

TRIO

G R I L L

HANDCRAFTED COCKTAILS

FLORAL EXPERIENCE Tanqueray Sevilla Orange gin, lavender, peppercorn, elderflower, lime, Angostura orange bitters	13	BARREL AGED MAPLE OLD FASHIONED Knob Creek rye whiskey, Vermont maple syrup, Fee Brothers old fashioned bitters, orange bitters	15
PALOMA* Mezcal Union, cinnamon, grapefruit shrub, egg white, fresh grapefruit, Angostura bitters	14	TRIO MANHATTAN Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	16
THE LAST WORD Barr Hill gin, Smith & Woodhouse LBV porto, Chartreuse Green, Luxardo Maraschino, lime	16	BEE'S KNEES Barr Hill gin, fresh lemon, honey syrup, Fee Brothers orange bitters	14
CAMPFIRE Rittenhouse rye whiskey, Laphroaig 10yr scotch, crème de cacao, maple syrup, Fee Brothers whiskey barrel-aged bitters	13	A DIPLOMAT Diplomatico Planas rum, grapefruit, mint, simple syrup	12
FROM TEQUILA WITH LOVE Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime	14	PATIENCE IS A VIRTUE Four Roses bourbon, Carpano Antica sweet vermouth, Angostura orange bitters, Campari king cube	15

WINES BY THE GLASS

WHITES		REDS	
PINOT GRIGIO VILLA SANDI	10	PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	19
SANCERRE ROSSIGNOLE	16	PINOT NOIR POINT NORTH	14
ORGANIC VIOGNIER YALUMBA	12	MERLOT SEVEN FALLS	11
CHARDONNAY LINCOURT "STEEL"	13	COTES DU RHONE SAINT COSME	13
CHARDONNAY TAKEN	14	MALBEC KAIKEN	10
RIESLING KUNG FU GIRL	11	CABERNET SAUVIGNON DAOU	16
ROSÉ FLEURS DE PRAIRIE	12	CABERNET SAUVIGNON THE HUNTSMAN	15
SAUVIGNON BLANC ECHO BAY	11	RED BLEND PRISONER CO. "UNSHACKLED"	13
CHENIN BLANC BADENHORST "SECATEURS"	12	PETITE SIRAH J LOHR "TOWER ROAD"	14
		TEMPRANILLO SARDON	13
		ZINFANDEL TERRA D'ORO	13
	13		
	12		
	14		
		RESERVES	
		CHARDONNAY ROMBAUER	23
		ZINFANDEL BLEND ORIN SWIFT 8 YRS IN THE DESERT	24
		CABERNET SAUVIGNON TRINCHERO "MARIO'S VINEYARD"	26

ENJOY 50% OFF ALL LISTED BOTTLES OF WINE
FOR TAKEOUT

DRAFT BEER

ATLAS TROPIC THUNDER IPA <i>EXCLUSIVE BREW</i>	8
STELLA ARTOIS	7
OLD OX GOLDEN OX	7
GUINNESS	8
PORT CITY OPTIMAL WIT	7
BELLS AMBER ALE	7
BLUE POINT TOASTED LAGER	7
OSKAR BLUES DALES PALE ALE	7
DOGFISH HEAD 60 MINUTE IPA	7

BOTTLED BEER

AMSTEL LIGHT	6
BUD LIGHT	6
MILLER LITE	6
HEINEKEN	6
CORONA	7
MAMA'S LITTLE YELLA PILS (CAN)	7
DOGFISH HEAD 90 MINUTE IPA	8
ST. PAULI GIRL N/A	6

TAKEOUT BOTTLED COCKTAILS

MAPLE OLD FASHIONED 35	BEES KNEES 30
FROM TEQUILA WITH LOVE 30	TRIO MANHATTAN 35

EACH BOTTLE CONTAINS 4 HANDCRAFTED COCKTAILS

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APPETIZERS

BLUE BAY MUSSELS

spicy tomato sauce, preserved lemon, truffled garlic bread

CLASSIC JUMBO SHRIMP COCKTAIL

three chilled jumbo shrimp, cocktail sauce, lemon

TUNA TARTARE NACHOS*

wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko

BEEF CARPACCIO

black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery

OYSTERS

served with cocktail sauce, mignonette, lemon

1/2 DOZEN 18 DOZEN 36

CHEF'S SELECTION

16 HOUSEMADE BURRATA

pickled grapes, macerated raisins, granny smith apples, frisee, brown butter croutons, candied walnuts, crispy prosciutto, vin cotto

16

FLASH FRIED CALAMARI

cherry peppers, artichokes, olives, Trio marinara

18

SOY GLAZED PORK BELLY

cucumber wakame salad, house pickled ginger, spicy aioli

18

HOUSEMADE GNOCCHI

brown butter, brussels sprouts, roasted mushrooms, butternut squash, crispy sage, spiced pecans

CHARCUTERIE BOARD

Prosciutto Americano, soppressata, copa, Grafton Cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto

23

SALADS

TRIO CAESAR*

artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing

10

BABY SPINACH SALAD

granny smith apples, red onion, roasted butternut squash, warm bacon vinaigrette, fried goat cheese, spiced pecans

12

BACON & BLUE

iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

12

LAND

GRILLED CHICKEN PAILLARD

wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

PAPPARDELLE BOLOGNESE

braised beef ragout, egg pappardelle, shaved parmesan

NEW FRONTIER BISON NEW YORK STRIP

mushroom and potato hash, red wine jus, habanero mustard

DUROK PORK CHOP

12 oz, sweet potato puree, apple butter, baby kale, sauce Robert

NEW YORK STRIP*

14 oz CAB, whole roasted sweet shallot

BONELESS RIBEYE*

14 oz CAB, whole roasted sweet shallot

FILET MIGNON*

7 oz CAB, whipped potatoes, grilled asparagus, Chianti jus

SEA

29 SOY GLAZED CHILEAN SEABASS

carrot ginger puree, garlic spinach, citrus beurre blanc

45

28 HICKORY SMOKED ATLANTIC SALMON*

root vegetable hash, brussels sprouts, sweet potato puree, warm bacon vinaigrette, vin cotto

32

38 SHRIMP AND GRITS

jumbo shrimp, stone ground grits, andouille sausage, sauce étouffée

28

38 SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry

35

42 SEAFOOD CIOPPINO

white wine tomato broth, mussels, squid, jumbo shrimp, sea scallop, market catch, basil aioli, grilled grand rustico

35

47 PAN SEARED DAYBOAT SCALLOPS*

fall ratatouille, baby kale, butternut squash puree, brown butter

37

SIDES

TRIO FRIES | 10

herb garlic oil, duck fat hollandaise

JUMBO ASPARAGUS | 8

garlic butter, herbed breadcrumbs

TRIPLE CHEESE MACARONI | 10

parmesan crisp

FALL RATATOUILLE | 8

butternut squash, portobello mushrooms, red onion, roasted peppers, rosemary, thyme

GARLIC WHIPPED POTATOES | 8

roasted garlic cream

FRIED BRUSSELS SPROUTS | 10

apple vinaigrette, parmesan

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | GENERAL MANAGER **SAMUEL PRATT-JALLOH**

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

TRIO 10.05.21