

# 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

GROUPE 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, CRUMBLER 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 & BURRATA OVEN-ROASTED BEETS, BURRATA, PICKLED ONIONS, MICRO GREENS  
HARD SALAMI, PROSCIUTTO, LEMON ZEST, TRUFFLE OIL \$21

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

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 TAGLITALE CARMELIZED BUTTERNUT SQUASH, SHAVED FENNEL, SAGE WINE SAUCE, TOASTED PECANS  
BURRATA, LEMON ZEST, FRIED SOPPRESSATA \$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 BRUSSEL 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

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 PROTEIN AT NO ADDITIONAL COST

20% SERVICE CHARGE ADDED TO PARTIES OF 7 OR MORE

WIFI: TRIO GUEST    PASSWORD: triobistro