

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
BURRATA AND BUTTERNUT SQUASH CAPONATA housemade burrata, butternut squash caponata, spiced pepitas, golden raisins, 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

choose one or two types

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, creamy sweet, briney

MALPEQUE*

PEI Canada, balanced sweetness, brine, zesty finish

SHRIMP AND GINGER POTSTICKERS

baby kale, red onions, spicy soy, chili garlic sauce

CHESAPEAKE FRIED OYSTERS*

crispy oysters, tabasco butter sauce, blue cheese slaw

BEEF CARPACCIO*

black peppercorn crusted, thinly shaved, truffle aioli, micro celery, potato gaufrette

ROASTED CAULIFLOWER

golden raisin tapenade, kalamata olives, basil, caramelized onion, pine nut vinaigrette

CHARCUTERIE BOARD

Prosciutto Americano, Ollie's 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	FALL HARVEST SALAD honeycrisp apples, butternut squash, candied walnuts, goat cheese, baby kale, crispy sweet potatoes, frisée, saba vinegar, apple vinaigrette	10
TRIO CAESAR little gem lettuce, chopped egg, anchovies, parmesan crisp	9	TRIO CHOPPED SALAD baby 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 celery root puree, baby carrot and mushroom ragout, red wine jus	36
LAYERED EGGPLANT basil pesto, ricotta, mozzarella, mushroom pomodoro sauce, saba vinegar, Parmigiano-Reggiano	26
GNOCCHI AND FALL RATATOUILLE housemade gnocchi, roasted red peppers, butternut squash, tomato, kale, portobello mushroom, pesto, parmesan crisp	24
PAN ROASTED HALF CHICKEN Free Bird half chicken, haricots verts, pee wee potatoes, baby carrots, preserved lemon jus	25

STEAKS AND CHOPS

FILET MIGNON* 7 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
DRY-AGED PORK PORTERHOUSE* 28 day dry-aged, sauce Robert, smothered onions, choice of side	36

SEA

PAN ROASTED HALIBUT saffron risotto, grilled broccolini, roasted red peppers, lemon herb emulsion	28
SEAFOOD CIOPPINO mussels, calamari, jumbo shrimp, sea scallop, tomato clam broth, pee wee potatoes, grilled crostini, garlic aioli	34
HICKORY SMOKED ATLANTIC SALMON* parsnip puree, baby kale, cranberry, apple celery slaw, curried guava vinaigrette	27
SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese pan noodles, vegetable stir fry	33
PAN ROASTED DAY BOAT SCALLOPS* butternut squash puree, roasted Brussels sprouts, bacon vinaigrette, charred lemon emulsion	32
JUMBO LUMP CRAB CAKE pickled green tomato and corn relish, spicy remoulade, grilled lemon	35

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

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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.

TRIO GRILL

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, lemon, honey syrup, Fee Brothers orange bitters	12
TRIO TEA chamomile-infused Tito's vodka, Suze, apple, lemon	11	MOSCOW MULE Tito's vodka, lime, fresh ginger, Fever-Tree ginger beer	11
BLACKBERRY BERET* Deaths Door gin, Velvet Falernum, blackberry, egg white, lime	13	BLOOD ON LEAVES Glenmorangie 10yr scotch, Cherry Heering, Vya sweet vermouth, orange, Angostura orange bitters	14
FROM TEQUILA WITH LOVE Milagro Reposado tequila, Solerno blood orange liqueur, luxardo cherry syrup, cilantro, jalapeno, lime	13	LOS El Silencio mezcal, Averna amaro, agave, Angostura orange bitters	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, Fever Tree tonic water housemade blood orange shrub, thyme, lemon	13

WINES BY THE GLASS

WHITES		REDS	
PINOT GRIGIO CASTELLANI	9	PINOT NOIR BELLE GLOS "CLARK & TELEPHONE"	18
SANCERRE ROSSIGNOLE	15	PINOT NOIR WILD HILLS	13
VIOGNIER CLINE CELLARS	10	MERLOT SEVEN FALLS	10
RIESLING KUNG FU GIRL	9	SHIRAZ/CAB INSURRECTION	12
CHARDONNAY SCOTT FAMILY ESTATES	12	GRENAPE SHATTER	16
CHARDONNAY KIM CRAWFORD	14	MALBEC KAIKEN	10
ROSÉ FLEURS DE PRAIRIE	11	CABERNET SAUVIGNON JOEL GOTT 815	13
SAUVIGNON BLANC ECHO BAY	10	CABERNET SAUVIGNON THE HUNTSMAN	15
GRUNER VELTLINER BERGER	12	TEMPRANILLO ROMANICO	12
		OLD VINE ZINFANDEL PREDATOR	12
		RED BLEND LOCATIONS CA	12

BUBBLY

PROSECCO VILLA SANDI IL FRESCO
CAVA BRUT LOS MONTEROS

DRAFT BEER

STELLA ARTOIS
OLD OX GOLDEN OX
GUINNESS
AVERY WHITE RASCAL
3 STARS PEPPERCORN SAISON
BLUE POINT TOASTED LAGER
EVOLUTION PRIMAL PALE
BELL'S SEASONAL
DOGFISH HEAD 60 MINUTE IPA

BOTTLED BEER

7 **AMSTEL LIGHT** **5**
7 **BUD LIGHT** **5**
8 **MILLER LITE** **5**
7 **HEINEKEN** **6**
8 **CORONA** **6**
7 **SCHILLING LONDON DRY CIDER** **7**
7 **DELIRIUM TREMENS** **10**
6 **BALLAST POINT SCULPIN** **8**
7 **FLYING DOG OYSTER STOUT** **7**
7 **MAMA'S LITTLE YELLA PILS (CAN)** **6**