

BREAKFAST

Served 10am to 2pm

BUTTERMILK PANCAKES 13

Powdered sugar | Vermont maple syrup
(add fresh fruit compote 2)

FARMER'S OMELET 15

Organic eggs | spinach | havarti cheese | mushrooms

CHEF MUFFIN'S SANDWICH 15

Two fried organic eggs | maple ham | sausage |
Vermont cheddar | chipotle aioli |
griddled english muffin

TRADITIONAL EGGS BENEDICT 15

Two poached organic eggs | black forest ham | hollandaise
(add smoked salmon 4)

STICKY BUN FRENCH TOAST 16

Cinnamon swirl bun | royal icing | brown sugar butter
(add fresh fruit compote 2)

CAPRESE AVOCADO TOAST 16

Chunky avocado | artisan bread | tomatoes |
fresh mozzarella | aged balsamic drizzle |
two sunny-side-up organic eggs
(add smoked salmon 4)

BRUNCH BOWL 17

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

BREAKFAST BURGER * 17

Angus beef burger | Vermont cheddar |
smoked bacon | sunny side up organic egg |
maple aioli | brioche bun | french fries

BREAKFAST SIDES

House-made Cinnamon Bun 5
Avocado Toast 8
Steak Hash 6
Home Fries 4
Loaded Tater Tot Waffle 8
Smoked Bacon 4
Smoked Salmon 8
Pork Sausage 3
English Muffin 2.5
Toast 2.5

DESSERT ALL DESSERTS 11

BROWNIE SUNDAE

Vanilla ice cream | whipped cream |
caramel and chocolate drizzle

VANILLA BEAN CRÈME BRÛLÉE

Chilled vanilla custard | caramelized sugar topping

LEMON CAKE

Lemon cream cheese frosting | blueberry coulis |
candied lemon

STRAWBERRY SHORTCAKE

Buttermilk biscuit | fresh strawberries | whipped cream

TRIPLE CHOCOLATE MOUSSE

White, dark and milk chocolate | shaved chocolate |
raspberry coulis

KIDS MENU ALL KIDS MENU ITEMS 8

MAC & CHEESE

Just like mom and dad's without the breadcrumbs

GRILLED CHEESE

American cheese and soft toasted bread,
and french fries

CHICKEN FINGERS

Ketchup, french fries or celery and carrot sticks

GRILLED CHICKEN

Over fresh garden salad or caesar salad

KID'S HAMBURGER

Toasted bun and french fries

PENNE PASTA

Red sauce and cheese, or butter and cheese

CHEESE PIZZA

Marinara and mozzarella

CHICKEN PARMESAN

Red sauce and pasta

FISH & CHIPS

Fresh fish and french fries

ALL BEEF HOT DOG

Toasted bun and french fries

DINING AT 3 HAS ITS REWARDS.

Thank you for dining at 3. Now, we'd like to give you something back...by rewarding you every time you dine at 3. See the front desk to get your **REWARDS CARD**, and start earning points today!



CARRY OUT CATERING AVAILABLE

See full catering menu online at
www.3-restaurant.com



COCKTAILS TO GO CALL 508.528.6333 TO ORDER

3 is pleased to offer several gluten free options including pizza crust, pasta, and wraps. In addition, many of our dishes can be made gluten free.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.



MONDAY - THURSDAY ■ 11:30am to 9pm
FRIDAY - SATURDAY ■ 11:30am to 10pm
SUNDAY ■ 10am to 9pm



take ■ out

ONLINE ORDERING AVAILABLE NOW!



SCAN THE QR CODE WITH
YOUR CAMERA APP OR VISIT
3-RESTAURANT.COM/ORDER-ONLINE

**461 WEST CENTRAL ST. (RT. 140)
FRANKLIN, MA**

508.528.6333

WWW.3-RESTAURANT.COM



FIRST TASTE

LOCAL CHILLED OYSTERS* (G) 3.5EA

■ CHIPS & DIP 10

House cut lattice potato chips | warm bacon onion gouda fondue

■ BUFFALO CAULIFLOWER (V) 12

Lightly fried florets | blue cheese crumble | house-made buffalo sauce

■ VEGETABLE SPRING ROLLS (V) 14

Ponzu glaze | orange chili dipping sauce

■ THAI CHICKEN SKEWERS (G) 13

Chili spiced chicken | thai peanut sauce

■ CARIBBEAN CHICKEN TENDERS (G) 14

Spicy caribbean barbecue sauce | blue cheese dip

■ SHEET PAN LOADED NACHOS 15

Spicy beef | pico de gallo | jalapeños | avocado crema

■ HOUSE MADE MOZZARELLA STICKS (V) 14

Marinara

■ CALAMARI 16

Cherry peppers | marinara | basil aioli | pecorino romano

■ JUMBO SHRIMP COCKTAIL (4PCS.) 15

House-made horseradish cocktail sauce

■ TUNA CRUDO (G) 17

Thin sliced bluefin tuna | capers | red onions | cucumbers | lemon juice | EVOO | maldon salt

■ LUMP CRAB DIP (G) 17

Warm sherry and 3 cheese fondue | baked pita

■ PROSCIUTTO & BURRATA 18

Prosciutto di parma | warm burrata | fig jam | focaccia crostini | EVOO

■ New Items

(G) GLUTEN FREE AVAILABLE
(V) VEGETARIAN

SALADS AND BOWLS

■ CAESAR (G) 11

Crisp romaine | sourdough croutons | shaved pecorino

■ WATERMELON MARGARITA SALAD (G) (V) 12

Citrus marinated watermelon | arugula | feta | pistachio | lime zest | tequila vinaigrette

■ 3 WEDGE 13

Baby gem lettuce | Great Hill blue cheese crumble | tomatoes | bacon | fried onion strings | buttermilk ranch dressing

■ MEDITERRANEAN BOWL (G) (V) L20/D22

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

■ CHICKEN AVOCADO BOWL (G) 24

Louisiana style chicken | cotija cheese | chick peas | quinoa | greens | red cabbage | red and yellow peppers | black bean corn salsa | cilantro aioli

■ SEARED TUNA SALAD L26/D28

Coriander fennel crusted tuna | mizuna greens | pickled radish | cucumber | pea shoots | edamame | sesame seeds | gochujang aioli | soy drizzle

SIDES

Green Beans 6

Heirloom Carrots 6

Garlic Sautéed Spinach 6

Grilled Asparagus 6

Loaded Baked Potato 6

Parmesan Risotto 6

Sweet Potato Fries 6

Handcut French Fries 6

Parmesan Truffle Fries 8

Pricing:

L lunch prices (served until 4 pm)

D dinner prices

FAVORITES

■ EGGPLANT NEOPOLITAN (V) L22/D24

Herb breaded eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara

■ SPRING VEGETABLE PRIMAVERA (G) (V) L23/D26

Zucchini | summer squash | pea shoots | asparagus | peas | house-made fettuccine | lemon garlic butter

■ CHICKEN PARMESAN (G) L23/D26

Marinara | mozzarella | penne with buttery cheese sauce

■ CHICKEN MILANESE L23/D26

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

■ SPICY FISH TACOS L22/D25

Cabbage slaw | pineapple mango salsa | jalapeños | cotija cheese | aji amarillo sauce | soft shell flour tortillas

■ MEDITERRANEAN HADDOCK (G) L26/D28

Herb buttered bread crumbs | chopped marinated tomatoes | kalamata olives | capers | basil quinoa | lemon beurre blanc

■ PAN ROASTED SALMON (G) L27/D29

Meyer lemon glazed | brown rice tabbouleh

■ SHRIMP AND SCALLOPS L29/D32

Spring vegetable medley | roasted fingerling potatoes | herb scampi butter

■ RIGATONI BOLOGNESE (G) L22/D26

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

■ STEAK TIPS* (G) L26/D27

Grilled balsamic onions | mashed potatoes | green beans | bourbon glaze
Lunch served with french fries, without green beans

■ ZINFANDEL BRAISED SHORT RIB 32

Heirloom carrots | parmesan risotto | red wine demi glaze *Dinner only*

■ STEAK FRITES (G) L29/D32

10oz. bistro steak | steakhouse butter | parmesan truffle fries

Gluten free pasta available, add 2

HANDHELDS

Gluten free flatbread crust and sandwich bread available, add 3

■ CHICKEN CAPRESE (G) 16

Buffalo mozzarella | prosciutto | tomatoes | arugula | basil pesto | balsamic vinegar | Italian bread | french fries

■ CRISPY HOT HONEY CHICKEN 16

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

■ CHICKEN SALAD (G) 17

Tarragon mayo | celery | flakey buttery croissant | spinach salad | sliced almonds | bacon mustard vinaigrette

■ TUNA BURGER 17

Togarashi spiced | gochujang honey aioli | pickled ginger slaw | brioche bun | french fries

■ 3 BURGER (G) 17

Two pressed patties | American cheese | lettuce | tomatoes | house pickles | buttered brioche | french fries

■ BLACK BEAN VEGGIE BURGER (V) 17

Portobello mushroom, spinach, feta burger | caramelized onions | roasted red peppers | tzatziki | brioche bun | sweet potato fries

■ VEGGIE FLATBREAD (G) (V) 17

Fire roasted tomatoes | grilled artichokes | spinach | feta cheese | kalamata olives | EVOO

■ BACON CHEESEBURGER FLATBREAD (G) 17

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

■ STREET CORN FLATBREAD (G) 17

Grilled sweet corn | pulled chicken | queso fresco | cheddar jack cheese | cotija cheese | jalapeños | pickled red onions | cilantro | chile oil

*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. 05232022