

TRIO

LUNCH

STARTERS

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

***TRIO DEVILED EGGS** FIVE EGGS WITH BLACK TRUFFLE & CHIVES \$7

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

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN
AGED BALSAMIC, SIXTEEN BRICKS BREAD \$16

***SESAME SEARED TUNA** AVOCADO MASH, CUCUMBER, RADISH, MICRO GREENS, PONZU \$17

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

***SHRIMP COCKTAIL** COCKTAIL SAUCE, LEMON \$17

P.E.I. MUSSELS PRINCE EDWARD ISLAND MUSSELS, SPICY VODKA SAUCE, BASIL, WARM BAGUETTE \$16

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

SOUPS AND SALADS

CUP \$6 / BOWL \$8

FRENCH ONION

(BOWL ONLY)

CHOPPED HOUSE SHREDDED GREENS
ROMA TOMATO, RED ONION, CROUTONS
SWEET ITALIAN VINAIGRETTE \$7

CAESAR ROMAINE HEARTS, CROUTONS
SHAVED PARMESAN \$7

CHICKEN NOODLE

*VEGETABLE

DU JOUR

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

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

ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG
BACON, CROUTONS, CHEDDAR JACK, RANCH \$15/\$18

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS
ROMAINE HEARTS, SHAVED PARMESAN \$17

***NAPLES** BIBB & SPINACH, FLORIDA SHRIMP
LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO
RED ONION, SWEET ITALIAN VINAIGRETTE \$19

***NICOISE** ALBACORE TUNA, FIELD GREENS
ROMA TOMATO, HARICOTS VERTS, EGG
KALAMATA OLIVES, REDSKIN POTATO SALAD
BALSAMIC VINAIGRETTE \$17 - SUB SEARED AHI TUNA +\$8

***SCOTTISH SALMON** FIELD GREENS
CUCUMBER, ROMA TOMATO, POTATO STRAWS, CAPERS
FETA, CITRUS VINAIGRETTE \$19

***THE TRIO** BIBB & SPINACH, GRILLED CHICKEN
PINE NUTS, DRIED CRANBERRIES, ROMA TOMATO
GOAT CHEESE, HONEY POPPYSEED DRESSING \$17

***SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS
FIELD GREENS, BLACK BEAN SALSA
CITRUS VINAIGRETTE \$18

***FRIED CHICKEN** MIXED GREENS
PECANS, FETA, BLUEBERRIES
LEMON-HONEY MUSTARD VINAIGRETTE \$18

BEET & GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS
SCALLIONS, GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$17

***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
JALAPEÑO, BLACK BEAN & TOMATO SALSA, CHEDDAR JACK,
SOUR CREAM, AVOCADO CREMA, CILANTRO
FLATBREAD \$15 PIZZA \$19

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

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

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 \$13

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 \$14

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 SOUP AND SIDE WITH CLUB, TUNA, CHICKEN SALAD OR
SHORT RIB GRILLED CHEESE \$13, WITH FRENCH DIP OR CUBAN \$15

ENTRÉES

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

TRIO MEAT LOAF GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, MUSHROOM DEMI \$19

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

***GRILLED BRANZINO** SAUTÉED SWISS CHARD, FINGERLING POTATOES
CELERY ROOT PUREE, GRILLED LEMON \$22

***SEARED SALMON** POTATO-PARSNIP PUREE, SAUTÉED SPINACH & LEEKS
GARLIC BEURRE BLANC, FRIED PARSNIPS, LEMON \$22

SIDES

FRENCH FRIES \$7

SWEET POTATO FRIES \$8

TRUFFLE FRIES \$8

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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