

3

eat ■ drink ■ celebrate



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

-Andy Warhol

■ New Item

FIRST TASTE

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

SALADS AND BOWLS

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

FAVORITES

■ Spring Risotto	20
<i>Crimini mushrooms asparagus lemon basil goat cheese</i>	
Chicken Parmesan	22
<i>Marinara mozzarella penne with buttery cheese sauce</i>	
■ Chicken Milanese	25
<i>Parmesan herb breaded chicken breast parmesan risotto green beans lemon white wine beurre blanc</i>	
Spicy Fish Tacos	20
<i>Slaw pineapple mango salsa jalapeños cotija aji amarillo sauce soft shell flour tortilla or bibb lettuce</i>	
Jambalaya	22
<i>Rock shrimp chicken andouille sausage tasso ham spicy vegetables dirty rice</i>	
■ Shrimp Pesto Pasta	26
<i>Pan seared gulf shrimp sautéed asparagus cherry tomatoes farfalle pesto cream sauce</i>	
■ Cioppino	26
<i>Shrimp haddock mussels clams potatoes onions plum tomatoes</i>	
■ Pan Roasted Salmon	27
<i>Apricot whole mustard glazed zucchini noodles chickpeas cherry tomatoes</i>	
■ St. Louis Pork Ribs	25
<i>Apple jicama slaw onion strings</i>	
Zinfandel Braised Short Rib	27
<i>Sautéed garlic spinach parmesan risotto red wine demi glaze</i>	
Steak Tips*	25
<i>Bourbon glaze grilled balsamic onions french fries</i>	

VEGETARIAN

Mushroom Veggie Burger	17
<i>Portobello mushroom, spinach, feta burger caramelized onions roasted red peppers tzatziki brioche bun sweet potato fries</i>	
■ Stuffed Red Peppers	18
<i>Cauliflower rice white beans cherry tomatoes basil pesto</i>	
Eggplant Neopolitan	20
<i>Herb breaded eggplant spinach red peppers portabello mushrooms provolone marinara</i>	

SUNSHINE AND SANGRIA

Red Sangria	13	
<i>Tempranillo Peachtree schnapps triple sec apricot brandy blackberry brandy</i>		
Pink Sangria	13	
<i>Rosé Peachtree schnapps Watermelon Pucker orange blossom honey</i>		
White Sangria	13	
<i>Moscato coconut rum apricot brandy Peachtree schnapps triple sec</i>		

HANDHELDS

Chicken Caprese Sandwich	16
<i>Buffalo mozzarella prosciutto tomatoes arugula basil pesto balsamic vinegar Italian bread french fries</i>	
■ Crispy Hot Honey Chicken	16
<i>Cheddar slaw pickles hot honey brioche french fries</i>	
Warm Roast Beef Sandwich	16
<i>Caramelized onions mushrooms Swiss cheese horseradish aioli soft onion roll french fries</i>	
The 3 Burger*	16
<i>Vermont cheddar "3 special sauce" lettuce tomato house pickles brioche bun french fries</i>	
Salmon Burger*	17
<i>Boston bibb lettuce cucumbers plum tomatoes dill crème fraîche brioche bun sweet potato fries</i>	
Fig & Prosciutto Flatbread	16
<i>Sliced prosciutto arugula balsamic glaze fig jam shaved romano cheese</i>	
Bacon Cheeseburger Flatbread	16
<i>Ground beef bacon chopped tomatoes pickles iceberg lettuce special sauce cheddar-jack cheese blend</i>	
■ Rustic Mushroom Flatbread	16
<i>Parmesan potato spread mushroom duxelles fontina truffle</i>	

SIDES

<i>Green Beans</i>	6	<i>Sweet Potato Fries</i>	6
<i>Garlic Sautéed Spinach</i>	6	<i>Parmesan Risotto</i>	6
<i>Grilled Asparagus</i>	6	<i>Parmesan Truffle Fries</i>	8
<i>Loaded Baked Potato</i>	6		

*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

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!