PRIX FIXE

3 Courses for \$27*

Appetizer:
Organic Mixed Greens Salad
add goat cheese &
sourdough crouton
(\$2 supp.)
or
Soup of the Day
or
Daily Appetizer Special

Entrée:
Meat of the Day
or
Fish of the Day
or
Vegetarian Plate of the Day

Dessert:
Chef's Daily
Selection

*Includes a glass of house wine

FIRST COURSE

Organic Mixed Greens Saladadd goat cheese & sourdough crouton (\$2 supp.)	7.5
Steak Tartare** potato chips	8
Soup of the Day	6.5
Grilled Octopus potato, Spanish chorizo, parsley sauce	8.5
Caesar Salad**soft-boiled egg, Parmesan cheese, anchovies, crouton	9
Beet and Tomato Gazpacho roasted tomatoes, cucumbers, crushed black pepper wafer	8
Hummus and Toasted Pita Bread	8

SECOND COURSE

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he Organic Egg Preparation of the Day**	12
1usselsmongrass and shiitake mushroom broth, French fries	17
ish & Chips picy house-made potato chips, fries, tartar sauce	16
an-Roasted Local Striped Bass	23
eared New England Sea Scallops	22
Charcuterie Sandwich	14
Driental Chicken Salad	16
avern Burger**	15



RESTAURANT & TAVERN

@ The Three Village Inn

CHEESES

8oz sirloin with Cheddar bacon-onion marmalade & French fries

with fruit compote & raisin walnut toast

Chef's Selection of Three Artisan Cheeses

15

*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.