

# TRIO

## G R I L L

### HANDCRAFTED COCKTAILS

|   |    |   |    |
|---|----|---|----|
| <b>CIDER SMASH</b><br>Redemption rye whiskey, apple cider, lemon zest syrup, ginger   | 11 | <b>TRIO MANHATTAN</b><br>Bulleit rye whiskey, Carpano Antica sweet vermouth, Fee Brothers whiskey barrel-aged bitters | 14 |
| <b>SULLY</b><br>Aviation gin, Crème de Violette, Luxardo Maraschino liqueur, lemon  | 12 | <b>TRIO VIALE</b><br>Rittenhouse rye whiskey, Aperol, espresso bean infused Carpano Antica sweet vermouth             | 14 |
| <b>BEE'S KNEES</b><br>Barr Hill gin, lemon, honey syrup, Fee Brothers orange bitters  | 12 | <b>MOSCOW MULE</b><br>Tito's vodka, lime, fresh ginger, Fever-Tree ginger beer  | 11 |
| <b>PLAYIN' IN PALOMA</b><br>Espolon Blanco tequila, grapefruit-rosemary cordial, Villa Sandi prosecco                                     | 12 | <b>A DRINK WITH HEMINGWAY</b><br>Mount Gay rum, lime, Prosecco, Bittermans Boston Bittahs                             | 12 |
| <b>FROM TEQUILA WITH LOVE</b><br>Milagro Reposado tequila, Solerno blood orange liqueur, pineapple, cilantro, habanero, lime              | 13 | <b>VIEUX CARRÉ</b><br>Bulleit rye whiskey, VYA sweet vermouth, Hennessy cognac  | 16 |
| <b>BARREL AGED MAPLE OLD FASHIONED</b><br>Redemption rye whiskey, Vermont maple syrup, Fee Brothers Old Fashioned Bitters, orange bitters | 13 | <b>PLATINUM MOJITO</b><br>Don Q. Cristal rum, lime, mint  | 11 |

### WINES BY THE GLASS

| WHITES                                 |    | REDS                                    |    |
|--|----|---|----|
| <b>PINOT GRIGIO</b> CASTELLANI         | 9  | <b>PINOT NOIR</b> ANGELINE RESERVE      | 11 |
| <b>PINOT GRIS</b> AU CONTRAIRE         | 12 | <b>PINOT NOIR</b> WILD HILLS            | 12 |
| <b>VIOGNIER</b> CLINE CELLARS          | 10 | <b>MERLOT</b> SEVEN FALLS               | 10 |
| <b>RIESLING</b> KUNG FU GIRL           | 9  | <b>CÔTES DU RHÔNE</b> JEAN-LUC COLOMBO  | 11 |
| <b>CHARDONNAY</b> SCOTT FAMILY ESTATES | 12 | <b>CABERNET FRANC</b> DOMAINE LAROQUE   | 11 |
| <b>CHARDONNAY</b> LANDMARK OVERLOOK    | 14 | <b>CHIANTI</b> SAN QUIRICO              | 11 |
| <b>PINOT BLANC</b> BLANCK              | 10 | <b>MALBEC</b> KAIKEN                    | 10 |
| <b>ROSÉ</b> CHÂTEAU MONTAUD            | 10 | <b>CABERNET SAUVIGNON</b> JOEL GOTT 815 | 12 |
| <b>SAUVIGNON BLANC</b> ECHO BAY        | 10 | <b>CABERNET SAUVIGNON</b> THE HUNTSMAN  | 14 |
| <b>GRUNER VELTLINER</b> BERGER         | 11 | <b>TEMPRANILLO</b> ROMANICO             | 12 |
|  |    | <b>OLD VINE ZINFANDEL</b> PREDATOR      | 12 |

### DRAFT BEER

|                                   |   |                                       |    |
|-----------------------------------|---|---------------------------------------|----|
| <b>STELLA ARTOIS</b>              | 7 | <b>AMSTEL LIGHT</b>                   | 5  |
| <b>OLD OX GOLDEN OX</b>           | 7 | <b>BUD LIGHT</b>                      | 5  |
| <b>GUINNESS</b>                   | 7 | <b>MILLER LITE</b>                    | 5  |
| <b>AVERY WHITE RASCAL</b>         | 7 | <b>HEINEKEN</b>                       | 6  |
| <b>3 STARS PEPPERCORN SAISON</b>  | 8 | <b>CORONA</b>                         | 6  |
| <b>BLUE POINT TOASTED LAGER</b>   | 7 | <b>SCHILLING LONDON DRY CIDER</b>     | 7  |
| <b>EVOLUTION PRIMAL PALE</b>      | 7 | <b>DELIRIUM TREMENS</b>               | 10 |
| <b>BELL'S SEASONAL</b>            | 6 | <b>GREEN FLASH WEST COAST IPA</b>     | 8  |
| <b>DOGFISH HEAD 60 MINUTE IPA</b> | 7 | <b>BALLAST POINT SCULPIN</b>          | 8  |
| <b>FLYING DOG SEASONAL</b>        | 7 | <b>FLYING DOG OYSTER STOUT</b>        | 7  |
|                                   |   | <b>MAMA'S LITTLE YELLA PILS (CAN)</b> | 6  |

# APPETIZERS

|  |  |  |
|--|--|--|
| <p><b>ROASTED CAULIFLOWER</b><br/>golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette</p> <p><b>BERKSHIRE PORK BELLY</b><br/>hickory smoked confit pork belly, green chili grits, bourbon BBQ sauce, apple celery slaw, micro celery</p> | <p><b>8 TUNA TARTARE NACHOS*</b><br/>wonton chips, wasabi guacamole, pickled ginger cream, dried seaweed, diced raw tuna, tobiko</p> <p><b>12 HOUSEMADE GNOCCHI</b><br/>roasted mushrooms, charred broccolini, lemon herb emulsion, parmesan crisp</p> <p><b>LEMONGRASS SHRIMP POTSTICKERS</b><br/>soy and ginger sauce, watercress, red onion, black and white sesame seeds</p> <p><b>HOUSEMADE BURRATA</b><br/>fig marmalade, frisée, red onion, brown butter croutons, pomegranate seeds, pomegranate reduction</p> <p><b>BEEF CARPACCIO*</b><br/>black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette</p> <p><b>FRIED CALAMARI</b><br/>artichoke hearts, kalamata olives, cherry peppers, pomodoro sauce</p> <p><b>CHARCUTERIE BOARD</b><br/>Prosciutto Americano, soppressata, coppa, idiazabal, monacacy ash, mozzarella, grilled Roman artichoke, olive relish, toasted hazelnuts, honeycomb, grilled grand rustico</p> | <p><b>16</b></p> <p><b>11</b></p> <p><b>11</b></p> <p><b>13</b></p> <p><b>16</b></p> <p><b>13</b></p> <p><b>18</b></p> |
|--|--|--|

**OYSTERS**

*choose one or two types*

1/2 DOZEN **16** DOZEN **29**

**SWEET JESUS\***  
coastal MD, mild salinity, plump meat, hint of cucumber finish

**CHINCOTEAGUE SALT\***  
coastal VA, salty, exceptionally clean

**CHESAPEAKE GOLD\***  
coastal MD, mild salinity, sweet, crisp texture

**SEWANSECOTT\***  
coastal VA, initial brininess, firm, meaty texture

# SALADS

|   |   |                                   |
|---|---|-----------------------------------|
| <p><b>BACON AND BLUE ICEBERG</b><br/>iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing</p> <p><b>TRIO CAESAR</b><br/>little gem lettuce, chopped egg, anchovies, parmesan crisp</p> | <p><b>12 WALDORF</b><br/>Granny Smith apples, candied walnuts, grapes, frisée, celery curls, tarragon aioli, blue cheese crumbles, sherry vinaigrette</p> <p><b>9 TUSCAN KALE AND BEET</b><br/>pickled beet, goat cheese, rice wine vinaigrette, spiced walnuts</p> | <p><b>10</b></p> <p><b>10</b></p> |
|---|---|-----------------------------------|

## LAND

|   |  |
|---|--|
| <p><b>BEEF BOLOGNESE</b><br/>hand-cut pappardelle pasta, parmesan, parsley</p> <p><b>SMOKED SHORT RIB</b><br/>Chianti braised and hickory smoked short rib, horseradish potato purée, Malibu carrots, haricots verts, red wine jus</p> <p><b>LAYERED EGGPLANT</b><br/>basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, parmesan</p> <p><b>BRAISED LAMB RAGOUT</b><br/>brown butter polenta, heirloom carrots, royal trumpet mushrooms, Tuscan kale, gremolata breadcrumbs</p> <p><b>FREE-RANGE CHICKEN BREAST</b><br/>chicken sausage and cornbread stuffing, roasted Malibu carrots, pee wee potatoes, salsa verde, rosemary jus</p> | <p><b>26</b></p> <p><b>32</b></p> <p><b>26</b></p> <p><b>32</b></p> <p><b>24</b></p> |
|---|--|

## STEAKS AND CHOPS

|   |  |
|---|--|
| <p><b>FILET MIGNON*</b><br/>7 oz, whipped potatoes, grilled asparagus, Chianti jus</p> <p><b>CUMIN DUSTED BISON STRIP STEAK*</b><br/>short rib and hot pepper hash, Chianti jus, habanero mustard</p> <p><b>NEW YORK STRIP*</b><br/>14 oz, whole roasted sweet shallot, choice of side</p> <p><b>BONELESS RIBEYE*</b><br/>14 oz, whole roasted sweet shallot, choice of side</p> <p><b>GRILLED DRY-AGED PORK PORTERHOUSE*</b><br/>28 day dry-aged, sauce Robert, smothered onions, choice of side</p> | <p><b>36</b></p> <p><b>34</b></p> <p><b>39</b></p> <p><b>38</b></p> <p><b>36</b></p> |
|---|--|

## SEA

|   |  |
|---|--|
| <p><b>PAN ROASTED HALIBUT</b><br/>saffron risotto, grilled broccolini, roasted red peppers, lemon herb emulsion</p> <p><b>SEAFOOD CIOPPINO</b><br/>baby clams, calamari, jumbo shrimp, sea scallop, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli</p> <p><b>HICKORY SMOKED ATLANTIC SALMON*</b><br/>lightly braised baby kale, creamy parsnip purée, jicama slaw, red onion, red pepper, cilantro, curried guava vinaigrette, cranberry coulis</p> <p><b>SESAME SEARED TUNA*</b><br/>nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry</p> <p><b>DIVER SCALLOPS*</b><br/>roasted celery root purée, mushrooms, truffled frisée salad, pistachio brown butter</p> | <p><b>35</b></p> <p><b>34</b></p> <p><b>27</b></p> <p><b>33</b></p> <p><b>32</b></p> |
|---|--|

## SIDES

- HONEY BALSAMIC ROASTED BABY CARROTS**
- WILD FORAGED MUSHROOMS**
- BACON BRAISED COLLARD GREENS**
- GARLIC WHIPPED POTATOES**
- FRIED BRUSSELS SPROUTS**
- TRIPLE CHEESE MACARONI**
- HERBED HAND-CUT FRIES WITH DUCK FAT HOLLANDAISE**

**8**

EXECUTIVE CHEF **EDDIE MARINE** | DIRECTOR OF OPERATIONS **DAVID SCHOEN**

\* 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.