

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
Lightly fried florets | blue cheese crumble | house-made buffalo sauce
- Vegetable Spring Rolls (v)** 13
Ponzu glaze | orange chili dipping sauce
- **Pan Seared Brussels Sprouts** 14
Bacon | caramelized onions | feta cheese | warm bacon vinaigrette
- Thai Chicken Skewers** 13
Chili spiced chicken | thai peanut sauce
- Caribbean Chicken Tenders** 13
Spicy caribbean barbecue sauce | blue cheese dip
- **Bruschetta** 14
Grilled herb focaccia | marinated heirloom tomatoes | shallots | capers | olive oil | aged balsamic vinegar | basil | fresh mozzarella
- Sheet Pan Loaded Nachos** 14
Spicy beef | pico de gallo | jalapeños | avocado crema
- **House Made Mozzarella Sticks (v)** 14
Marinara | fresh basil pesto
- Jumbo Shrimp Cocktail (4pcs.)** 15
Sriracha cocktail sauce
- Calamari** 16
Cherry peppers | marinara | basil aioli | pecorino romano
- Ahi Tuna Tartare*** 16
Spicy mayo | honey wasabi drizzle | sweet soy | wontons

SALADS AND BOWLS

- 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)** 20
Charred artichokes | hummus | chick peas | quinoa | kalamata olives | cucumbers | grape tomatoes | baby spinach | feta cheese | Greek vinaigrette
- Chicken Avocado Bowl** 24
Louisiana style chicken | cotija cheese | chick peas | quinoa | greens | red cabbage | red and yellow peppers | black bean corn salsa | cilantro aioli
- Tuna Poke Bowl*** 26
Salad greens | jasmine rice | bean sprouts | carrots | cucumbers | pineapple | edamame | crispy wontons | chili lime dressing

FAVORITES

- **Fall Risotto** 20
Butternut squash | spinach | pancetta | truffle sage cream sauce | apple gremolata
- **Stuffed Acorn Squash (v)** 20
Quinoa | dried cranberries | roasted butternut squash | spinach | spiced pepita seeds | apple cider reduction
- Eggplant Neopolitan (v)** 22
Herb breaded eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara
- **Butternut Squash Ravioli (v)** 22
Walnuts | dried cranberries | shaved asiago | balsamic drizzle | sage brown butter
- **Rigatoni Bolognese** 22
Braised veal, beef and pork | house-made tomato sauce | mushrooms | cream
- 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
- **Spicy Shrimp Tagliatelle** 25
Grape tomatoes | roasted corn | tagliatelle pasta | chipotle cream
- Pan Roasted Salmon** 26
Apricot whole mustard glazed | zucchini noodles | chickpeas | cherry tomatoes
- **Baked Haddock** 26
Lightly breaded | fingerling potatoes | corn chowder
- **Stuffed Veal Cutlet** 25
Spinach | sausage | mushrooms | mozzarella | provolone | tomato caper butter sauce
- **Grilled Pork Chop** 25
House brined | broccolini | roasted acorn squash | horseradish jus
- Steak Tips*** 25
Gilled balsamic onions | french fries | bourbon glaze
- Zinfandel Braised Short Rib** 27
Sautéed garlic spinach | parmesan risotto | red wine demi glaze

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



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
- **Pulled Pork Sandwich** 16
Korean BBQ Sauce | pear slaw | pickled red onions | sesame seed bun | garlic sesame seed 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
- Mushroom Veggie Burger** 17
Portobello mushroom, spinach, feta burger | caramelized onions | roasted red peppers | tzatziki | brioche bun | sweet potato fries
- 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

SIDES

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