

TRIO

LUNCH

STARTERS

MEAT AND CHEESE BOARD ARTISANAL CURED MEATS & CHEESES WITH SEASONAL ACCOUTREMENTS \$16

***TRIO DEVEILED EGGS** FIVE EGGS WITH BLACK TRUFFLE AND CHIVES \$7

GROUPE SLIDERS THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE \$15

SHRIMP BRUSCHETTA FLORIDA SHRIMP, TOMATO BASIL RELISH, MOZZARELLA, PARMESAN
AGED BALSAMIC, ON SIXTEEN BRICKS BREAD \$14

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

CRABCAKES ROMESCO, FRISEE & GREEN APPLE SALAD, REMOULADE, LEMON \$16

***SHRIMP COCKTAIL** COCKTAIL SAUCE, LEMON \$15

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

***STEAMED MUSSELS** GARLIC, WHITE WINE BUTTER SAUCE \$16

SOUPS AND SALADS

CUP \$5 / BOWL \$7

FRENCH ONION
(BOWL ONLY)

CHICKEN NOODLE

***VEGETABLE**

DUJOUR

CHOPPED HOUSE SHREDDED GREENS
ROMA TOMATO, RED ONION, CROUTONS
SWEET ITALIAN VINAIGRETTE \$6

CAESAR ROMAINE HEARTS, CROUTONS
SHAVED PARMESAN \$6

***KENWOOD** BIBB & SPINACH, GOAT CHEESE
CRANBERRIES, PINE NUTS, ROMA TOMATO
HONEY POPPYSEED DRESSING \$8

***WEDGE** ICEBERG, CRUMBLLED BLEU CHEESE
BACON, GRAPE TOMATO, BLEU CHEESE DRESSING \$8

ENTRÉE SALADS

COBB GRILLED CHICKEN, TOMATO, AVOCADO, EGG
BACON, CROUTONS, CHEDDAR JACK, RANCH \$13/\$16

CHICKEN CAESAR GRILLED CHICKEN, CROUTONS
ROMAINE HEARTS, SHAVED PARMESAN \$16

***NAPLES** BIBB & SPINACH, FLORIDA SHRIMP
LUMP CRAB, AVOCADO, EGG, GRAPE TOMATO
RED ONION, SWEET ITALIAN VINAIGRETTE \$18

***NICOISE** ALBACORE TUNA, FIELD GREENS
ROMA TOMATO, HARICOTS VERTS, EGG
KALAMATA OLIVES, REDSKIN POTATO SALAD
BALSAMIC VINAIGRETTE \$16 - SUB SEARED AHI TUNA +\$7

***SCOTTISH SALMON** FIELD GREENS, CUCUMBER
ROMA TOMATO, POTATO STRAWS, CAPERS, FETA
CITRUS VINAIGRETTE \$18

***THE TRIO** BIBB & SPINACH, GRILLED CHICKEN
PINE NUTS, DRIED CRANBERRY, ROMA TOMATO
GOAT CHEESE, HONEY POPPYSEED DRESSING \$16

***SANTA FE** GRILLED CHICKEN, TORTILLA STRIPS
FIELD GREENS, BLACK BEAN SALSA, CITRUS VINAIGRETTE \$16

FRIED CHICKEN MIXED GREENS, PECANS, FETA
BLUEBERRIES, LEMON-HONEY MUSTARD VINAIGRETTE \$15

BEEF AND GOAT CHEESE BOWL OVEN-ROASTED BEETS, LOCAL WHEAT BERRIES, FIELD GREENS
SCALLIONS, GREEN APPLE, BAKED GOAT CHEESE MEDALLIONS, TARRAGON VINAIGRETTE \$16

***POKE BOWL** RAW TUNA, WARM SUSHI RICE, SEAWEED SALAD, EDAMAME, SWEET POTATO
SNAP PEAS, RADISH, SESAME SEEDS, PONZU SAUCE \$18

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 \$11 PIZZA \$15 ADDITIONAL TOPPINGS \$1 EACH

MARGHERITA SAN MARZANO TOMATOES, ROASTED
ROMA TOMATOES, FRESH MOZZARELLA, GARLIC, BASIL
CHILI FLAKES FLATBREAD \$13 PIZZA \$17

MEXICAN BLACKENED CHICKEN, REFRIED BEANS
JALAPENO, BLACK BEAN & TOMATO SALSA, CHEDDAR
JACK, SOUR CREAM, AVOCADO CREMA, CILANTRO
FLATBREAD \$13 PIZZA \$17

BBQ CHICKEN, SMOKED GOUDA, PROVOLONE
RED ONION, CILANTRO FLATBREAD \$13 PIZZA \$17

THAI CHICKEN, PEANUT SAUCE, CHIVES
SHREDDED CARROT, PROVOLONE, SWEET AND SPICY
DRIZZLE FLATBREAD \$13 PIZZA \$17

SMOKED SALMON CHIVE CREAM CHEESE
PROVOLONE, SMOKED GOUDA, RED ONION, CAPERS
ARUGULA FLATBREAD \$14 PIZZA \$18

MEDITERRANEAN PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE
ROASTED RED PEPPER, FONTINA, FETA CHEESE FLATBREAD \$13 PIZZA \$17

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, AU JUS \$15

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

TRIO CLUB SMOKED TURKEY, HAM, BACON, SWISS &
AMERICAN CHEESE, LETTUCE, TOMATO, MAYONNAISE
SOURDOUGH TOAST FROM SIXTEEN BRICKS \$12

SHORT RIB GRILLED CHEESE RED WINE BRAISED
SHORT RIB, PICKLED ONION, FRESH MOZZARELLA, SWISS
WHOLE GRAIN MUSTARD, THICK CUT BRIOCHE \$14

CHICKEN SALAD LETTUCE, TOMATO, SOURDOUGH
TOAST FROM SIXTEEN BRICKS \$12

TUNA SALAD LETTUCE, TOMATO, WHEAT TOAST
FROM SIXTEEN BRICKS \$12

HALF SANDWICH & SOUP CHOICE OF SOUP AND
SIDE WITH CLUB, TUNA OR CHICKEN SALAD, SHORT RIB
GRILLED CHEESE \$12 WITH FRENCH DIP OR CUBAN \$14

REUBEN CORNED BEEF, SAUERKRAUT, SWISS CHEESE
THOUSAND ISLAND DRESSING, SALTED RYE FROM
SIXTEEN BRICKS \$13

FRIED CHICKEN SANDWICH CRISPY FRIED
BUTTERMILK BRINED KOCH FARMS CHICKEN, PICKLE
BIBB LETTUCE, CAJUN SLAW, COMEBACK SAUCE,
CHALLAH BUN \$16

SMOKED SALMON GRILLED FLATBREAD, CREAM
CHEESE AND CAPER SPREAD, EGG, ARUGULA, SHAVED
RED ONION, TOMATO \$15

FLORIDA GROUPER 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 \$15

ENTRÉES

***STEAK FRITES** GRILLED NEW YORK STRIP, FRIES, GARLIC AIOLI, COMPOUND BUTTER \$38

***SEARED SALMON** ORZO, GRILLED ZUCCHINI, SPINACH, BASIL, GOLDEN RAISINS, DILL CRÈME FRAICHE \$21

LEMON CHICKEN MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC \$19

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

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

PENNE VODKA TOMATO SAUCE, PARMIGIANO REGGIANO, ARUGULA, LEMON OIL \$18

SIDES

GARLIC MASHED POTATOES \$4
SWEET POTATO FRIES \$7
TRUFFLE FRIES \$8
FRENCH FRIES \$6

SAUTÉED MUSHROOMS \$6
CREAMED SPINACH \$8
SAUTÉED BROCCOLI \$6

CARAMELIZED BRUSSELS SPROUTS \$9
POBLANO MAC & CHEESE \$9
HARICOTS VERTS \$7
GRILLED ASPARAGUS \$9

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