

BEGIN

Parmesan Truffle Frites

truffle oil, parmesan 6

Tempura Green Beans

chipotle aioli 8

Duck Confit Eggrolls

ponzu sauce, spicy mustard 14

Calamari

crispy cornmeal, banana peppers, remoulade sauce 13

Chorizo Manwich

cavatapi noodles, four cheese cream sauce, house made potato chips 12

Warm Bread

house butter, pink himalayan salt 5

Scallops

pomegranate reduction, butternut puree, crispy onion 20

Winter Risotto

grilled asparagus, squash, peas, shallots, mascarpone cheese 13

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

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

Grilled Caesar

romaine, kale leaves, shaved aged asiago cheese, roasted garlic croutons, house made Caesar dressing 6

T3 Napoleon Salad

warm pancetta potato ragout, port wine poached beets, arugula, hearts of palm, local feta cheese, spiced pistachios, brûléed apples, sun dried tomato vinaigrette 10

Roasted Tomato Soup 6

Soup of the Moment 6

FLATBREAD

Smoked Brisket

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

House Smoked Salmon

red onion, capers, cornichons, sour cream, hollandaise, sriracha 13

Sausage & Bacon

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

Duck Confit

local goat cheese, olive oil, caramelized onions, bing cherries, arugula, frizzled prosciutto 13

*" It is said that without the culinary arts,
the crudeness of reality would be unbearable" - Chef Hale*

MAIN

House Made Fettuccini

brown butter acorn squash, house made bacon, roasted red peppers, spinach, fresh thyme butter sauce 16

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

Gnocchi

sage, smoked pork, duck confit, roasted celeriac, fire roasted tomatoes, cream, shallot 26

Spanish Paella

andouille sausage, chicken, shrimp, mussels, saffron risotto, tomatoes, poblano peppers 25

Fish . . .

brown basmati rice, sauce creole, fried okra, winter corn

market price

Roasted Lamb Shank

gorgonzola polenta, wild mushrooms, chardonnay jus 34

Salmon

grilled then smoked, wild mushroom bordelaise, purple peruvian potatoes, port wine cherry relish 26

Chicken Cassoulet

white beans, pancetta, sautéed kale, house made blueberry sausage 26

Pork Chop

12 oz bone in chop, brûléed apples, french onion bordelaise, dirty mashed potatoes 29

T3 Filet

8-ounce grilled choice beef tenderloin, parmesan crusted duck fat potato, parsley truffle butter, wild mushroom veal demi-glace 38

Eggplant Cannelloni

wild mushrooms, quinoa, charred red pepper coulis, brie mornay, asiago crisp 24

Beef Short Ribs

cabernet reduction, red windsor pomme purée, seasonal vegetable 30

Market Cut

market price

EXTRAS 6

Duck Fat Potatoes

Weisenberger Cheddar Stone Grits

Veg du Jour

House Made Frites

Gorgonzola Polenta & Wild Mushrooms

LAST

Peanut Butter Bombe 10

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

Composite Cookie & Vanilla Bean Ice Cream 8

sweet, salty, nutty...Chef inspired

Roasted Apple Crepe

orange caramel & house made pistachio ice cream 8

Goey Butter Cake Bread Pudding

cinnamon, brown sugar, caramel sauce, pumpkin spiced whipped cream 10

Chocolate Grand Marnier Crème Brûlée 10

Table Three...a comfortable fusion of cuisine

Executive Chef Brian Hale

*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.*