

# 3

eat ■ drink ■ celebrate



"Eat some  
brunch, then  
change the  
world."  
- Unknown

■ New Items

## EYE OPENERS

### 3 Bloody Mary / 12

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

### Grand Bellini / 11

Zardetto prosecco | grand marnier |  
raspberry & peach liquor | peach purée

### Mimosa / 10

Zardetto prosecco | orange juice

### Ryes and Shine / 12

Sazarac rye | espresso liqueur | chocolate bitters | brown sugar simple syrup



## APPS/SALADS

### Local Chilled Oysters \* 3 ea

### Caribbean Chicken Tenders 12

Spicy Caribbean barbecue sauce | blue cheese dip

### Vegetable Spring Rolls 12

Ponzu glaze | orange chili dipping sauce

### Nachos 13

Tortilla chips | cheddar and jack cheeses | tomatoes | black bean chili |  
salsa | sour cream | guacamole (add spicy beef 4)

### Calamari 14

Cherry peppers | marinara | basil aioli | pecorino romano

### Simple Garden 9

Parmesan-peppercorn dressing

### Caesar 10

Crisp romaine | sourdough croutons | shaved pecorino

### ■ Harvest Salad 12

Arugula | roasted beets | sweet potatoes | golden raisins |  
candied walnuts | orange ricotta | maple mustard vinaigrette

### Fresh Berry, Fig & Goat Cheese 12

Organic mesclun greens | arugula | frisée | raspberries | strawberries |  
blueberries | spiced almonds | Vermont goat cheese | vanilla bean vinaigrette

### Tequila Lime Shrimp Chop Chop 18

Tequila lime marinated shrimp | romaine lettuce | cucumbers |  
plum tomatoes | asparagus | snow peas | red peppers | feta |  
chopped oregano | basil | red wine vinaigrette

### Mediterranean Salmon\* 22

Organic mesclun greens | cous cous | roasted red peppers |  
charred artichokes | red onion | cherry tomatoes | capers |  
kalamata olives | feta cheese | lemon basil vinaigrette

### Add To Your Salad

Chicken 5 | shrimp 8 | salmon 10 | bbq steak tips 10

## BREAKFAST

### Buttermilk Pancakes 12

Light and fluffy | powdered sugar | Vermont maple syrup  
(add fresh fruit compote 2)

### Farmer's Omelet 12

Organic eggs | spinach | havarti cheese | mushrooms

### Chef Muffin's Sandwich 13

Two fried organic eggs | maple ham | sausage | Vermont cheddar |  
chipotle aioli | griddled english muffin

### Breakfast Burrito 13

Scrambled organic eggs | salsa | bacon | sausage | queso fresco |  
flour tortilla

### Chef's Breakfast Plate 13

Vanilla bean yogurt | fresh berries | granola | avocado toast

### Traditional Eggs Benedict 13

Two poached organic eggs | black forest ham | hollandaise  
(add smoked salmon 4, spiced gulf shrimp 4)

### Sticky Bun French Toast 14

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

### Steak and Cheese Omelet 14

Shaved steak | peppers | onions | mushrooms | three cheese blend

### ■ Brunch Bowl 15

Sunny side eggs | tater tots | mushrooms | peppers | onions |  
cheddar jack | corned beef hash

### Breakfast Burger \* 15

Angus beef burger | Vermont cheddar | smoked bacon |  
sunny side up organic egg | maple aioli | brioche bun |  
hand cut french fries

### Fried Chicken and Eggs 15

Fried boneless chicken breast | house gravy | house made biscuit |  
two sunny side up organic eggs

### Caprese Avocado Toast 15

Chunky avocado spread on artisan toast | diced tomatoes |  
fresh mozzarella | aged balsamic drizzle | two sunny side up  
organic eggs  
(add smoked salmon 4, spiced gulf shrimp 4)

### Steak & Eggs \* 18

Bourbon BBQ marinated steak tips | two sunny side up organic eggs |  
potatoes

## LUNCH

### The 3 Burger \* 14

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

### ■ Chicken Caprese Sandwich 14

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

### ■ Mushroom Veggie Burger 15

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

### Salmon Burger 15

Boston bibb lettuce | cucumbers | plum tomatoes |  
dill crème fraiche | brioche bun | hand cut french fries

### Spicy Fish Tacos 16

Pineapple mango salsa | cabbage | cilantro aioli |  
soft shell flour tortillas or Boston bibb lettuce

### ■ Butternut Squash Ravioli 18

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

### Chicken Parmesan 18

Marinara | mozzarella | penne with buttery cheese sauce

### Steak Tips \* 20

Bourbon BBQ marinade | grilled balsamic onions |  
hand cut french fries

### ■ Pan Roasted Salmon\* 22

Pumpkin seed encrusted | red lentil and asparagus  
basmati rice pilaf | pomegranate drizzle

### ■ Fig & Prosciutto Flatbread 14

Sliced prosciutto | arugula | balsamic glaze | fig jam |  
shaved romano cheese

### ■ Thai Spiced Chicken Flatbread 14

Bacon | cheddar | ranch | scallions

## BREAKFAST SIDES

House-made Cinnamon Bun 4

Avocado Toast 6

Corned Beef Hash 6

Home Fries 4

Smoked Bacon 4

Smoked Salmon 6

Pork Sausage 3

English Muffin 2.5

Toast 2.5

House-made Biscuit and Gravy 4

\*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. 02072020

# 3 SIGNATURES

- 3 Sparkler** 11  
*Zardetto prosecco | st. elder liqueur*
- Orange Blossom Martini** 12  
*Smirnoff orange | orange liqueur | pomegranate juice | orange juice*
- Newport Dark 'N' Stormy** 13  
*Thomas Tew aged rum | ginger beer | lime*
- Pumpkin-tini** 12  
*Smirnoff vanilla | boston harbor distillery maple cream | pumpkin spice liqueur | cinnamon/sugar rim*
- Pink Grapefruit-Tini** 12  
*Deep eddy ruby red vodka | st. elder liqueur | grapefruit juice | cranberry juice*
- Cucumber-Tini** 14  
*Hendrick's gin | st. elder liqueur | muddled cucumber*
- 3 Red Sangria** 12  
*Tempranillo | peachtree schnapps | triple sec | apricot brandy | blackberry brandy*
- Mar-3-Ni** 14  
*Grey goose la poire | lemoncello | pomegranate juice | cherry*
- Cider Sangria** 12  
*Moscato | apple liqueur | ginger liqueur | down east hard cider | cranberry juice*
- Pineapple Infusion** 11  
*Pineapple infused vodka | pineapple wedge*
- New England Old Fashioned** 13  
*Putnam New England rye | orange | cherry | sugar | bitters*
- Raspberry Mojito** 12  
*Bacardi raspberry | mint sprig | fresh muddled raspberries*
- Marga-heat-a** 13  
*Habanero infused cuervo silver | triple sec | house-made margarita mix | sriracha salt rim*
- 3 Negroni** 12  
*Liberty tree barrel rested gin | aperol | sweet vermouth*

# ★ WINES ★

## EASY DRINKING | Old and new favorites

	<u>6oz</u>	<u>9oz</u>	<u>Btl</u>		<u>6oz</u>	<u>9oz</u>	<u>Btl</u>
<b>Zardetto, Prosecco</b>   N/V   Italy	10		40	<b>Grayson, "Lot 5," Pinot Noir</b>   2018   California	10	14.5	40
<b>Beringer, White Zinfandel</b>   N/V (S)   California	8	11.5	32	<b>Battle Creek Cellars, "Unconditional," Pinot Noir</b>   2017   Oregon	13	19	52
<b>Di Lenardo, "Monovitigno", Pinot Grigio</b>   2018   Friuli	9	13.5	36	<b>Rex Hill, Pinot Noir</b>   2017 (BD)   Willamette Valley			64
<b>Torresella, Pinot Grigio</b>   2018   Veneto	12	17.5	48	<b>Ruffino, Chianti Superiore</b>   2017   Tuscany	9	13	36
<b>Clean Slate, Riesling</b>   2018   Mosel	10	14.5	40	<b>Guenoc, Merlot</b>   2017   California	9	13	36
<b>Ashbourne, Sauvignon Blanc</b>   2018   South Africa	10	14.5	40	<b>High Note, "Elevated," Malbec</b>   2017   Mendoza	10	14.5	40
<b>Kim Crawford, Sauvignon Blanc</b>   2018   Marlborough	13	19	52	<b>Carmenet, Cabernet Sauvignon</b>   2016   California	9	13	36
<b>Guenoc, Chardonnay</b>   2018   California	9	13	36	<b>Rock &amp; Vine, "Three Ranches," Cabernet Sauvignon</b>   2017   Central Coast	12	17.5	48
<b>La Crema, Chardonnay</b>   2018   Monterey	13	19	52	<b>Justin, Cabernet Sauvignon</b>   2017   Paso Robles	17	25	64

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

	<u>Btl</u>		<u>Btl</u>
<b>Veuve Clicquot, Yellow Label, Brut</b>   N/V   France	135	<b>Qupe, Syrah</b>   2016   Central Coast	46
<b>Santa Margherita, Pinot Grigio</b>   2018   Valdadige	62	<b>Frog's Leap, Zinfandel</b>   2017   Napa	66
<b>Trimbach, Riesling</b>   2014   Alsace	60	<b>Markham Vineyards, Merlot</b>   2016   Napa	54
<b>St. Supery, Sauvignon Blanc</b>   2018   Napa Valley	44	<b>Coppola, "Claret," Cabernet Sauvignon</b>   2017   California	45
<b>Cambria, "Katherine's Vineyard," Chardonnay</b>   2017 (S)   Santa Maria Valley	48	<b>Gundlach Bundschu, "Mountain Cuvée," Red Blend</b>   2017   Sonoma County	56
<b>Sonoma Cutrer, "Russian River Ranches," Chardonnay</b>   2017   Sonoma Coast	56	<b>Domaine Drouhin, Pinot Noir</b>   2016   Dundee Hills	80

## SPLURGE | Go ahead, you deserve it!

	<u>Btl</u>		<u>Btl</u>
<b>Dom Perignon, Champagne</b>   2006   France	275	<b>Duckhorn, Merlot</b>   2016   Napa	100
<b>Cloudy Bay, Sauvignon Blanc</b>   2018   Marlborough	65	<b>Quintessa, Meritage</b>   2015   Rutherford	175
<b>Lucien Crochet, Sancerre</b>   2017   France	70	<b>Kosta Browne, Pinot Noir</b>   2015   Sonoma Coast	195
<b>Shafer, "Red Shoulder Ranch," Chardonnay</b>   2017   Carneros	100	<b>Jordan, Cabernet Sauvignon</b>   2014   Alexander Valley	110
<b>Newton, "Unfiltered," Chardonnay</b>   2015   Napa	105	<b>Ghost Block, Cabernet Sauvignon</b>   2016   Oakville	130
		<b>Cakebread, Cabernet Sauvignon</b>   2016   Rutherford	135
		<b>Silver Oak, Cabernet Sauvignon</b>   2014   Alexander Valley	140

# IMPORTS

- Buckler** | (non-alc) | 4.75
- Amstel Light** | 3.5 abv | 6.5
- Corona** | 4.6 abv | 6.5
- Corona Light** | 4.1 abv | 6.5
- Heineken** | 5.0 abv | 6.5
- Smithwick's Ale** | 4.5 abv | 6.5
- Stella Artois** | 5.0 abv | 6.5
- Peroni** | 5.1 abv | 6.5
- Bass Ale** | 5.1 abv | 6.5

# 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 | 5.5
- Angry Orchard "Crisp Apple"** | 5.0 abv | 6.25
- White Claw Black Cherry** | 5.0 abv | 6.25
- Founders "All Day" IPA** | 4.7 abv | 6.5
- Harpoon IPA** | 5.9 abv | 6.5
- Sam Adams Light** | 4.0 abv | 6.5
- Sam Adams Boston Lager** | 4.9 abv | 6.5
- Blue Moon Belgian White** | 5.4 abv | 6.5
- Redbridge (Gluten-Free)** | 3.2 abv | 6.5
- Ballast Point Grapefruit Sculpin** | 7.0 abv | 6.75
- Dogfish Head "60 Minute" IPA** | 6.0 abv | 6.75
- Mayflower "New World" IPA** | 6.0 abv | 6.75
- Allagash Belgian White** | 5.1 abv | 7.5
- Idle Hands "Slate" Ale** | 5.3 abv | 7.5
- Carlson Orchards Hard Cider** | 5.0 abv | 8

# DRAUGHTS

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

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