

## STARTERS

**HOUSE MADE VINEGAR CHIPS \$9**  
Smoked Blue Cheese, Bacon, & Scallions

**WOOD FIRED PESTO BREAD \$10**  
Fontina, Mozzarella, & Sun-Dried Tomatoes,  
Balsamic Vinaigrette

**FRIED GREEN TOMATO \$10**  
Anson Mills Golden Grits & Charred Tomato-Tasso Gravy

**TRIO'S BRICK OVEN FAVORITE \$11**  
Herb Parmesan Pizza Wedges with Warm Marinara &  
Goat Cheese, White Bean Dip, & Tapenade

**SALMON CAKES \$14**  
Roasted & Served Over Citrus Beurre Blanc

**CRISPY CALAMARI \$15**  
Fried Banana Peppers, Sweet Pepper Sauce,  
& Sriracha Aioli

**ONION SOUP \$8**  
Puff Pastry & Mozzarella Cheese

**MULLIGATAWNY SOUP**  
Our Signature  
Cup \$7 Bowl \$8

**TODAY'S SOUP**  
Cup \$7 Bowl \$8

**g MIXED GREENS SALAD \$7**  
Diced Tomatoes & Cucumbers

**g SPINACH SALAD \$8**  
Bacon, Mushrooms, Feta Cheese,  
Red Onions, & Diced Tomatoes

**g TRIO'S BABY GREEN SALAD \$8**  
Strawberries, Granny Smith Apples, Cheddar, Smoked  
Bleu Cheeses, Candied Pecans, & Apple Vinaigrette

**SOUP & MIXED GREEN SALAD \$13**  
(**\$1 Extra for Spinach or Trio's Baby Greens**)

## DRESSINGS

Smoked Blue Cheese, Ranch, Killer, Sweet & Sour, 1000 Island, \*Caesar  
Vinaigrettes: Creamy Dijon, Apple, Cilantro-Lime, Italian, & Balsamic

## SPECIALTY SALADS

**\*g SALMON CAESAR SALAD \$19**  
Romaine, Parmesan Cheese, Crustinis, & Caesar Dressing

**g GRILLED CHICKEN & SPINACH \$16**  
Mushrooms, Egg, Roma Tomato, Crispy Onion Straws, & Warm Bacon Vinaigrette

**g BALSAMIC CHICKEN \$16**  
Mixed Greens, Strawberries, Almonds, Goat Cheese & Balsamic Vinaigrette

**g ROASTED CHICKEN COBB \$17**  
Mixed Greens, Cheddar Cheese, Smoked Bleu Cheese, Bacon,  
Avocado, Scallions, Tomato, Egg & "Killer" Dressing

**g TRIO SAMPLER \$16**  
Toasted Pecan Chicken Salad, Baby Greens, Granny Smith Apples, Cheddar,  
Smoked Bleu Cheese, Candied Pecans, Apple Vinaigrette, & Seasonal Fruit

**\*g SOUTHWESTERN SALMON \$20**  
Mixed Greens, Red Onion, Green, Red, & Poblano Pepper Medley, Avocado, Corn Relish,  
Cilantro Lime Vinaigrette, & Tortilla Strips

## SANDWICHES, ETC.

**Choice of Fries, Pasta Salad, or Fresh Fruit**  
**Substitute a Cup of Soup or Mixed Green Salad for \$4**  
**or a Bowl of Soup, Onion Soup, Spinach Salad or Trio's Baby Greens for \$5**

**THE CROISSANT CLUB \$14**  
Smoked Turkey, Swiss Cheese, Lettuce, Tomato,  
Bacon & Herb Mayonnaise

**ONE GREAT CHICKEN \$15**  
Grilled, Honey-Barbecue Sauce, Granny Smith Apples  
& Melted Cheddar Cheese, Toasted French Roll

**TRIO'S CHICKEN FINGERS \$14**  
Buttermilk-Fried & "Killer" Dressing

**\*ROASTED CAJUN SALMON \$15**  
Fresh Chopped Salmon, Pickled Onions & Cucumbers,  
Lemon Dill Aioli, Brioche Bun

**GREEK VEGGIE WRAP \$13**  
Tapenade, Red Onion, Cucumber, Banana Peppers, Lettuce,  
Roma Tomatoes, & Feta Cheese  
**W/ CHICKEN \$15**

**GRILLED CHICKEN SALAD \$14**  
Toasted Pecans, & Pepper-Jack Cheese,  
Sourdough Bread

**SWEET PEPPER FRIED CHICKEN \$15**  
Smoked Bacon, Sweet Pepper Jelly, Sriracha Aioli, &  
Pepper-Jack Cheese, Brioche Bun

**REUBEN \$15**  
Corned Beef, Sauerkraut, Swiss Cheese,  
& 1000 Island Dressing, Rye Bread

**\*PICK-A-CHEESEBURGER \$15**  
Angus Beef, Choice of Smoked Bleu, Mozzarella, Pepper-Jack,  
Cheddar, or American Cheese, Brioche Bun

**\*ROASTED BEEF TENDERLOIN \$16**  
Grilled Onions, Crispy Onion Straws,  
Melted Pepper-Jack Cheese & Herb Mayonnaise,  
Toasted French Roll

**\*Multigrain Gluten Free Bread is Available\***

## BRICK OVEN PIZZAS

### **BLT WITH A TWIST \$15**

Roasted Garlic Base, Mozzarella & Fontina Cheese Blend, Pecan Wood Smoked Bacon, Spinach, & Roma Tomatoes

### **ITALIAN SAUSAGE \$15**

Roasted Garlic Oil Base, Mozzarella & Fontina Cheese Blend, Italian Sausage, Red & Green Peppers, Red Onion, Feta Cheese & Herb Parmesan

### **PEPPERONI, MUSHROOM, & SAUSAGE \$15**

Marinara Base, Mozzarella & Fontina Cheese Blend, Pepperoni, Mushroom, & Italian Sausage

### **TRIO'S MEAT LOVERS \$15**

White Bean Base, Mozzarella & Fontina Cheese Blend, Ground Beef, Pepperoni, Pecan Wood Smoked Bacon, Green Peppers, & Red Onion

### **MEDITERRANEAN \$14**

Olive Tapenade Base, Mozzarella & Fontina Cheese Blend, Spinach, Sun-Dried Tomatoes, Red Onions & Feta Cheese

### **ROASTED VEGETARIAN \$14**

Roasted Garlic Base, Mozzarella & Fontina Cheese Blend, Red Peppers, Onions, Kalamata Olives, Spinach, Mushrooms, Banana Peppers, & Roma Tomatoes

### **TOMATO AND FRESH BASIL \$14**

Roasted Garlic Base, Mozzarella & Fontina Cheese Blend, Roma Tomatoes, & Goat Cheese

### **PESTO & FOUR CHEESE \$14**

Basil Pesto Base, Mozzarella & Fontina Cheese Blend, Herb Parmesan, Goat Cheese, Sun-Dried Tomatoes, & Fresh Basil

#### **ANY ITEMS ON THIS PAGE:**

**Add a Mixed Green Salad \$6; Spinach Salad or Trio's Baby Greens \$7**

## ENTREES

### **g CAJUN SHRIMP & GRITS \$20**

Collard Greens, Charred Tomato-Tasso Gravy, & Crispy Onion Straws

### **\* g SEARED LEMON PEPPER SALMON \$22**

Creamed Cauliflower, Grilled Asparagus & Citrus Beurre Blanc

### **FARRO RISOTTO**

Roasted Carrots, Mushrooms, Grilled Red Onion, Spinach & Citrus Beurre Blanc

**Grilled Balsamic Chicken \$18 \* Pan Seared Scallops \$22 \*Grilled Salmon \$22**

### **\* SEARED SHRIMP & SCALLOPS \$22**

Pesto Angel Hair Pasta, Grape Tomatoes, Red & Yellow Peppers, Sun-Dried Tomato Butter & Feta Cheese

### **\* g 6 OZ. FILET MIGNON \$MARKET PRICE**

Grilled Asparagus, Whipped Potatoes, & Mushroom Demi-Glace

### **\* g GRILLED PORK RIBEYE \$20**

Lemon Garlic Broccoli & Cauliflower, Whipped Potatoes, & Roasted Garlic-Herb Butter

### **MEATLOAF TRIO \$19**

Ground Veal, Beef & Pork, Lemon Garlic Broccoli & Cauliflower, Whipped Potatoes, & Charred Tomato-Tasso Gravy

### **SOUTHERN FRIED CHICKEN \$18**

Boneless Breast, Apple Cider Collard Greens, Whipped Potatoes, & Charred Tomato-Tasso Gravy

### **CHICKEN PICCATA \$18**

Angel Hair Pasta, Peppers, Grape Tomatoes, Capers, with Lemon-Garlic Butter & Citrus Beurre Blanc

### **THREE CHEESE TORTELLINI \$15**

Parmesan Cream & Marinara

**Add Chicken \$5 or Shrimp \$6**

### **WOOD SMOKED CHICKEN PENNE \$17**

Spinach, Roasted Mushrooms & Sun-Dried Tomato Cream

### **\* 10 OZ. PRIME RIB WEDNESDAY**

Available after 4pm

Lemon Garlic Broccoli & Cauliflower,  
& Whipped Potatoes

Horseradish Cream Sauce & Au Jus

**\$MARKET PRICE**

~20% GRATUTTY MAYBE APPLIED~ FOR ALL PARTIES OF 6 OR MORE~

**g ITEMS THAT CAN BE MADE TO BE GLUTEN FREE**

**\* CONSUMING UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**