	JUSTIN, CABERNET SAUVIGNON 2021 Paso Robles	19	28	76
MER SOLEIL, CHARDONNAY 2022 Santa Lucia Highlands	13	19	52				

FUN WITH FRIENDS | OLD FRIENDS AND OLD WINE ARE THE BEST

	Btl		Btl
SANTA MARGHERITA, PINOT GRIGIO 2023 Valdadige	62	QUPÉ, SYRAH 2021 Central Coast	48
TRIMBACH, RIESLING 2014 Alsace	60	FROG'S LEAP, ZINFANDEL 2021 Napa	75
KIM CRAWFORD, SAUVIGNON BLANC 2023 Marlborough	52	MARKHAM VINEYARDS, MERLOT 2019 Napa	54
ASHBOURNE, SAUVIGNON BLANC/CHARDONNAY 2019 South Africa	49	CHAPPELLET, "MOUNTAIN CUVÉE", RED BLEND 2022 Napa Valley	90
GROTH, SAUVIGNON BLANC 2023 Napa Valley	60	ROBERT FOLEY, "THE GRIFFIN", RED BLEND 2017 California	90
SONOMA CUTRER, "RUSSIAN RIVER RANCHES," CHARDONNAY 2022 Sonoma Coast	58	REX HILL, PINOT NOIR 2021 Willamette Valley	68
		KEN WRIGHT CELLARS, PINOT NOIR 2021 Willamette Valley	72
		WORKS & DAYS, PINOT NOIR 2019 Sonoma Coast	85
		QUILT, CABERNET SAUVIGNON 2022 Napa Valley	80

SPLURGE | GO AHEAD, YOU DESERVE IT!

	Btl		Btl
VEUVE CLICQUOT, YELLOW LABEL, BRUT N/V France	155	DUCKHORN, MERLOT 2019 Napa	110
CLOUDY BAY, SAUVIGNON BLANC 2022 Marlborough	70	ARCHERY SUMMIT, PINOT NOIR 2019 Dundee Hills	110
LUCIEN CROCHET, SANCERRE 2022 France	75	FLOWERS, PINOT NOIR 2022 Sonoma Coast	130
PATZ & HALL "HYDE VINEYARD," CHARDONNAY 2018 Napa	95	KOSTA BROWNE, PINOT NOIR 2021 Sonoma Coast	195
NEWTON, "UNFILTERED," CHARDONNAY 2015 Napa	105	JORDAN, CABERNET SAUVIGNON 2019 Alexander Valley	125
SHAFER, "RED SHOULDER RANCH," CHARDONNAY 2022 Carneros	125	GROTH, CABERNET SAUVIGNON 2020 Oakville	130
		CAKEBREAD, CABERNET SAUVIGNON 2021 Rutherford	145
		SILVER OAK, CABERNET SAUVIGNON 2019 Alexander Valley	165

BREWS

IMPORTS

AMSTEL LIGHT | 3.5 abv | 8

CORONA | 4.6 abv | 8

CORONA LIGHT | 4.1 abv | 8

HEINEKEN | 5.0 abv | 8

SMITHWICK'S ALE | 4.5 abv | 8

STELLA ARTOIS | 5.0 abv | 8

PERONI | 5.1 abv | 8

THE LONG DRINK, PEACH | 5.5 abv | 8

HEINEKEN 0.0 | (non-alc) | 7.75

DOMESTICS

BUDWEISER | 5.0 abv | 6

BUD LIGHT | 4.2 abv | 6

COORS LIGHT | 4.2 abv | 6

MILLER LITE | 4.2 abv | 6

MICHELOB ULTRA | 4.2 abv | 7

ANGRY ORCHARD "CRISP APPLE" | 5.0 abv | 7.75

WHITE CLAW BLACK CHERRY | 5.0 abv | 8

FOUNDERS "ALL DAY" IPA | 4.7 abv | 8

HARPOON IPA | 5.9 abv | 8

SAM ADAMS BOSTON LAGER | 4.9 abv | 8

BLUE MOON BELGIAN WHITE | 5.4 abv | 8

REDBRIDGE (GLUTEN-FREE) | 3.2 abv | 8

DOGFISH HEAD "60 MINUTE" IPA | 6.0 abv | 8

NÜTRL, CLASSIC CRANBERRY | 4.5 abv | 8.5

HIGH NOON, WATERMELON | 5.0 abv | 8.5

CARLSON ORCHARDS HARD CIDER | 5.0 abv | 9.5

ATHLETIC BREWING CO, "RUN WILD" IPA | (non-alc) | 8

DRAUGHTS

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