

# Lunch

## GREENS

### Yellow Fin Tuna

*nappa cabbage, bok choy, bamboo shoots, water chestnuts  
sweet chile vinaigrette, spicy mustard, frizzled wontons 16*

### Port Wine Beets

*stone ground mustard vinaigrette, spiced walnuts, local goat  
cheese fritter, baby spinach, charred yellow pepper threads 9*

### Grilled Chicken Caesar

*romaine, kale, fresh parmesan, asiago cheese  
house made croutons, caesar dressing 12*

### Country Salad

*field greens, dried cranberries, asiago cheese, toasted walnuts  
balsamic vinaigrette 8*

add shrimp \$3 ea, salmon \$6, chicken \$4

## table three

## FLATBREADS

### Smoked Brisket

*Spicy slaw, fresh mozzarella, bbq chimichurri sauce, poblano lime  
crema 14*

### Summer Vegetables

*brie mornay, wild mushrooms, fried onions, balsamic  
reduction 13*

### Sausage & Bacon

*plum tomato sauce, house made sausage,  
hard wood smoked bacon, roasted garlic, cheese 12*

### Duck Confit

*local goat cheese, olive oil, caramelized onions, bing cherries,  
arugula, frizzled prosciutto 15*

add small country salad 5

## QUICHE

*du jour 10*

*with side 12*

## T3 Burger

*chef inspired...changes often 13*

## SOUPS

*of the moment 5*

*roasted tomato 5*

## BETWEEN THE BREAD *served with soup, salad, or frites*

### T3 Brisket

*house made steak sauce, spicy slaw, muenster cheese, caramelized onions, sourdough 12*

### Daffy Duck

*Truffle oil, wild mushrooms, roasted garlic aioli, parmesan, arugula, sourdough 12*

### Mediterranean Wrap

*kalamata olives, romaine, feta cheese, cucumber, balsamic vinaigrette, tomato, hummus 12*

### Blackened Chicken

*white cheddar cheese, arugula, spicy remoulade, multigrain ciabatta 12*

### Shrimp Roll

*chardonnay poached shrimp, celery, shallots, house made roll, mayonnaise, tarragon, capers 14*

### The Club

*hard wood smoked bacon, ham, smoked turkey breast, white cheddar cheese, lettuce,  
dijon aioli, sourdough 12*

### Salmon BLT

*wood smoked salmon, hard wood smoked bacon, lettuce, tomato jam, basil aioli, multigrain ciabatta 13*

Table Three....a comfortable fusion of cuisine

Proprietor Beth S. Ducker

*Please allow for the time it takes for us to prepare your food to order.*

*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of food borne illness*