

3

eat ■ drink ■ celebrate



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

-Andy Warhol

■ New Item

*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. 07192021

FIRST TASTE

- Local Chilled Oysters *** 3.5ea 
- Buffalo Cauliflower** 12
Lightly fried florets | blue cheese crumble | house-made buffalo sauce
- Vegetable Spring Rolls** 13
Ponzu glaze | orange chili dipping sauce
- Asian Lettuce Wraps** 14
Stir fried chicken | peanuts | sprouts | hoisin dipping sauce
- Sheet Pan Loaded Nachos** 14
Spicy beef | pico de gallo | jalapeños | avocado crema
- **Burrata and Fig Bruschetta** 14
Fig jam | arugula | pickled red onions | heirloom tomatoes | lemon vinaigrette | crostini
- Thai Chicken Skewers** 13
Chili spiced chicken | thai peanut sauce
- Caribbean Chicken Tenders** 13
Spicy caribbean barbecue sauce | blue cheese dip
- **P.E.I. Mussels** 15
Green curry, lemongrass and coconut broth
- **Jumbo Shrimp Cocktail (4pcs.)** 15
Sriracha cocktail sauce
- Calamari** 16
Cherry peppers | marinara | basil aioli | pecorino romano
- **Pan Seared Lump Crab Cake** 16
Pickled vegetable slaw | remoulade
- Ahi Tuna Tartare*** 16
Spicy mayo | honey wasabi drizzle | sweet soy | wontons

SALADS AND BOWLS

- Simple Garden** 10
Parmesan-peppercorn dressing
- Caesar** 11
Crisp romaine | sourdough croutons | shaved pecorino
- **Watermelon & Cucumber** 14
Watermelon | cucumbers | blackberries | roasted corn | pickled red onions | crumbled feta cheese | white balsamic vinaigrette
- **Mediterranean Bowl** 18
Charred artichokes | hummus | chick peas | quinoa | kalamata olives | cucumbers | grape tomatoes | baby spinach | feta cheese | Greek vinaigrette
- Chicken Avocado Bowl** 20
Louisiana style chicken | cotija cheese | chick peas | quinoa | greens | red cabbage | red and yellow peppers | black bean corn salsa | cilantro aioli
- Tuna Poke Bowl** 25
Salad greens | jasmine rice | bean sprouts | carrots | cucumbers | pineapple | edamame | crispy wontons | chili lime dressing

FAVORITES

- **Spring Risotto** 24
Crimini mushrooms | asparagus | lemon | basil | goat cheese
- Chicken Parmesan** 25
Marinara | mozzarella | penne with buttery cheese sauce
- **Chicken Milanese** 25
Parmesan herb breaded chicken breast | parmesan risotto | green beans | lemon white wine beurre blanc
- Spicy Fish Tacos** 24
Slaw | pineapple mango salsa | jalapeños | cotija | aji amarillo sauce | soft shell flour tortilla or bibb lettuce
- Jambalaya** 26
Rock shrimp | chicken | andouille sausage | tasso ham | spicy vegetables | dirty rice
- **Shrimp Pesto Pasta** 27
Pan seared gulf shrimp | sautéed asparagus | cherry tomatoes | farfalle | pesto cream sauce
- **Pan Roasted Salmon** 28
Apricot whole mustard glazed | zucchini noodles | chickpeas | cherry tomatoes
- **Cioppino** 28
Shrimp | haddock | mussels | clams | potatoes | onions | plum tomatoes
- **St. Louis Pork Ribs** 26
Apple jicama slaw | onion strings
- Zinfandel Braised Short Rib** 29
Sautéed garlic spinach | parmesan risotto | red wine demi glaze
- Steak Tips*** 27
Bourbon glaze | grilled balsamic onions | mashed potatoes | green beans
- **New York Sirloin** 38
Black pepper and porcini rubbed | asparagus | onion strings | truffle blue cheese butter

VEGETARIAN

- Mushroom Veggie Burger** 18
Portobello mushroom, spinach, feta burger | caramelized onions | roasted red peppers | tzatziki | brioche bun | sweet potato fries
- **Stuffed Red Peppers** 23
Cauliflower rice | white beans | cherry tomatoes | basil pesto
- Eggplant Neopolitan** 23
Herb breaded eggplant | spinach | red peppers | portabello mushrooms | provolone | marinara

SUNSHINE AND SANGRIA

- Red Sangria** 13
Tempranillo | Peachtree schnapps | triple sec | apricot brandy | blackberry brandy
- Pink Sangria** 13
Rosé | Peachtree schnapps | Watermelon Pucker | orange blossom honey
- White Sangria** 13
Moscato | coconut rum | apricot brandy | Peachtree schnapps | triple sec



HANDHELD

- Chicken Caprese Sandwich** 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
- Warm Roast Beef Sandwich** 16
Caramelized onions | mushrooms | Swiss cheese | horseradish aioli | soft onion roll | french fries
- The 3 Burger*** 16
Vermont cheddar | "3 special sauce" | lettuce | tomato | house pickles | brioche bun | french fries
- Salmon Burger*** 17
Boston bibb lettuce | cucumbers | plum tomatoes | dill crème fraîche | brioche bun | sweet potato fries
- Fig & Prosciutto Flatbread** 16
Sliced prosciutto | arugula | balsamic glaze | fig jam | shaved romano cheese
- Bacon Cheeseburger Flatbread** 16
Ground beef | bacon | chopped tomatoes | pickles | iceberg lettuce | special sauce | cheddar-jack cheese blend
- **Rustic Mushroom Flatbread** 16
Parmesan potato spread | mushroom duxelles | fontina | truffle

SIDES

- Green Beans 6
- Garlic Sautéed Spinach 6
- Grilled Asparagus 6
- Loaded Baked Potato 6
- Sweet Potato Fries 6
- Parmesan Risotto 6
- Parmesan Truffle Fries 8

3 SIGNATURES

Blue Sky <i>Empress gin crème de violette triple sec fresh lemon</i>	14
Ocean Mist <i>Parrot Bay pineapple rum lemonade colada mix blueberries blackberries</i>	13
Georgia Peach <i>Wheatley vodka Peachtree schnapps ginger beer peach bellini purée</i>	12
Patio Punch <i>Parrot Bay mango Parrot Bay pineapple Blue Curaçao pineapple juice</i>	14
Spring Spritz <i>Aperol St. Elder Monin blueberry prosecco</i>	14
3 Sparkler <i>Zardetto prosecco St. Elder</i>	12
Orange Blossom Martini <i>Smirnoff orange orange liqueur pomegranate juice orange juice</i>	13
Mar-3-Ni <i>Grey Goose la poire lemoncello pomegranate juice cherry</i>	15
Pink Grapefruit-Tini <i>Deep Eddy ruby red vodka St. Elder grapefruit juice cranberry juice</i>	13
Cucumber-Tini <i>Hendrick's gin St. Elder muddled cucumber</i>	15
Pineapple Infusion <i>Pineapple infused vodka pineapple wedge</i>	12
Raspberry Mojito <i>Bacardi raspberry mint sprig fresh muddled raspberries</i>	13
3 Mai Tai <i>Parrot Bay coconut rum Goslings Black Seal rum pineapple juice lime juice grenadine</i>	14
3 Negroni <i>Liberty Tree barrel rested gin aperol sweet vermouth</i>	14

WINES

EASY DRINKING | Old and new favorites

	6oz	9oz	Btl		6oz	9oz	Btl
Zardetto, Prosecco <i>N/V Italy</i>	10		40	Grayson, "Lot 5," Pinot Noir <i>2018 California</i>	10	14.5	40
Beringer, White Zinfandel <i>N/V (S) California</i>	8	11.5	32	Battle Creek Cellars, "Unconditional," Pinot Noir <i>2018 Oregon</i>	13	19	52
Hampton Water, Rosé <i>South of France</i>	13	19	52	Ruffino, Chianti Superiore <i>2019 Tuscany</i>	10	14.5	40
Di Lenardo, "Monovitigno," Pinot Grigio <i>2019 Friuli</i>	10	14.5	40	Guenoc, Merlot <i>2017 California</i>	10	14.5	40
Torresella, Pinot Grigio <i>2019 Veneto</i>	13	19	52	High Note, "Elevated," Malbec <i>2019 Mendoza</i>	11	16	44
Clean Slate, Riesling <i>2019 Mosel</i>	11	16	44	Carmenet, Cabernet Sauvignon <i>2017 California</i>	10	14.5	40
Ashbourne, Sauvignon Blanc <i>2018 South Africa</i>	11	16	44	Rock & Vine, "Three Ranches," Cabernet Sauvignon <i>2017 Central Coast</i>	13	19	52
Kim Crawford, Sauvignon Blanc <i>2020 Marlborough</i>	13	19	52	Justin, Cabernet Sauvignon <i>2018 Paso Robles</i>	17	25	64
Guenoc, Chardonnay <i>2019 California</i>	10	14.5	40				
La Crema, Chardonnay <i>2019 Monterey</i>	13	19	52				

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

	Btl		Btl
Santa Margherita, Pinot Grigio <i>2018 Valdadige</i>	62	Qupe, Syrah <i>2018 Central Coast</i>	46
Trimbach, Riesling <i>2014 Alsace</i>	60	Frog's Leap, Zinfandel <i>2018 Napa</i>	66
St. Supery, Sauvignon Blanc <i>2018 Napa Valley</i>	44	Markham Vineyards, Merlot <i>2017 Napa</i>	54
Cambria, "Katherine's Vineyard," Chardonnay <i>2018 (S) Santa Maria Valley</i>	54	Coppola, "Claret," Cabernet Sauvignon <i>2017 California</i>	45
Sonoma Cutrer, "Russian River Ranches," Chardonnay <i>2018 Sonoma Coast</i>	58	Gundlach Bundschu, "Mountain Cuvée," Red Blend <i>2017 Sonoma County</i>	56
		Rex Hill, Pinot Noir <i>2017 (BD) Willamette Valley</i>	64
		Ken Wright Cellars, Pinot Noir <i>2016 Willamette Valley</i>	70

SPLURGE | Go ahead, you deserve it!

	Btl		Btl
Veuve Clicquot, Yellow Label, Brut <i>N/V France</i>	135	Duckhorn, Merlot <i>2016 Napa</i>	100
Laurent-Perrier, Cuvee Rose, Champagne <i>N/V</i>	135	Domaine Drouhin, Pinot Noir <i>2017 Dundee Hills</i>	90
Cloudy Bay, Sauvignon Blanc <i>2019 Marlborough</i>	65	Kosta Browne, Pinot Noir <i>2017 Sonoma Coast</i>	195
Lucien Crochet, Sancerre <i>2018 France</i>	70	Jordan, Cabernet Sauvignon <i>2014 Alexander Valley</i>	110
Shafer, "Red Shoulder Ranch," Chardonnay <i>2017 Carneros</i>	100	Ghost Block, Cabernet Sauvignon <i>2017 Oakville</i>	130
Newton, "Unfiltered," Chardonnay <i>2015 Napa</i>	105	Cakebread, Cabernet Sauvignon <i>2016 Rutherford</i>	135
		Silver Oak, Cabernet Sauvignon <i>2014 Alexander Valley</i>	140

IMPORTS

Buckler <i>(non-alc)</i> 4.75
Amstel Light <i>3.5 abv</i> 6.75
Corona <i>4.6 abv</i> 6.75
Corona Light <i>4.1 abv</i> 6.75
Heineken <i>5.0 abv</i> 6.75
Smithwick's Ale <i>4.5 abv</i> 6.75
Stella Artois <i>5.0 abv</i> 6.75
Peroni <i>5.1 abv</i> 6.75
Bass Ale <i>5.1 abv</i> 6.75

DOMESTICS

O'Douls (non-alc) 4.75
Budweiser <i>5.0 abv</i> 5
Bud Light <i>4.2 abv</i> 5
Yuengling Lager <i>4.5 abv</i> 5
Coors Light <i>4.2 abv</i> 5
Miller Lite <i>4.2 abv</i> 5
Michelob Ultra <i>4.2 abv</i> 5.75
Angry Orchard "Crisp Apple" <i>5.0 abv</i> 6.5
White Claw Black Cherry <i>5.0 abv</i> 6.5
Founders "All Day" IPA <i>4.7 abv</i> 6.75
Harpoon IPA <i>5.9 abv</i> 6.75
Sam Adams Light <i>4.0 abv</i> 6.75
Sam Adams Boston Lager <i>4.9 abv</i> 6.75
Blue Moon Belgian White <i>5.4 abv</i> 6.75
Redbridge (Gluten-Free) <i>3.2 abv</i> 6.75
Dogfish Head "60 Minute" IPA <i>6.0 abv</i> 7
High Noon, Watermelon <i>5.0 abv</i> 7
Allagash Belgian White <i>5.1 abv</i> 7.75
Carlson Orchards Hard Cider <i>5.0 abv</i> 8.5
67° Brewing Double IPA <i>7.5 abv</i> 9

DRAUGHTS

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