



"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
■ Blistered Shishito Peppers	7
<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>	
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>	
Buffalo Cauliflower	12
<i>Lightly fried florets blue cheese crumble house-made buffalo 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 raspberries strawberries blueberries spiced almonds Vermont goat cheese vanilla bean vinaigrette</i>	
Buffalo Chicken	16
<i>Romaine lettuce tomato hard boiled egg chopped bacon cheddar cheese blue cheese dressing</i>	
Tequila Lime Shrimp Chop Chop	18
<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*	22
<i>Organic mesclun greens cous cous roasted red peppers charred artichokes red onion cherry tomatoes capers kalamata olives feta cheese lemon basil vinaigrette</i>	

Add To Your Salad

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

FAVORITES

■ Simple Fettuccini	16
<i>House-made fettuccini spinach portabello mushrooms truffle oil pecorino romano garlic white wine butter sauce</i>	
■ Chicken Picatta	17
<i>Red lentil and asparagus basmati rice pilaf lemon white wine caper sauce</i>	
Chicken Parmesan	18
<i>Marinara mozzarella penne with buttery cheese sauce</i>	
Rigatoni Bolognese	16
<i>Braised veal beef and pork house-made tomato sauce mushrooms cream</i>	
■ Butternut Squash Ravioli	18
<i>Walnut sage brown butter dried cranberries shaved asiago balsamic drizzle</i>	
Jambalaya	18
<i>Rock shrimp chicken andouille sausage tasso ham spicy vegetables dirty rice</i>	
Baked Atlantic Haddock	20
<i>Herb buttered bread crumbs chopped marinated tomatoes capers pine nut basil quinoa lemon beurre blanc</i>	
■ Pan Roasted Salmon*	22
<i>Pumpkin seed encrusted red lentil and asparagus basmati rice pilaf pomegranate drizzle</i>	
Steak Tips*	20
<i>Bourbon BBQ marinade grilled balsamic onions hand cut french fries</i>	

BOWLS

■ Brunch Bowl	15
<i>Sunny side eggs tater tots mushrooms peppers onions cheddar jack corned beef hash</i>	
■ Veggie Bowl	15
<i>Red & white quinoa spinach broccoli roasted red peppers asparagus artichokes cauliflower vegetable broth</i>	
Chicken Avocado Bowl	16
<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	20
<i>Salad greens jasmine rice bean sprouts carrots cucumbers pineapple edamame crispy wontons chili lime dressing</i>	

TACOS

■ Ancho Chili Braised Short Rib Tacos	15
<i>Dirty rice avocado cabbage cotija cheese pico de gallo sriracha aioli</i>	
■ Chicken Tacos	15
<i>Black bean corn salsa cabbage jack cheddar blend pico de gallo cilantro aioli</i>	
Spicy Fish Tacos	16
<i>Pineapple mango salsa cabbage cilantro aioli</i>	
<i>Soft shell flour tortillas or Boston bibb lettuce</i>	

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

The 3 Grilled Cheese	13
<i>Fontina cheese basil pesto arugula roasted red peppers griddled whole grain tomato basil soup</i>	
Pressed Cubano Sandwich	13
<i>Roasted pork ham pickles spicy mustard Swiss cheese hand cut french fries</i>	
■ 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>	

Flatbreads and sandwiches available gluten free. Add \$2

VEGETARIAN

■ Roasted Acorn Squash	16
<i>Quinoa dried cranberries roasted butternut squash baked kale spiced pepita seeds apple cider reduction</i>	
Eggplant Neopolitan	18
<i>Herb breaded eggplant spinach red peppers portabella 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>
Zardetto, Prosecco N/V Italy	10		40	Grayson, "Lot 5," Pinot Noir 2018 California	10	14.5	40
Beringer, White Zinfandel N/V (S) California	8	11.5	32	Battle Creek Cellars, "Unconditional," Pinot Noir 2017 Oregon	13	19	52
Di Lenardo, "Monovitigno," Pinot Grigio 2018 Friuli	9	13.5	36	Rex Hill, Pinot Noir 2017 (BD) Willamette Valley			64
Torresella, Pinot Grigio 2018 Veneto	12	17.5	48	Ruffino, Chianti Superiore 2017 Tuscany	9	13	36
Clean Slate, Riesling 2018 Mosel	10	14.5	40	Guenoc, Merlot 2017 California	9	13	36
Ashbourne, Sauvignon Blanc 2018 South Africa	10	14.5	40	High Note, "Elevated," Malbec 2017 Mendoza	10	14.5	40
Kim Crawford, Sauvignon Blanc 2018 Marlborough	13	19	52	Carmenet, Cabernet Sauvignon 2016 California	9	13	36
Guenoc, Chardonnay 2018 California	9	13	36	Rock & Vine, "Three Ranches," Cabernet Sauvignon 2017 Central Coast	12	17.5	48
La Crema, Chardonnay 2018 Monterey	13	19	52	Justin, Cabernet Sauvignon 2017 Paso Robles	17	25	64

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

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

SPLURGE | Go ahead, you deserve it!

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