

TRIO

LUNCH

STARTERS

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

*TRIO DEVILED EGGS FIVE EGGS WITH BLACK TRUFFLE AND CHIVES \$8

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

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

*SESAME SEARED TUNA AVOCADO MASH, CUCUMBER, RADISH, MICRO GREENS, PONZU \$18

TRIO SLIDERS TWO BEEF SLIDERS, STEAMED ONION, CHEESE \$10

*SHRIMP COCKTAIL COCKTAIL SAUCE, LEMON \$17

MEATBALLS TWO PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE, RICOTTA, PESTO GRILLED BREAD \$12

SOUPS & SALADS

CUP \$7 / BOWL \$8

FRENCH ONION
(BOWL ONLY)

CHICKEN NOODLE

*VEGETABLE

*GAZPACHO

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

*INSALATA CAPRESE HEIRLOOM TOMATO, FRESH MOZZERELLA, LOCAL
BASIL AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL \$12

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 \$21

*NICOISE ALBACORE TUNA, FIELD GREENS
ROMA TOMATO, HARICOTS VERTS, EGG
KALAMATA OLIVES, REDSKIN POTATO SALAD
BALSAMIC VINAIGRETTE \$18 - SUB SEARED AHI TUNA +\$8

*SCOTTISH SALMON FIELD GREENS, CUCUMBER
ROMA TOMATO, POTATO STRAWS, CAPERS
FETA, CITRUS VINAIGRETTE \$21

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

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

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

BEET & GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS
SCALLIONS, GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$18

*POKE BOWL RAW TUNA, WARM SUSHI RICE, SEAWEED SALAD, EDAMAME, SWEET POTATO
SNAP PEAS, RADISH, SESAME SEEDS, PONZU SAUCE \$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

20% SERVICE CHARGE ADDED TO PARTIES OF 7 OR MORE

WIFI: TRIO GUEST PASSWORD: triobistro

FLATBREAD & PIZZA

TRADITIONAL TOMATO SAUCE, PROVOLONE
FLATBREAD \$12 PIZZA \$16 ADDITIONAL TOPPINGS \$1 EACH

MARGHERITA SAN MARZANO TOMATOES
ROASTED ROMA TOMATOES, FRESH MOZZARELLA
GARLIC, BASIL, CHILI FLAKES FLATBREAD \$14 PIZZA \$18

MEXICAN BLACKENED CHICKEN, REFRIED BEANS
JALAPENO, BLACK BEAN & TOMATO SALSA, CHEDDAR
JACK, SOUR CREAM, AVOCADO CREMA, CILANTRO
FLATBREAD \$15 PIZZA \$19

BBQ CHICKEN, SMOKED GOUDA, PROVOLONE
RED ONION, CILANTRO FLATBREAD \$15 PIZZA \$19

THAI CHICKEN, PEANUT SAUCE, CHIVES, SHREDDED
CARROT, PROVOLONE, SWEET & SPICY DRIZZLE
FLATBREAD \$15 PIZZA \$19

SMOKED SALMON CHIVE CREAM CHEESE
PROVOLONE, SMOKED GOUDA, RED ONION
CAPERS, ARUGULA FLATBREAD \$16 PIZZA \$19

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE
ROASTED RED PEPPER, FONTINA, FETA CHEESE FLATBREAD \$14 PIZZA \$18

SANDWICHES

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, SARATOGA CHIPS OR FRUIT – (TRUFFLE FRIES +\$2)

FRENCH DIP HOUSE ROAST BEEF, CREAMY HORSERADISH
SAUCE, SOFT BAGUETTE, SWISS CHEESE, AU JUS \$16

CUBAN MOJO VERDE ROASTED PORK SHOULDER,
BLUEGRASS SMOKED VIRGINIA HAM, YELLOW MUSTARD
PICKLES, SWISS CHEESE, PRESSED CUBAN STYLE BREAD \$17

TRIO CLUB SMOKED TURKEY, HAM, BACON, SWISS &
AMERICAN CHEESE, LETTUCE, TOMATO, MAYONNAISE
SOURDOUGH TOAST FROM SIXTEEN BRICKS \$14

SHORT RIB GRILLED CHEESE RED WINE BRAISED
SHORT RIB, PICKLED ONION, FRESH MOZZARELLA, SWISS
CHEESE, WHOLE GRAIN MUSTARD, THICK CUT BRIOCHE \$17

CHICKEN SALAD LETTUCE, TOMATO, SOURDOUGH
TOAST FROM SIXTEEN BRICKS \$13

TUNA SALAD LETTUCE, TOMATO, WHEAT TOAST FROM
SIXTEEN BRICKS \$13

REUBEN CORNED BEEF, SAUERKRAUT, SWISS CHEESE
THOUSAND ISLAND DRESSING, SALTED RYE FROM
SIXTEEN BRICKS \$15

FRIED CHICKEN SANDWICH FRIED BUTTERMILK
BRINED KOCH FARMS CHICKEN, PICKLE, BIBB LETTUCE
CAJUN SLAW, COMEBACK SAUCE, CHALLAH BUN \$17

SMOKED SALMON GRILLED FLATBREAD, CREAM CHEESE
& CAPER SPREAD, EGG, ARUGULA, SHAVED RED ONION
TOMATO \$18

FLORIDA GROUPEL BLACKENED, GRILLED OR FRIED
LETTUCE, TOMATO, ONION, PESTO AIOLI
CHALLAH BUN \$19

TRIO BURGER LONGDALE FARM BEEF, LETTUCE
TOMATO, ONION, CHALLAH BUN
CHOICE OF ONE TOPPING \$16

HALF SANDWICH & SOUP CHOICE OF CUP OF SOUP & SIDE WITH CLUB, TUNA, CHICKEN SALAD OR
SHORT RIB GRILLED CHEESE \$13, WITH FRENCH DIP OR CUBAN \$16

ENTRÉES

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$21

TRIO MEATLOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI \$19

*MISO-GLAZED GROUPEL ZUCCHINI, RED BELL PEPPER, SNAP PEAS, JALAPENOS, COCONUT RICE \$25

*GRILLED BRANZINO SWEET CORN & MASCARPONE PURÉE, SHITAKE MUSHROOMS, CHARRED CORN
FINGERLING POTATOES, PICKLED CIPOLLINI ONIONS, BALSAMIC GLAZE \$28

SEARED SALMON ORZO, SPINACH, OVEN ROASTED TOMATO, ZUCCHINI, DILL CRÈME FRAÎCHE \$24

SIDES

FRENCH FRIES \$7

SWEET POTATO FRIES \$8

TRUFFLE FRIES \$9

SAUTÉED MUSHROOMS \$9

SAUTÉED BROCCOLI \$7

HARICOTS VERTS \$8

GRILLED ASPARAGUS \$9

CARAMELIZED BRUSSELS SPROUTS \$9

TRUFFLE MAC & CHEESE \$10

GARLIC MASHED POTATOES \$8

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