

TRIO

G R I L L

HANDCRAFTED COCKTAILS

WE FOUND THE CURE Barr Hill gin, housemade beet-lemon shrub, honey, lemon, cucumber	13	TRIO MANHATTAN Knob Creek rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters	14
CAMPFIRE Rittenhouse rye whiskey, Laphroaig 10yr scotch, crème de cacao, maple syrup, Fee Brothers whiskey barrel-aged bitters	13	BEE'S KNEES Barr Hill gin, fresh lemon, honey syrup, Fee Brothers orange bitters	12
MACCHU MAN Macchu Pisco, Passao passion fruit liqueur, agave, fresh lime, Angostura bitters	12	MOSCOW MULE Tito's vodka, fresh lime, fresh ginger, Q Mixers ginger beer	11
COQUITO Don Q Cristal rum, coconut water, fresh lime	11	PROOF locally distilled Belle Isle 100 proof, Génépy de Chamois, yellow Chartreuse, pineapple, Q Mixers grapefruit soda, Angostura bitters	13
FROM TEQUILA WITH LOVE Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, jalapeño, fresh lime	13	PISCO NOT SO SOUR* Macchu Pisco, Averna amaro, fresh lime, fresh lemon, egg white, Bittermens Boston bittahs	12
BARREL AGED MAPLE OLD FASHIONED Redemption rye whiskey, Vermont maple syrup, Fee Brothers old fashioned bitters, orange bitters	14	A FUNKY GOOD THYME Deaths Door gin, Q Mixers tonic water, housemade blood orange shrub, thyme, fresh lemon	13

WINES BY THE GLASS

BUBBLY			
	PROSECCO VILLA SANDI IL FRESCO	11	
	CAVA BRUT LOS MONTEROS	10	
	BRUT ROSE ROSE D'OR	14	
WHITES		REDS	
PINOT GRIGIO CASTELLANI	9	PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	18
SANCERRE ROSSIGNOLE	15	PINOT NOIR WILD HILLS	13
ORGANIC VIOGNIER YALUMBA	11	MERLOT SEVEN FALLS	10
RIESLING KUNG FU GIRL	9	SHIRAZ/CAB INSURRECTION	12
CHARDONNAY SCOTT FAMILY ESTATES	12	MALBEC KAIKEN	10
CHARDONNAY KIM CRAWFORD	14	CABERNET SAUVIGNON FOLIE A DEUX	14
ROSÉ FLEURS DE PRAIRIE	11	CABERNET SAUVIGNON THE HUNTSMAN	15
SAUVIGNON BLANC ECHO BAY	10	TEMPRANILLO ROMANICO	12
CHENIN BLANC CEDERBERG	11	OLD VINE ZINFANDEL PREDATOR	12
VINHO VERDE JOÃO PORTUGAL RAMOS	9	RED BLEND LOCATIONS CA	12

DRAFT BEER

STELLA ARTOIS	7
OLD OX GOLDEN OX	7
GUINNESS	8
AVERY WHITE RASCAL	7
3 STARS PEPPERCORN SAISON	8
BLUE POINT TOASTED LAGER	7
RIGHT PROPER RAISED BY WOLVES PALE ALE	7
DOGFISH HEAD 60 MINUTE IPA	7

BOTTLED BEER

AMSTEL LIGHT	5
BUD LIGHT	5
MILLER LITE	5
HEINEKEN	6
CORONA	6
SCHILLING LONDON DRY CIDER	7
BALLAST POINT SCULPIN	8
FLYING DOG OYSTER STOUT	7
MAMA'S LITTLE YELLA PILS (CAN)	6



APPETIZERS

FRIED CALAMARI artichoke hearts, kalamata olives, haricots verts, cherry peppers, pomodoro sauce	13	TUNA TARTARE NACHOS* wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko	16
HOUSEMADE BURRATA peach panzanella with baby arugula, heirloom cherry tomatoes, cucumber, red onion, herb croutons, white balsamic vinaigrette	14	HOUSEMADE GNOCCHI roasted mushrooms, charred broccolini, lemon herb emulsion, parmesan crisp	12
CLASSIC JUMBO SHRIMP COCKTAIL three chilled jumbo shrimp, cocktail sauce, lemon	16	PEI MUSSELS white wine, preserved lemon, orzo pasta, spicy tomato sauce, truffled garlic bread	15

OYSTERS

choose one or two types

1/2 DOZEN **16** DOZEN **30**

SWEET JESUS*

Hollywood MD, mild salinity, plump meat, hint of cucumber finish

CHINCOTEAGUE SALT*

Chincoteague VA, salty, exceptionally clean

WELLFLEET*

Cape Cod MA, plump meat, creamy sweet, briny

MALPEQUE*

PEI Canada, balanced sweetness, brine, zesty finish

SHRIMP AND GINGER POTSTICKERS **12**
baby kale, red onions, spicy soy, chili garlic sauce

SOY GLAZED PORK BELLY **14**
cucumber wakame salad, house pickled ginger, spicy aioli

BEEF CARPACCIO* **16**
black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette

ROASTED CAULIFLOWER **10**
golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette

CHARCUTERIE BOARD **23**
Ollie's Prosciutto, soppressata, copa, Landaff cheddar, idiazabal (sheep), bûcheron (goat), grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto, grilled grand rustico

SALADS

BACON AND BLUE ICEBERG iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	12	HEIRLOOM TOMATO herbed ricotta, capers, red onion, shaved celery, basil vinaigrette, herbed croutons	12
TRIO CAESAR* little gem lettuce, chopped egg, anchovies, parmesan crisp	9	TRIO CHOPPED SALAD little gem lettuce, olives, roasted red peppers, hearts of palm, cucumber, truffled matchstick potatoes, 1000 island	12

LAND

BEEF BOLOGNESE braised beef ragout, hand-cut pappardelle, Parmigiano-Reggiano	26	SHRIMP AND GRITS jumbo shrimp, tasso ham, stone ground grits, swiss chard, cajun shrimp butter	32
RED WINE BRAISED SHORT RIB fava bean puree, summer vegetable ragout, trumpet mushroom, red wine jus	36	CRAB CAKES spicy remoulade, tomato corn relish, pickled okra, boardwalk fries	34
BBQ PORK TENDERLOIN* creamed corn, bourbon bbq jus, napa slaw, housemade crispy pork rinds	30	HICKORY SMOKED ATLANTIC SALMON* carrot puree, swiss chard, asparagus, sweet peas, heirloom carrots, red wine balsamic reduction	27
SUMMER VEGETABLE GNOCCHI smoked tomato butter, summer vegetable ratatouille, basil pesto, parmesan crisp	24	SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	33
PAN ROASTED HALF CHICKEN Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus	25	PAN SEARED DAYBOAT SCALLOPS* sweet corn puree, corn and fava bean succotash, bacon vinaigrette, charred lemon emulsion	32

SEA

BUTTERY CRACKER CRUSTED HALIBUT **34**
smashed crispy pee wee potatoes, haricots verts, crispy capers, lemon caper brown butter

STEAKS

FILET MIGNON* 6 oz, whipped potatoes, grilled asparagus, Chianti jus	39
VA NEW FRONTIER BISON STRIP STEAK* cumin dusted, short rib and hot pepper hash, Chianti jus, habanero mustard	34
NEW YORK STRIP* 14 oz, whole roasted sweet shallot, choice of side	39
BONELESS RIBEYE* 14 oz, whole roasted sweet shallot, choice of side	40
SHENANDOAH DRY-AGED RIBEYE* 16 oz, 35 day dry-aged, whole roasted sweet shallot, choice of side	44

SIDES

- SAUTÉED HARICOTS VERTS
- BACON BRAISED COLLARD GREENS
- GARLIC WHIPPED POTATOES
- FRIED BRUSSELS SPROUTS
- TRIPLE CHEESE MACARONI
- HERBED HAND-CUT FRIES WITH DUCK FAT HOLLANDAISE
- SWISS CHARD WITH ROASTED GARLIC
- SWEET CORN SUCCOTASH

8

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | ASSISTANT 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