



## { appetizers }

### **Tikka Mac & Cheese**

masala béchamel | paneer | cilantro  
\$9

### **Mussels & Chorizo**

pork chorizo | beer | leek  
fresno chili | grilled baguette  
\$14

## { salads }

### **Watermelon Wedge**

grilled halloumi | shaved cucumber  
watercress | sesame opal basil vinaigrette  
\$12

### **Heirloom Tomato & Burrata**

bacon lardons | red onion  
ciabatta melba | truffle sherry vinaigrette  
\$11

### **Field Green**

bleu cheese | avocado | spiced pecans  
honey chipotle vinaigrette  
\$10

### **Trio House Salad**

colorful tomatoes | shaved cucumber  
house croutons | champagne vinaigrette  
\$9

+Scoop of Chicken Salad \$3.50  
+Grilled Chicken \$4.00

new american cuisine

Summer 2018

## { sandwiches }

### **Jerk Chicken Sliders**

shaved boars head jerk chicken  
pineapple rum chutney | cilantro habanero aioli  
\$11

### **Chicken Salad**

pecans | apples | lettuce | tomato  
nine grain wheat  
\$9

### **Shrimp & Crab Po' Boy**

fried gulf shrimp | lettuce | tomato  
blue crab remoulade | gambino's hoagie  
\$14

### **Oaxacan Burger**

grilled corn | chorizo & poblano aioli  
avocado | oaxaca cheese | brioche bun  
\$12

### **Kimchi & Corned Beef**

house-made kimchi | muenster  
spicy mayo | pumpernickel  
\$12

## { soup de jour }

cup \$5 bowl \$7

## { chef's combo }

### **Choose Two**

half salad | half sandwich | cup soup

## { desserts }

### **Coconut Cream Pie**

french meringue | toasted coconut  
\$4.25

### **Baker's Pie of the Day**

ask your server for today's selection  
\$4.25

### **Cookies**

pecan chocolate chipper | thumbprint  
\$1.25 each

### **Seasonal Cupcakes**

ask your server for today's selection  
\$2.75 each