

3

eat ■ drink ■ celebrate



"Eat some brunch, then change the world."

- Unknown

■ New Item

(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. 09282021

EYE OPENERS

3 Bloody Mary / 12

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

Pickle Bloody Mary / 13

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

3 Mimosa / 13

Triple Sec | orange juice | prosecco

Grapefruit Mimosa / 13

Elderflower liquor | grapefruit juice | prosecco

Eye Opener / 14

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



APPS/SALADS

Local Chilled Oysters * 3.5 ea

Buffalo Cauliflower (v) 12

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

Vegetable Spring Rolls (v) 13

Ponzu glaze | orange chili dipping sauce

Sheet Pan Loaded Nachos 14

Spicy beef | pico de gallo | jalapeños | avocado crema

Caribbean Chicken Tenders 13

Spicy Caribbean barbecue sauce | blue cheese dip

Calamari 16

Cherry peppers | marinara | basil aioli | pecorino romano

Caesar 11

Crisp romaine | sourdough croutons | shaved pecorino

■ Harvest Salad (v) 13

Mixed greens | roasted sweet potatoes | pomegranate seeds | apples | walnuts | gorgonzola cheese | apple cider vinaigrette

■ Roasted Beets Salad (v) 14

Red and yellow beets | whipped goat cheese | pistachios | orange vinaigrette

Mediterranean Bowl (v) 18

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

Tuna Poke Bowl* 25

Salad greens | jasmine rice | bean sprouts | carrots | cucumbers | pineapple | edamame | crispy wontons | chili lime dressing

Add To Your Salad

Chicken 8 | shrimp 12 | salmon 15 | bbq steak tips 15

BREAKFAST

Buttermilk Pancakes (v) 13

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

Farmer's Omelet (v) 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 (v) 16

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

Caprese Avocado Toast (v) 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 Smoked Bacon 4

Avocado Toast 8 Smoked Salmon 8

Steak Hash 6 Pork Sausage 3

Home Fries 4 English Muffin 2.5

Loaded Tater Tot Waffle 8 Toast 2.5

LUNCH

The 3 Burger * 16

Vermont cheddar | 3 special sauce | lettuce | tomato | house pickles | brioche bun | french fries

Mushroom Veggie Burger 17

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

Chicken Caprese Sandwich 16

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

Crispy Hot Honey Chicken 16

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

■ Butternut Squash Ravioli (v) 22

Walnuts | dried cranberries | shaved asiago | balsamic drizzle | sage brown butter

Chicken Parmesan 22

Marinara | mozzarella | penne with buttery cheese sauce

Chicken Milanese 22

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

Salmon Burger 17

Boston bibb lettuce | cucumbers | plum tomatoes | dill crème fraîche | brioche bun | french fries

Steak Tips * 25

Gilled balsamic onions | french fries | bourbon glaze

Fig & Prosciutto Flatbread 17

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

■ Fall Flatbread (v) 16

Shaved brussels | butternut squash | fresh pesto | gouda cheese

3 SIGNATURES

Georgia Peach <i>Wheatley vodka Peachtree schnapps ginger beer peach bellini purée</i>	12
Red Sangria <i>Tempranillo Peachtree schnapps triple sec apricot brandy blackberry brandy</i>	13
3 Sparkler <i>Zardetto prosecco St. Elder</i>	12
Whiskey Mule <i>Blackberry whiskey fresh lime ginger beer blackberries</i>	13
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>	13
Raspberry Mojito <i>Bacardi raspberry mint sprig fresh muddled raspberries</i>	13
Maple Old Fashioned <i>Maple whiskey luxardo cherry orange brown sugar black walnut bitters</i>	14
Autumn Spritz <i>Prosecco aperol ginger liquor apple cider apple slice cinnamon sugar rim</i>	14
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 N/V Italy	10	40		Grayson, "Lot 5," Pinot Noir 2020 California	10	14.5	40
Beringer, White Zinfandel N/V (S) California	8	11.5	32	Battle Creek Cellars, "Unconditional," Pinot Noir 2018 Oregon	13	19	52
Hampton Water, Rosé 2020 South of France	13	19	52	Ruffino, Chianti Superiore 2019 Tuscany	10	14.5	40
Di Lenardo, "Monovitigno," Pinot Grigio 2020 Friuli	10	14.5	40	Guenoc, Merlot 2018 California	10	14.5	40
Torresella, Pinot Grigio 2020 Veneto	13	19	52	High Note, "Elevated," Malbec 2019 Mendoza	11	16	44
Clean Slate, Riesling 2019 Mosel	11	16	44	Carmenet, Cabernet Sauvignon 2017 California	10	14.5	40
Ashbourne, Sauvignon Blanc 2018 South Africa	11	16	44	Rock & Vine, "Three Ranches," Cabernet Sauvignon 2017 Central Coast	13	19	52
Kim Crawford, Sauvignon Blanc 2020 Marlborough	13	19	52	Justin, Cabernet Sauvignon 2018 Paso Robles	17	25	64
Guenoc, Chardonnay 2019 California	10	14.5	40				
La Crema, Chardonnay 2019 Monterey	13	19	52				

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

	Btl		Btl
Santa Margherita, Pinot Grigio 2020 Valdadige	62	Qupe, Syrah 2018 Central Coast	46
Trimbach, Riesling 2014 Alsace	60	Frog's Leap, Zinfandel 2018 Napa	66
St. Supery, Sauvignon Blanc 2019 Napa Valley	44	Markham Vineyards, Merlot 2017 Napa	54
Cambria, "Katherine's Vineyard," Chardonnay 2019 (S) Santa Maria Valley	54	Coppola, "Claret," Cabernet Sauvignon 2018 California	45
Sonoma Cutrer, "Russian River Ranches," Chardonnay 2019 Sonoma Coast	58	Gundlach Bundschu, "Mountain Cuvée," Red Blend 2019 Sonoma County	56
		Rex Hill, Pinot Noir 2017 (BD) Willamette Valley	64
		Ken Wright Cellars, Pinot Noir 2016 Willamette Valley	70

SPLURGE | Go ahead, you deserve it!

	Btl		Btl
Veuve Clicquot, Yellow Label, Brut N/V France	135	Duckhorn, Merlot 2016 Napa	100
Cloudy Bay, Sauvignon Blanc 2019 Marlborough	65	Domaine Drouhin, Pinot Noir 2017 Dundee Hills	90
Lucien Crochet, Sancerre 2018 France	70	Kosta Browne, Pinot Noir 2019 Sonoma Coast	195
Patz & Hall "Hall Vineyard," Chardonnay 2015 Napa	85	Jordan, Cabernet Sauvignon 2013 Alexander Valley	110
Shafer, "Red Shoulder Ranch," Chardonnay 2017 Carneros	100	Ghost Block, Cabernet Sauvignon 2018 Oakville	130
Newton, "Unfiltered," Chardonnay 2015 Napa	105	Cakebread, Cabernet Sauvignon 2018 Rutherford	135
		Silver Oak, Cabernet Sauvignon 2016 Alexander Valley	140

IMPORTS

Buckler (non-alc) 5
Amstel Light 3.5 abv 7
Corona 4.6 abv 7
Corona Light 4.1 abv 7
Heineken 5.0 abv 7
Smithwick's Ale 4.5 abv 7
Stella Artois 5.0 abv 7
Peroni 5.1 abv 7
Bass Ale 5.1 abv 7

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 6
Angry Orchard "Crisp Apple" 5.0 abv 6.75
White Claw Black Cherry 5.0 abv 6.75
Founders "All Day" IPA 4.7 abv 7
Harpoon IPA 5.9 abv 7
Sam Adams Boston Lager 4.9 abv 7
Blue Moon Belgian White 5.4 abv 7
Redbridge (Gluten-Free) 3.2 abv 7
Dogfish Head "60 Minute" IPA 6.0 abv 7.25
High Noon, Watermelon 5.0 abv 7.25
Dorchetser Brewing, Punchbowl Sour 4.9 abv 16 oz 8.75
Carlson Orchards Hard Cider 5.0 abv 8.75
67° Brewing Double IPA 7.5 abv 9.25

DRAUGHTS

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