

3

eat ■ drink ■ celebrate



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

-Andy Warhol

■ 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

FIRST TASTE

Local Chilled Oysters *	3.5ea
Buffalo Cauliflower (v)	12
<i>Lightly fried florets blue cheese crumble house-made buffalo sauce</i>	
Vegetable Spring Rolls (v)	13
<i>Ponzu glaze orange chili dipping sauce</i>	
■ Pan Seared Brussels Sprouts	14
<i>Bacon caramelized onions feta cheese warm bacon vinaigrette</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>	
■ Bruschetta (v)	14
<i>Grilled herb focaccia marinated heirloom tomatoes shallots capers olive oil aged balsamic vinegar basil fresh mozzarella</i>	
Sheet Pan Loaded Nachos	14
<i>Spicy beef pico de gallo jalapeños avocado crema</i>	
■ House Made Mozzarella Sticks (v)	14
<i>Marinara fresh basil pesto</i>	
Jumbo Shrimp Cocktail (4pcs.)	15
<i>Sriracha cocktail sauce</i>	
Calamari	16
<i>Cherry peppers marinara basil aioli pecorino romano</i>	
Ahi Tuna Tartare*	16
<i>Spicy mayo honey wasabi drizzle sweet soy wontons</i>	



SALADS AND BOWLS

Caesar	11
<i>Crisp romaine sourdough croutons shaved pecorino</i>	
■ Harvest Salad (v)	13
<i>Mixed greens roasted sweet potatoes pomegranate seeds apples walnuts gorgonzola cheese apple cider vinaigrette</i>	
■ Roasted Beets Salad (v)	14
<i>Red and yellow beets whipped goat cheese pistachios orange vinaigrette</i>	
Mediterranean Bowl (v)	20
<i>Charred artichokes hummus chick peas quinoa kalamata olives cucumbers grape tomatoes baby spinach feta cheese Greek vinaigrette</i>	
Chicken Avocado Bowl	24
<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 *	26
<i>Salad greens jasmine rice bean sprouts carrots cucumbers pineapple edamame crispy wontons chili lime dressing</i>	

FAVORITES

■ Stuffed Acorn Squash (v)	22
<i>Quinoa dried cranberries roasted butternut squash spinach spiced pepita seeds apple cider reduction</i>	
■ Fall Risotto	24
<i>Butternut squash spinach pancetta truffle sage cream sauce apple gremolata</i>	
Eggplant Neopolitan (v)	24
<i>Herb breaded eggplant spinach red peppers portobello mushrooms provolone marinara</i>	
■ Butternut Squash Ravioli (v)	24
<i>Walnuts dried cranberries shaved asiago balsamic drizzle sage brown butter</i>	
■ Rigatoni Bolognese	25
<i>Braised veal, beef and pork house-made tomato sauce mushrooms cream</i>	
Chicken Parmesan	25
<i>Marinara mozzarella penne with buttery cheese sauce</i>	
Chicken Milanese	26
<i>Parmesan herb breaded chicken breast parmesan risotto green beans lemon white wine beurre blanc</i>	
■ Spicy Shrimp Tagliatelle	27
<i>Grape tomatoes roasted corn tagliatelle pasta chipotle cream</i>	
Pan Roasted Salmon	28
<i>Apricot whole mustard glazed zucchini noodles chickpeas cherry tomatoes</i>	
■ Baked Haddock	28
<i>Lightly breaded fingerling potatoes corn chowder</i>	
■ Stuffed Veal Cutlet	27
<i>Spinach sausage mushrooms mozzarella provolone tomato caper butter sauce</i>	
■ Grilled Pork Chop	27
<i>House brined broccolini roasted acorn squash horseradish jus</i>	
Steak Tips*	27
<i>Grilled balsamic onions mashed potatoes green beans bourbon glaze</i>	
Zinfandel Braised Short Rib	29
<i>Sautéed garlic spinach parmesan risotto red wine demi glaze</i>	
New York Sirloin *	38
<i>Black pepper and porcini rubbed asparagus onion strings truffle blue cheese butter</i>	

HELLO FALL!

- Cape Cod Mule 12
Cranberry vodka | ginger beer | cranberries | fresh lime
- Pumpkin-tini 13
Boston Harbor Distillery Maple Cream | vanilla vodka | pumpkin spice liquor | buttershots | cinnamon sugar rim
- Harvest Sangria 12
Moscato | apple liquor | ginger liquor | hard cider | apple cider | cranberry juice | cinnamon stick, apple and cranberry garnish



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>	
■ Pulled Pork Sandwich	16
<i>Korean BBQ Sauce pear slaw pickled red onions sesame seed bun garlic sesame seed 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>	
Mushroom Veggie Burger (v)	18
<i>Portobello mushroom, spinach, feta burger caramelized onions roasted red peppers tzatziki brioche bun sweet potato fries</i>	
Fig & Prosciutto Flatbread	17
<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>	
■ Fall Flatbread (v)	16
<i>Shaved brussels butternut squash fresh pesto gouda cheese</i>	

SIDES

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

3 SIGNATURES

Georgia Peach	12
<i>Wheatley vodka Peachtree schnapps ginger beer peach bellini purée</i>	
Red Sangria	13
<i>Tempranillo Peachtree schnapps triple sec apricot brandy blackberry brandy</i>	
3 Sparkler	12
<i>Zardetto prosecco St. Elder</i>	
Whiskey Mule	13
<i>Blackberry whiskey fresh lime ginger beer blackberries</i>	
Orange Blossom Martini	13
<i>Smirnoff orange orange liqueur pomegranate juice orange juice</i>	
Mar-3-Ni	15
<i>Grey Goose la poire lemongello pomegranate juice cherry</i>	
Pink Grapefruit-Tini	13
<i>Deep Eddy ruby red vodka St. Elder grapefruit juice cranberry juice</i>	
Cucumber-Tini	15
<i>Hendrick's gin St. Elder muddled cucumber</i>	
Pineapple Infusion	13
<i>Pineapple infused vodka pineapple wedge</i>	
Raspberry Mojito	13
<i>Bacardi raspberry mint sprig fresh muddled raspberries</i>	
Maple Old Fashioned	14
<i>Maple whiskey luxardo cherry orange brown sugar black walnut bitters</i>	
Autumn Spritz	14
<i>Prosecco aperol ginger liquor apple cider apple slice cinnamon sugar rim</i>	
3 Mai Tai	14
<i>Parrot Bay coconut rum Goslings Black Seal rum pineapple juice lime juice grenadine</i>	
3 Negroni	14
<i>Liberty Tree barrel rested gin aperol sweet vermouth</i>	

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!