

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, Génepy 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

PINOT GRIGIO CASTELLANI	9
SANCERRE ROSSIGNOLE	15
ORGANIC VIOGNIER YALUMBA	11
RIESLING KUNG FU GIRL	9
CHARDONNAY SCOTT FAMILY ESTATES	12
CHARDONNAY KIM CRAWFORD	14
ROSÉ FLEURS DE PRAIRIE	11
SAUVIGNON BLANC ECHO BAY	10
CHENIN BLANC CEDERBERG	11
VINHO VERDE JOÃO PORTUGAL RAMOS	9

REDS

PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	18
PINOT NOIR WILD HILLS	13
MERLOT SEVEN FALLS	10
SHIRAZ/CAB INSURRECTION	12
MALBEC KAIKEN	10
CABERNET SAUVIGNON FOLIE A DEUX	14
CABERNET SAUVIGNON THE HUNTSMAN	15
TEMPRANILLO ROMANICO	12
OLD VINE ZINFANDEL PREDATOR	12
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
DELIRIUM TREMENS	10
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 strawberry rhubarb compote, black pepper honey, micro basil, grilled levain	13	HOUSEMADE GNOCCHI roasted mushrooms, charred broccolini, lemon herb emulsion, parmesan crisp	11
CLASSIC JUMBO SHRIMP COCKTAIL three chilled jumbo shrimp, cocktail sauce, lemon	16	COCONUT CURRY MUSSELS beech mushrooms, green curry coconut broth, basil, grilled grand rustico, cilantro, scallions	15
OYSTERS <i>choose one or two types</i> 1/2 DOZEN 16 DOZEN 29			
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, briney			
MALPEQUE* PEI Canada, balanced sweetness, brine, zesty finish			
		SHRIMP AND GINGER POTSTICKERS baby kale, red onions, spicy soy, chili garlic sauce	12
		SOY GLAZED PORK BELLY cucumber wakame salad, house pickled ginger, spicy aioli	14
		BEEF CARPACCIO* black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette	16
		ROASTED CAULIFLOWER golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette	9
		CHARCUTERIE BOARD Ollie's Prosciutto Americano, soppressata, copa, Landaff cheddar, idiazabal (sheep), bûcheron (goat), grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto, grilled grand rustico	23

SALADS

BACON AND BLUE ICEBERG iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing	12	ASPARAGUS SALAD* grilled jumbo asparagus, truffled sherry vinaigrette, frisee, pickled onions, brown butter croutons, 63 degree egg, shaved idiazabal	10
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
RED WINE BRAISED SHORT RIB fava bean puree, spring vegetable ragout, trumpet mushroom, red wine jus	36
LAYERED EGGPLANT basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, Parmigiano-Reggiano	26
BERKSHIRE PORK MILANESE* arugula, prosciutto, roasted peppers, roman artichoke, shaved parmesan, grilled lemon	32
PAN ROASTED HALF CHICKEN Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus	25

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

SEA

SHRIMP AND GRITS jumbo shrimp, tasso ham, stone ground grits, swiss chard, cajun shrimp butter	32
SEAFOOD CIOPPINO* mussels, calamari, jumbo shrimp, sea scallop, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli	34
HICKORY SMOKED ATLANTIC SALMON* carrot puree, swiss chard, asparagus, sweet peas, heirloom carrots, red wine balsamic reduction	27
SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	33
PAN SEARED DAYBOAT SCALLOPS* sweet pea puree, truffled mushroom risotto, bacon vinaigrette, charred lemon emulsion	32
BUTTERY CRACKER CRUSTED FLOUNDER crispy pee wee potatoes, haricots verts, crispy capers, lemon caper brown butter	26

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
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EXECUTIVE CHEF **EDDIE MARINE** | DIRECTOR OF OPERATIONS **KEVIN NALLY**

* 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.