

TRIO

DINNER

STARTERS

*TRIO DEVILED EGGS BLACK TRUFFLE, TASSO HAM, PICKLED MUSTARD SEEDS, GOAT CHEESE, CHIVES \$10

MEAT & CHEESE BOARD ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$18

GROUPER SLIDERS THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$16

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN
AGED BALSAMIC, SIXTEEN BRICKS BREAD \$17

WHIPPED RICOTTA FIG JAM, QUICK PICKLED JALEPEÑO, MARCONA ALMONDS, HOUSEMADE FOCACCIA \$14

TRIO SLIDERS TWO BEEF SLIDERS, STEAMED ONION, CHEESE \$11

*SHRIMP COCKTAIL SMOKED COCKTAIL SAUCE, CELERY ROOT, LEMON \$17

MEATBALLS TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO GRILLED BREAD \$14

SOUPS & SALADS

CUP \$7 / BOWL \$8

FRENCH ONION
(BOWL ONLY)

CHICKEN NOODLE

*VEGETABLE

DU JOUR

CHOPPED HOUSE SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE \$8

CAESAR ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN \$8

*KENWOOD BIBB & SPINACH, GOAT CHEESE, CRANBERRIES, PINE NUTS, ROMA TOMATO, HONEY POPPYSEED DRESSING \$9

*WEDGE ICEBERG, CRUMBLLED BLEU CHEESE, BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$10

ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH \$15/\$19

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS, ROMAINE HEARTS, SHAVED PARMESAN \$18

*NAPLES BIBB & SPINACH, FLORIDA SHRIMP, LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO, RED ONION
SWEET ITALIAN VINAIGRETTE \$23

*SCOTTISH SALMON FIELD GREENS, CUCUMBER, ROMA TOMATO, POTATO STRAWS, CAPERS
FETA, CITRUS VINAIGRETTE \$23

*THE TRIO BIBB & SPINACH, GRILLED CHICKEN, PINE NUTS, DRIED CRANBERRY, ROMA TOMATO, GOAT CHEESE
HONEY POPPYSEED DRESSING \$18

FRIED CHICKEN FIELD GREENS, PECANS, FETA, BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE \$19

*SANTA FE GRILLED CHICKEN, TORTILLA STRIPS, FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$19

*BEET & GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS, SCALLIONS
GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$19

CONSUMING SHELLFISH, RAW AND UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ALERT YOUR SERVER OF ANY FOOD ALLERGIES UPON ARRIVAL.

* INDICATES GLUTEN FREE OPTIONS / CANNOT GUARANTEE SAFE FOR CELIACS

HARD PRESSED TOFU CAN BE SUBSTITUTED FOR ANY PROTIEN AT NO ADDITIONAL COST

20% SERVICE CHARGE ADDED TO PARTIES OF 7 OR MORE

WIFI: TRIO GUEST PASSWORD: triobistro

FLATBREAD & PIZZA

TRADITIONAL TOMATO SAUCE, PROVOLONE, ADDITIONAL TOPPINGS \$1 EACH

FLATBREAD \$12 PIZZA \$16

MARGHERITA ROMA TOMATOES, FRESH MOZZARELLA GARLIC, BASIL, CHILI FLAKES

FLATBREAD \$14 PIZZA \$18

MEXICAN BLACKENED CHICKEN, REFRIED BEANS, JALAPEÑO, CHEDDAR JACK, SOUR CREAM, GUACAMOLE, CILANTRO

FLATBREAD \$15 PIZZA \$19

BBQ CHICKEN SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO

FLATBREAD \$15 PIZZA \$19

THAI CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED CARROTS, PROVOLONE, SWEET & SPICY DRIZZLE

FLATBREAD \$16 PIZZA \$20

SMOKED SALMON CHIVE CREAM CHEESE, PROVOLONE, SMOKED GOUDA, RED ONION, CAPERS, ARUGULA

FLATBREAD \$16 PIZZA \$20

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE, RED PEPPER, FONTINA, FETA

FLATBREAD \$14, PIZZA \$18

WILD MUSHROOM NEAPOLITAN SAUCE, WHOLE HOG SAUSAGE, WILD MUSHROOM BLEND, FRESH MOZZARELLA

FLATBREAD \$16 PIZZA \$21

SEASONAL GARLIC RICOTTA, GOAT CHEESE, BACON JAM, CRISPY BRUSSELS SPROUTS, SWEET POTATO, SAGE VINAIGRETTE

FLATBREAD \$16 PIZZA \$20

ENTREÉS

*SALMON SMOKED PARSNIPS, FIELD PEAS, ASPARAGUS, SQUASH HASH, LEMON SHALLOT AIOLI \$32

*MISO-GLAZED GROUPEL ZUCCHINI, RED BELL PEPPER, SNAP PEAS, JALAPEÑOS, COCONUT RICE \$41

*GRILLED BRANZINO POACHED BABY HEIRLOOM TOMATOES, CAULIFLOWER RICE, SCALLIONS
ORANGE BEURRE BLANC \$36

* HALIBUT HEMINGWAY JUMBO LUMP CRAB, LEMON CAPER BUTTER, CELERIAC, BROCCOLINI, TURMERIC OIL \$43

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$28

TRIO MEATLOAF GARLIC MASHED POTATOES, BROCCOLINI, CARROTS, CABERNET GRAVY \$24

TRIO BURGER LETTUCE, TOMATO, ONION, PICKLES, CHALLAH BUN, CHOICE OF ONE TOPPING \$16
CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, SARATOGA CHIPS OR FRUIT – (TRUFFLE FRIES +\$2)

*CAULIFLOWER STEAK BUTTERNUT SQUASH PUREE, LEMON PRESERVES, PICKLED ONIONS,
CHIMICHURRI, FENNEL & ARUGULA SALAD \$27

PASTA TAGLITALLE SAUTÉED SHRIMP, HAND-CRUSHED SAN MARZANO TOMATO SAUCE, BASIL, PARMESAN \$22

*RED WINE BRAISED SHORTRIB GLAZED BABY CARROTS, PEAS, PEARL ONIONS, WHITE CHEDDAR CHEESE GRITS
FRESH HORSERADISH, BRAISING JUS \$36

*PORK CHOP CIDER GLAZED BONE-IN DUROC CHOP, OHIO GALA APPLE BUTTER
GORGONZOLA PECAN SWEET POTATO MASH \$39

*FILET MIGNON 8 OUNCES, COMPOUND HERB BUTTER, BAKED POTATO \$46

SIDES

*GARLIC MASHED POTATOES \$8

*SWEET POTATO FRIES \$8

*FRIED BRUSSELS SPROUTS \$9

*BAKED POTATO \$8 LOADED +\$2

*GRILLED ASPARAGUS \$7

*ROASTED BUTTERNUT SQUASH \$7

*TRUFFLE FRIES \$9

*CAULIFLOWER RICE \$9

*SAUTÉED BROCCOLINI \$7

*FRENCH FRIES \$7

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