

## **BEGIN**

### **Parmesan Truffle Frites**

*truffle oil, parmesan 6*

### **Tempura Green Beans**

*chipotle aioli 8*

### **Hummus**

*white bean, pickled radish, EVOO, veggies, pita 10*

### **Calamari**

*crispy cornmeal, banana peppers, remoulade sauce 14*

### **Spinach Goat Cheese**

*warm cheese, fried kale, toasted baguette 13*

### **Warm Bread**

*house butter, epicurean salt 5*

## **START**

### **Scallops**

*corn puree, house made bacon, charred corn, tomatoes  
lemon basil vinaigrette 20*

### **Risotto**

*asparagus, peas, mushrooms, parmesan 15  
add shrimp 4 each, scallops 6 each*

### **Shrimp & Grits**

*Weisenberger grits stone ground grits, andouille sausage, ale sauce 16*

## **IN BETWEEN**

### **Country Salad**

*field greens, dried cranberries, toasted walnuts, balsamic vinaigrette,  
fresh shaved aged asiago cheese 6*

### **Caesar Salad**

*crisp romaine and kale leaves, shaved aged asiago cheese,  
house made croutons, house made Caesar dressing 6*

### **Grilled Beet**

*fried kale, farmer's goat cheese, basil walnut pesto, candied nuts 9*

### **Roasted Tomato Soup 6**

### **Soup of the Moment 6**

## **FLATBREAD**

### **Smoked Brisket**

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

### **Chicken Pesto**

*basil walnut pesto, fresh mozzarella, roasted tomatoes, Kalamata olives 13*

### **Sausage & Bacon**

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

### **Beet**

*farmer's goat cheese, caramelized onion, crème fraiche, arugula,  
candied nut 13*

## **MAIN**

### **Capellini**

*pancetta, wild mushrooms, oven roasted tomatoes, spinach, pistachio, truffle oil 16*

*add shrimp 4 each, scallops 6 each, salmon 10, chicken 9*

### **Scampi Pappardelle**

*shrimp, garlic, California EVOO, lobster broth, lemon, white wine 26*

### **Spanish Paella**

*andouille sausage, chicken, shrimp, mussels, saffron rice, tomatoes, poblano peppers, lobster broth 25*

## **PATIO FAVORITE:**

### **Smoked Brisket Burger**

*house made smoked brisket burger, bacon jam, pickled jalapenos, cambozola cheese, fried egg, frites 19 no substitutions served medium*

### **Fish . . .**

*lentils, house bacon, mushrooms, peas, arugula, mint vinaigrette market price*

### **Bouillabaisse**

*lobster tail, shrimp, mussels, scallops, tomato fennel broth, chorizo foam 34*

### **Salmon**

*grilled then smoked, farro, kale, charred corn, fennel pesto 25*

### **Chicken**

*pan seared chicken, spaghetti squash, lardons, basil, asparagus truffle butter 24*

### **Pork**

*12 oz bone in chop, cheddar grits, summer crop vegetable, peach bourbon jam, pork demi-glace 29*

### **T3 Filet**

*8 ounce grilled choice beef tenderloin, duck fat potato, summer vegetable, cambozola butter, demi glace 38*

### **Market Cut**

*market price*

## **SECONDS** 6

**Duck Fat Potatoes**

**Weisenberger Cheddar Stone Grits**

**Summer Crop Vegetable**

**House Made Frites**

## **LAST**

**Peanut Butter Bombe 10**

*peanut butter cheesecake, chocolate cookie crust, ganache covered, salted caramel gelato*

**Berry Crumble & Lemon Curd 10**

**Composite Cookie & Vanilla Bean Ice Cream 8**

*sweet, salty, nutty...Chef inspired*

**Crème Brulee 8**

**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.*