



Warm Feta Dip

## Deals of the Season

Toasts under \$10!

SINGLE AVOCADO

SINGLE ALMOND BERRY

SINGLE SMOKED SALMON AVOCADO

Grab n' Go's

STARTING AT \$5

VEGAN OPTION AVAILABLE.

Grilled Cheese & Tomato Bisque Soup

\$10

Cuban Sandwich

\$10

NEW! Steak Sandwich

\$11

STEAK, CARAMELIZED ONIONS, LETTUCE,  
TOMATO, SWISS CHEESE AND MUSTARD ON  
FRENCH BREAD.

## All Day Brunch

**California Sunrise Breakfast Sandwich 16**

Scrambled eggs, chicken sausage, avocado mash, tomatoes, mixed greens, pepper jack cheese, spicy aioli on brioche bun. GFO

Available as a wrap!

**Ultimate Breakfast Sandwich ♥ 16**

With scrambled eggs, sausage, bacon, sliced avocado, cheddar cheese, served on a pretzel bun. GFO

Available as a wrap!

**White Queso Chorizo Breakfast Wrap 16**

Scrambled eggs, chorizo, tomatoes, fiesta mix, avocado, potatoes, white queso on a flour tortilla.

Make it vegan! No upcharge.

**Florida Sunshine French Toast 16**

French toast, kiwi, strawberries, bananas, whipped cream and maple syrup.

**Liege Waffles <sup>NEW</sup> 13**

3 sugared waffles drizzled with warm chocolate sauce, strawberries and berries.

**Warm Feta Dip <sup>NEW</sup> 13**

House-made feta dip topped with dill, olives and drizzle of honey. Served warm.

**Burratta Bruschetta 16**

Toasted baguette rounds topped with diced tomatoes, drizzle balsamic glaze, basil leaves with fresh burrata. GFO

Please note, only breakfast sandwiches come with a choice of fruit or potatoes.  
Potatoes not available after 12pm.

**Soup Cup 5 Bowl 7**

Choice of Tomato Bisque or seasonal soup.

**Three Birds Salad 15**

Lettuce, grilled chicken, strawberries, glazed pecans, red onion, goat cheese. Served with balsamic dressing.

**Mediterranean Rice Bowl ♥ GF 16**

Greens, greek lemon rice, red onion, olives, tomato, red peppers, cucumbers, feta, hummus and grilled chicken. Served with house-made tzatziki dressing.

**Chicken Avocado Caprese Salad GF 16**

Greens, grilled chicken, mozzarella, tomato, avocado, side of toast, topped with a balsamic marinade.

**Avocado Toast Single - 8 Two Pieces - 16**

With avo mash, pepitas, diced tomatoes, pickled red onions, goat cheese on whole grain toast. GFO  
add scrambled eggs +3

**Almond Berry Toast GF Single - 8 Two Pieces - 16**

Almond butter, strawberry, blueberry, kiwi, shaved coconut, honey drizzle. Served on whole wheat bread.

**\*Smoked Salmon Avocado Toast Single - 9. Double - 18**

With chive cream cheese, avo mash, sliced tomato, cucumber, capers and dill on whole grain toast. GFO

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of foodborne illnesses.





# Cafe Sandwiches & Shareables

All sandwiches come with choice of salad and chips, fruit, soup or upgrade to truffle fries for \$2.  
GFO : Gluten-Free Option Available +\$1

## Tuna Salad 15

House-made tuna salad, onion, celery, lettuce, tomato on a warm croissant.

## Spicy Chicken Avocado Sandwich 15

Chicken, bacon, avocado, swiss, chipotle aioli. Served warm. GFO

## Chicken Pesto Spinach Artichoke Sandwich 15

Chicken, pesto, creamy spinach artichoke, melted mozzarella. Served warm. GFO

## Chicken Buffalo Caesar Wrap 15

Chicken, bacon, avocado, tomato, scallions, lettuce, parmesan, tossed in a creamy buffalo + caesar dressing. GFO

## Antipasto Mozzarella Sandwich 15

Prosciutto, salami, pesto, melted mozzarella, sun-dried tomatoes, greens served on rosemary focaccia. Served toasted. GFO

## All-American Club 15

Turkey, ham, bacon, lettuce, tomato, avocado, cheddar cheese, honey mustard on white toast. GFO

## Prosciutto & Brie Sandwich 15

Sliced prosciutto, creamy brie, fig spread, mixed greens served on french baguette. GFO

## Brunch Board 35

Array of breakfast items. French toast sticks with side of Nutella, warm baguette with butter and jam, scrambled eggs, house potatoes, choice of breakfast protein, yogurt with strawberries and berries as well as a side of seasonal fruit. Non modifiable. Add two Mimosas for \$+10 Available Friday - Sunday. **Includes choice of two fresh pressed orange juices or drip coffees.**

## Mediterranean Mezze Platter 20

Hummus, tzatziki, sliced cucumbers, celery grape tomatoes, kalamata olives, grape leaves, peppers, pita bread, fruit crackers, feta cheese.

**Pairs well with our Proud Pour Sauvignon Blanc**

## 'That's What Cheese Said' Board 25

Assortment of artisanal cheeses, seasonal fruits, olives, fruit preserves, glazed pecans, artisan bread, fruit crackers, pickles, honey jar and honeycomb topped with thyme.

**Pairs well with our House Blend Red wine.**

**Add savory charcuterie meats for \$10**



Liege Waffles

## Wine Selection

	G	B
<b>House Red</b> Gen5 Ancestral Red Blend	8	30
<b>House White</b> Dalia Pinot Grigio	8	30
<b>Prosecco</b> Available by the split or bottle.	12	30
<b>Sauvignon Blanc</b> Savee Sea, NZ	10	30
<b>Sparkling Rose</b> Cafe de Paris	11	30
<b>Champagne Cuvee Brut</b> Lombardi. France	15	50
<b>Riesling</b> Erben Rheinhessen	9	20

## Draft / Bottled Beer

	G
<b>Blue Moon</b> Draft	6
<b>Elderberry Cider</b> Keel Farms. Draft	6
<b>Tank Brewing Company</b> American Amber	6
<b>Sam Adams Seasonal</b> Draft	7
<b>Crooked Can Cloud Chaser</b> Hefeweizen. Draft	7
<b>Seasonal IPA</b> Draft	7
<b>Stella Artois</b>	7
<b>Ivanhoe Park Joyland</b> IPA	6
<b>Ivanhoe Park Bungalow</b> Belgian Witbier	6
<b>Crooked Can High Stepper</b> IPA	7
<b>Crooked Can Florida Sunshine</b> Lager	7





Rose Lavender Latte

Summer Drinks

**Tiramisu Latte**

DOUBLE SHOT OF ESPRESSO, CHOCOLATE SAUCE, TIRAMISU SYRUP, TOPPED WITH WHIPPED CREAM, COCOA POWDER AND COOKIE. SERVED HOT OR ICED.  
5.50

**Banana Cream Chai Latte**

OUR HOUSE CHAI MIXED WITH CHOICE OF MILK TOPPED WITH BANANA COLD FOAM. SERVED ICED.  
6.00

**Blue Majik Lemonade**

BLUE SPIRULINA POWDER, TOPPED WITH LEMONADE AND MINT. SERVED ICED.  
5.25

**NEW! Refreshers**

MINT & LIME  
PASSIONFRUIT & COCONUT  
STRAWBERRY MINT + HIBISCUS  
TOPPED WITH EITHER WATER, LEMONADE OR COCONUT MILK.  
4.25

Coffee Bar

**Drip Coffee** Trilogy locally-roasted organic beans. Free refills!

**Americano** espresso, hot water

**Espresso** single, double, or triple shot

**Macchiato** double shot of espresso with a dollop of steamed milk. Available traditional or as a latte.

**Cappuccino** espresso, steamed milk and milk froth

**Cold Brew** Trilogy Cold Brew.

**Latte** espresso with steamed milk

**Fresh Pressed O.J** fresh pressed orange juice

**Salted Caramel Affogato** Vanilla bean ice cream topped with salted caramel sauce and a double shot of espresso.

16 oz	20 oz
3.99	4.99
3.99	3.99
2.50	3.50
3.50	5.00
4.00	/
6.00	7.00
4.25	/
6.00	7.00
10	

**Unsweet or Sweet Tea**

Free refills!

2.50 3.50

**Specialty Iced / Hot Teas** Antiquiteas Brewed teas.

Seasonal flavors : Earl Grey, White Raspberry, Pomegranate Green tea, Japanese Cherry Blossom

4.50 5.50

**Minted Hibiscus Tea** craft tea, only available iced

4.00 5.00

**Hibiscus Lemonade** Lemonade mixed with hibiscus juice topped with dried rose petals.

2.50 3.50

**Chai Tea Latte** House chai tea, steamed milk

5.50 6.50

**Matcha Latte** Food-grade Matcha served with choice of milk.

5.50 7.00

**Cinnamon Toast Crunch Latte** A Three Birds classic. Espresso, sugar, cinnamon, topped with cereal.

5.25 /

**Rose Lavender Honey Latte** espresso, lavender syrup, rose syrup, honey, dried rose petals.

5.25 /

Summer Sips

**Bubbles For Two**

CHOICE OF JUICE ALONG WITH A BOTTLE OF PROSECCO. SERVES TWO.

25

**Peach Bellini**

PEACH PURÉE TOPPED WITH PROSECCO

10

**Rosé Raspberry Sorbet Mimosa**

FRESH RASPBERRY SORBET, TOPPED WITH SPARKLING ROSÉ AND MINT.

10

**Sparkling Grapefruit Sangria**

RIESLING, PROSECCO, GRAPEFRUIT JUICE, SIMPLE SYRUP, TOPPED WITH MINT.

11 30

