

BREAKFAST

Served 10am to 2pm

- Buttermilk Pancakes** 13
*Powdered sugar | Vermont maple syrup
(add fresh fruit compote 2)*
- Farmer's Omelet** 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** 16
*Cinnamon swirl bun | royal icing | brown sugar butter
(add fresh fruit compote 2)*
- Caprese Avocado Toast** 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
- Avocado Toast* 8
- Steak Hash* 6
- Home Fries* 4
- Loaded Tater Tot Waffle* 8
- Smoked Bacon* 4
- Smoked Salmon* 8
- Pork Sausage* 3
- English Muffin* 2.5
- Toast* 2.5

DESSERT all desserts 10

- Flourless Chocolate Cake (GF)**
Chocolate ganache | raspberry sauce | whipped cream
- Brownie Sundae**
*Vanilla ice cream | whipped cream |
caramel and chocolate drizzle*
- Warm Cookies and Hot Cocoa**
*Double chocolate crinkle | snickerdoodle |
chocolate chip | hot cocoa
make it adult with bailey's, peppermint schnapps or
pumpkin liquor in your cocoa for \$5*
- Vanilla Bean Crème Brûlée (GF)**
Chilled vanilla custard | caramelized sugar topping
- **Rustic Apple Tart**
*Flaky tart dough | warm granny smith apples |
vanilla ice cream | caramel drizzle*
- **Tiramisu**
*Lady fingers dipped in espresso | mascarpone |
cocoa powder*

KIDS MENU all kids menu items 8

- Mac & Cheese**
Just like mom and dad's without the breadcrumbs
- Grilled Cheese**
*American cheese and soft toasted bread,
and french fries*
- Chicken Fingers**
Ketchup, french fries or celery and carrot sticks
- Grilled Chicken**
Over fresh garden salad or caesar salad
- Kid's Hamburger**
Toasted bun and french fries
- Penne Pasta**
Red sauce and cheese, or butter and cheese
- Cheese Pizza**
Marinara and mozzarella
- Chicken Parmesan**
Red sauce and pasta
- Fish & Chips**
Fresh fish and french fries
- All Beef Hot Dog**
Toasted bun and french fries

Dining At 3 Has Its Rewards.

Thank you for dining at 3. Now, we'd like to give you something back...by rewarding you every time you dine at 3. See the front desk to get your **Rewards Card**, and start earning points today!



Carry out catering available
See full catering menu online at
www.3-restaurant.com



Cocktails To Go
Call 508.528.6333 to order



3 is pleased to offer several gluten free options including pizza crust, pasta, and wraps. In addition, many of our dishes can be made gluten free.

Before placing your order, please inform your server if a person in your party has a food allergy.



Monday - Thursday ■ 11:30am to 9pm
Friday - Saturday ■ 11:30am to 10pm
Sunday ■ 10am to 9pm



take ■ out

Online ordering available now!



Scan the QR code with your camera app or visit
3-restaurant.com/order-online

461 West Central St. (Rt. 140)
Franklin, MA
508.528.6333
www.3-restaurant.com



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	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>	

■ **New Items**

(v) Vegetarian

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>	

Add To Your Salad

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

SIDES

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

Pricing:

L lunch prices (served until 4 pm)

D dinner prices

FAVORITES

■ Stuffed Acorn Squash (v)	L20 / D22
<i>Quinoa dried cranberries roasted butternut squash spinach spiced pepita seeds apple cider reduction</i>	
■ Fall Risotto	L20 / D24
<i>Butternut squash spinach pancetta truffle sage cream sauce apple gremolata</i>	
Eggplant Neopolitan (v)	L22 / D24
<i>Herb breaded eggplant spinach red peppers portobello mushrooms provolone marinara</i>	
■ Butternut Squash Ravioli (v)	L22 / D24
<i>Walnuts dried cranberries shaved asiago balsamic drizzle sage brown butter</i>	
■ Rigatoni Bolognese	L22 / D25
<i>Braised veal, beef and pork house-made tomato sauce mushrooms cream</i>	
Chicken Parmesan	L22 / D25
<i>Marinara mozzarella penne with buttery cheese sauce</i>	
Chicken Milanese	L22 / D26
<i>Parmesan herb breaded chicken breast parmesan risotto green beans lemon white wine beurre blanc</i>	

■ Spicy Shrimp Tagliatelle	L25 / D27
<i>Grape tomatoes roasted corn tagliatelle pasta chipotle cream</i>	
Pan Roasted Salmon	L27 / D28
<i>Apricot whole mustard glazed zucchini noodles chickpeas cherry tomatoes</i>	
■ Baked Haddock	L26 / D28
<i>Lightly breaded fingerling potatoes corn chowder</i>	
■ Stuffed Veal Cutlet	L25 / D27
<i>Spinach sausage mushrooms mozzarella provolone tomato caper butter sauce</i>	
■ Grilled Pork Chop	L25 / D27
<i>House brined broccolini roasted acorn squash horseradish jus</i>	
Steak Tips*	L25 / D27
<i>Grilled balsamic onions mashed potatoes green beans bourbon glaze</i>	
Zinfandel Braised Short Rib	L27 / D29
<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>	
Dinner Only	

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)	L17 / D18
<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>	

**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. 09272021*