

# 3

eat ■ drink ■ celebrate



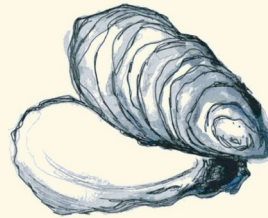
"But I always say, one's company, two's a crowd, and three's a party."  
-Andy Warhol

■ New Item

\*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. 02102020

## FIRST TASTE

Local Chilled Oysters *	3ea	7
■ Blistered Shishito Peppers		
<i>Sweet peppers with a hint of heat   garlic sriracha aioli   crispy wontons</i>		
■ Street Corn Arancini		11
<i>Cotija cheese   scallions   sweet corn   pimento aioli</i>		
Buffalo Cauliflower		12
<i>Lightly fried florets   blue cheese crumble   house-made buffalo sauce</i>		
Thai Chicken Skewers		12
<i>Chili spiced chicken   thai peanut sauce</i>		
Caribbean Chicken Tenders		12
<i>Spicy caribbean barbecue sauce   blue cheese dip</i>		
Vegetable Spring Rolls		12
<i>Ponzu glaze   orange chili dipping sauce</i>		
Nachos		13
<i>Cheddar jack   tomatoes   spicy beef   guacamole</i>		
Asian Lettuce Wraps		13
<i>Stir fried chicken   water chestnuts   peanuts   sprouts   carrots   pineapple   hoisin dipping sauce (substitute shrimp add 2)</i>		
Bruschetta and Burrata		13
<i>Grilled Italian bread   vine ripe tomatoes   capers   olives   red onions   basil   burrata   aged balsamic vinaigrette</i>		
Calamari		14
<i>Cherry peppers   marinara   basil aioli   pecorino romano</i>		
Ahi Tuna Tartare*		15
<i>Tempura crisps   avocado   cucumbers   heirloom carrots   spicy mayo   honey wasabi drizzle   sweet soy</i>		



## SALADS

Simple Garden		9
<i>Parmesan-peppercorn dressing</i>		
Caesar		10
<i>Crisp romaine   sourdough croutons   shaved pecorino</i>		
■ Harvest Salad		12
<i>Arugula   roasted beets   sweet potatoes   golden raisins   candied walnuts   orange ricotta   maple mustard vinaigrette</i>		
Fresh Berry, Fig & Goat Cheese		12
<i>Organic mesclun greens   arugula   frisée   mixed berries   spiced almonds   Vermont goat cheese   vanilla bean vinaigrette</i>		
Chicken Avocado Bowl		20
<i>Louisiana style chicken   cotija cheese   chick peas   quinoa   greens   red cabbage   red and yellow peppers   black bean corn salsa   cilantro aioli</i>		
Tequila Lime Shrimp Chop Chop		24
<i>Tequila lime marinated shrimp   romaine lettuce   cucumbers   plum tomatoes   asparagus   snow peas   red peppers   feta   chopped oregano   basil   red wine vinaigrette</i>		
Mediterranean Salmon*		26
<i>Organic mesclun greens   cous cous   roasted red peppers   charred artichokes   red onion   cherry tomatoes   capers   kalamata olives   feta cheese   lemon basil vinaigrette</i>		

## FAVORITES

■ Buttermilk Fried Organic Chicken		20
<i>Bell &amp; Evans organic chicken   mashed potatoes   coleslaw   chicken gravy</i>		
■ Roasted Organic Chicken Breast		25
<i>Bell &amp; Evans organic chicken   mashed potatoes   mushrooms   artichokes   butternut squash   pan jus</i>		
■ Simple Fettuccini		20
<i>House-made fettuccini   spinach   portabello mushrooms   truffle oil   pecorino romano   garlic white wine butter sauce</i>		
■ Butternut Squash Ravioli		22
<i>Walnut sage brown butter   dried cranberries   shaved asiago   balsamic drizzle</i>		
Rigatoni Bolognese		23
<i>Braised veal, beef and pork   house-made tomato sauce   mushrooms   cream</i>		
Chicken Parmesan		24
<i>Marinara   mozzarella   penne with buttery cheese sauce</i>		
Spicy Fish Tacos		22
<i>Pineapple mango salsa   cabbage   cilantro aioli   soft shell flour tortillas or Boston bibb lettuce</i>		
■ Tuna Poke Bowl		24
<i>Salad greens   jasmine rice   bean sprouts   carrots   cucumbers   pineapple   edamame   crispy wontons   chili lime dressing</i>		
Baked Atlantic Haddock		25
<i>Herb buttered bread crumbs   chopped marinated tomatoes   capers   pine nut basil quinoa   lemon beurre blanc</i>		
■ Pan Roasted Salmon*		27
<i>Pumpkin seed encrusted   red lentil and asparagus basmati rice pilaf   pomegranate drizzle</i>		
Jambalaya		24
<i>Rock shrimp   chicken   andouille sausage   tasso ham   spicy vegetables   dirty rice</i>		
Stuffed Veal Cutlet		26
<i>Spinach   sausage   mushrooms   mozzarella   provolone   tomato caper butter sauce</i>		
Steak Tips*		23
<i>Bourbon glaze marinated   grilled balsamic onions   mashed potatoes   green beans</i>		
Zinfandel Braised Short Rib		29
<i>Sautéed garlic spinach   parmesan risotto   red wine demi glaze</i>		
■ 12oz Coffee Rubbed New York Sirloin*		32
<i>Sweet potato fries   brown sugar bourbon butter</i>		
8oz Black Angus Filet Mignon*		34
<i>Mashed potatoes   grilled asparagus   bordelaise sauce</i>		

## SIDES

Brussels Sprouts Hash	5	Parmesan Truffle Fries	6
Garlic Sautéed Spinach	5	Sweet Potato Fries	6
Mashed Potatoes	5	Loaded Baked Potato	6
Grilled Asparagus	5	Lobster Risotto	12

## MAKE IT A MULE!

Kentucky Mule	12
<i>Apple bourbon   ginger beer   fresh lime</i>	
Pumpkin Mule	12
<i>Pumpkin pie vodka   ginger beer   fresh lime   cinnamon stick</i>	
Cape Cod Mule	12
<i>Cranberry vodka   ginger beer   fresh lime   cranberries</i>	



## HANDHELDS

■ Fried Chicken Sliders		14
<i>Swiss cheese   cole slaw   maple aioli   spicy hot honey   flaky biscuit   hand cut french fries</i>		
■ Chicken Caprese Sandwich		14
<i>Buffalo mozzarella   prosciutto   tomatoes   arugula   basil pesto   balsamic vinegar   Italian bread   hand cut french fries</i>		
Warm Roast Beef Sandwich		14
<i>Caramelized onions   mushrooms   Swiss cheese   horseradish aioli   soft onion roll   hand cut french fries</i>		
The 3 Burger*		14
<i>Vermont cheddar   "3 special sauce"   lettuce   tomato   house pickles   brioche bun   hand cut french fries</i>		
■ Mushroom Veggie Burger		15
<i>Portobello mushroom, spinach, feta burger   caramelized onions   roasted red peppers   tzatziki   brioche bun   sweet potato fries</i>		
■ Salmon Burger*		16
<i>Boston bibb lettuce   cucumbers   plum tomatoes   dill crème fraiche   brioche bun   sweet potato fries</i>		
Fresh Maine Lobster Roll		mkt
<i>Lettuce   tomato   griddled buttered brioche roll   hand cut french fries</i>		
Fig & Prosciutto Flatbread		14
<i>Sliced prosciutto   arugula   balsamic glaze   fig jam   shaved romano cheese</i>		
Thai Spiced Chicken Flatbread		14
<i>Bacon   cheddar   ranch   scallions</i>		

## VEGETARIAN

■ Veggie Bowl		20
<i>Red &amp; white quinoa   spinach   broccoli   roasted red peppers   asparagus   artichokes   cauliflower   vegetable broth</i>		
Roasted Acorn Squash		20
<i>Quinoa   dried cranberries   roasted butternut squash   baked kale   spiced pepita seeds   apple cider reduction</i>		
Eggplant Neopolitan		22
<i>Herb breaded eggplant   spinach   red peppers   portabello mushrooms   provolone   marinara</i>		

# 3 SIGNATURES

- 3 Sparkler** 11  
*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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