

# THE 3RD CORNER

WINE SHOP AND BISTRO

## STARTERS

Demi baguette for the table / 3.95

### OLIVE SAMPLER / 9.95

Mediterranean blend, dried herbs \*GF

### CHEESE & CHARCUTERIE / 23.95

Dried apricots, dates, walnuts, cornichons, marinated olives, Dijon mustard, baguette

### ARTISAN CHEESE PLATE / 21.95

Assorted cheeses, toasted walnuts, date jam, baguette

### BAKED HUMBOLDT FOG / 19.95

Sauteed mushrooms, toasted brioche

### BAKED BRIE EN CROUTE / 18.95

Basil, roasted garlic, and Brie in a puff pastry with house greens and basil vinaigrette

### GOLDEN BEETS / 13.95

With pickled vegetables, shaved onion, feta, olive oil, parsley, balsamic drizzle \*GF

### SHRIMP SCAMPI / 18.95

Mushrooms, tomatoes, cognac garlic butter  
\*GF Add linguine \$5

### POMME FRITES / 9.95

With garlic oil, Parmesan, side of aioli \*GF

### ROASTED CAULIFLOWER / 13.95

Garlic oil, paprika, Parmesan, side of aioli \*GF

### HUMMUS PLATE / 17.95

Feta, sun-dried tomato tapenade, olives, crudite

### CHICKEN LIVER MOUSSE / 16.95

Balsamic onions, whole grain mustard, chornichons, marinated olives, crostini

### ESCARGOT BOURGOGNE / 17.95

Served with baguette, baked in the shell, Pernod-scented Cognac garlic butter

## SALAD & SOUP

Protein options available upon request.

### SOUP OF THE DAY / 11.95

Ask for today's selection

### HOUSE SALAD / 11.95

Mixed greens, marinated tomatoes, olives, Parmesan, basil vinaigrette \*GF

### CLASSIC CAESAR SALAD / 12.95

Romaine hearts, garlic croutons, Parmesan, house Caesar dressing \*add white anchovies \$2

### GOAT CHEESE SALAD / 14.95

Mixed greens, warm macadamia crusted goat cheese medallion, dried cranberries, pickled carrots, pomegranate vinaigrette

### 3RD CORNER COBB / 23.95

Mixed greens, avocado, bleu cheese, tomatoes, pickled red onion, bacon, hard-boiled egg, bleu cheese crumbles, grilled chicken \*GF

## PROTEIN ADD-ONS

Mary's Grilled Chicken Breast / 9.95

Sauteed Shrimp (4) / 12.95

Duck Confit / 16.95

Day Boat Sea Scallops (4) / 19.95

Grilled Salmon (6oz) / 17.95

## SANDWICHES

Served with 3rd Corner fries  
Substitute salad with basil vinaigrette for \$1.95

### 3RD CORNER BURGER / 18.95

Cheddar, tomato onion jam, bacon, lettuce, aioli

### GRILLED CHICKEN SANDWICH / 17.95

Goat & Boursin cheese, pesto, tomato tapenade

### BLACK FOREST HAM SANDWICH / 17.95

On baguette, black forest ham, brie, caramelized onions, Dijon mustard

### SHORT RIB SLIDERS / 17.95

Hawaiian sweet rolls, pickled red onion, jalapeno aioli

## ENTREES

### STEAK FRITES / 31.95

8oz flat iron, Bordelaise sauce, 3rd Corner fries \*GF

### BRAISED BEEF SHORT RIB / 30.95

Garlic mashed potatoes, seasonal vegetables, demi glace \*GF

### DUCK CONFIT / 30.95

White bean, sausage and bacon cassoulet, spinach, whole grain mustard beurre blanc

### PAN ROASTED MARY'S CHICKEN / 29.95

Free range Mary's chicken, lemon chicken jus, garlic mashed potatoes, seasonal vegetables \*GF

### PORK SCHNITZEL / 27.95

Breaded buttermilk-brined pork loin, fingerling potatoes, sauteed onions, tomatoes and mushrooms, whole grain mustard demi glace

### CREAMY CHICKEN PASTA / 24.95

Grilled chicken, penne, oven dried tomatoes, onions, bacon, garlic, boursin creams sauce

### SPICY SAUSAGE PENNE / 26.95

Italian sausage, chorizo, oven dried tomatoes, pesto cream sauce, Parmesan

### WILD MUSHROOM LINGUINE / 26.95

Linguine, sauteed wild mushrooms, dried tomatoes, garlic, basil pesto, Parmesan

### SHRIMP ARRABIATA / 26.95

Linguine, bacon, tomato, garlic, capers, white wine, chili flakes, Parmesan

### SEAFOOD RISOTTO / 29.95

Scallops, shrimp, caramelized onions, fennel, mascarpone, tomato-lobster stock \*GF

### MOULES FRITES / 20.95

Mussels, white wine, garlic, and butter sauce, with 3rd Corner fries and an aioli drizzle

### PAN ROASTED SALMON / 32.95

Caramelized onion potato cake, asparagus, tomato-fennel confit \*GF

### CIOPPINO / 34.95

Shrimp, scallops, salmon, seasonal fish, mussels, fingerling potatoes, sherry lobster tomato broth \*GF

### DAY BOAT SCALLOPS / 36.95

Tomatoes, olives, capers, green beans, roasted potatoes, white wine lemon sauce \*GF