

Meet. Greet. Eat.

# Three Degrees

## SMALL PLATES

SOUP CROCK 7.00

ask your server about today's soup

TUNA TARTAR 13.00

macadamia nuts, cilantro, yuzu, taro chips

P.E.I. ROASTED MUSSELS 10.00

apples, bacon, brandy, cream

BUFFALO CHICKEN FRITTERS 12.00

blue cheese fondue, celery leaf salad

ROASTED NUTS & MARINATED OLIVES 6.00

citrus-infused olive oil, cayenne, fresh herbs

BRAISED PORK NACHOS 12.00

blue corn tortilla chips, salsa verde, jack cheese, cilantro

FRIED DUCK CONFIT RAVIOLI 14.00

quince compote, fig-balsamic reduction

TRUFFLED MAC 'N CHEESE 7.00

sharp cheddar, black truffle

FIRECRACKER GRILLED SHRIMP 11.00

pineapple, radish-daikon slaw, lime-coconut sauce

FRENCH FRIES 6.00

finest herbs, parmesan reggiano

SAUTEED BROCCOLINI 5.00

puglia lemon and chili flakes

SWEET POTATO FRIES 6.00

whole-grain mustard aioli

CHEESE BOARD 4.00 EACH OR 15.00 ALL

pt. reyes blue (*cow*),  
pavé de affinés (*cow*),  
petit basque (*sheep*),  
bermuda triangle (*goat*)

## SALADS

SPINACH SALAD 10.00

pomegranates, speck, pickled red onions, honey-dijon vinaigrette

BUTTER LETTUCE SALAD 9.00

pt. reyes blue cheese, pears, candied walnuts, pear-hazelnut vinaigrette

ASIAN CHICKEN SALAD 14.00

mandarin oranges, water chestnuts, maitake mushrooms, soy-tamarind vinaigrette

ROASTED BEET SALAD 11.00

fried laurel cheneel goat cheese, rocket, frisée, meyer lemon emulsion

CAESAR SALAD 9.00 ADD CHICKEN 14.00 or GRILLED PRAWNS 15.00

petit romaine hearts, house dressing, anchovies, toasted crostini

## SANDWICHES

TAVERN BURGER 13.00

butter lettuce, tomato and grilled red onions, herbed french fries

OHANA SPAM BURGER 15.00

Grilled thin-cut spam, fried egg, sweet 'n sour glaze, butter lettuce, tomato and grilled red onions, taro chips

COD FISH TACOS 12.00

spanish rice, pico de gallo, black beans, mango salsa

GRILLED CHICKEN SANDWICH 13.00

pancetta, portobello mushroom, jack cheese, arugula, french fries

GARDEN BURGER 12.00

avocado, roasted peppers, lettuce, tomato, grilled red onions, sweet potato fries

## SIGNATURES

PAN-SEARED WILD SALMON 24.00

chESAPEAKE bay blue crab risotto, asparagus, beet chips

SESAME-CORIANDER CRUSTED AHI TUNA 25.00

Baby bok choy, scallion rice cakes, sake yuzu beurre blanc

SEARED LIBERTY DUCK BREAST 23.00

french lentils, pancetta, sautéed greens, cherry vinaigrette

ROASTED BUTTERNUT SQUASH RAVIOLI 17.00

sautéed broccolini, sage garlic brown butter

## TAVERN CLASSICS

BEEF 'N GUINNESS POT PIE 19.00

braised chuck roast, guinness veal stock, puff pastry crust, roasted root vegetables

PROVENÇAL SEAFOOD STEW 22.00

scallops, manilla clams, prawns, cod, fennel-tomato broth, grilled ciabatta, rouille

PAN-ROASTED HALF-CHICKEN 21.00

Country bread salad, grilled baby tomatoes, italian parsley vinaigrette

NEW YORK STEAK (10OZ) 27.00

chickpea panisse "fries," roasted baby carrots, red wine jus

Thank you for dining with us...a  
20% gratuity will be added to  
all parties of six or more...A  
charge of \$4 will be added to  
all split plates