



specialty cocktails

Three Olives Bloody Mary	14	add-ons: jumbo prawns 10 1/2 lobster tail 18
Mimosa	12	orange peach pineapple cranberry grapefruit
Three Olives Brunch Special	12	drink of the day ask your server for details

breakfast

lobster omelette [gf]	goat cheese, spinach, tomato, hollandaise, breakfast potatoes	30
breakfast burger*	wagyu beef, fried egg, bacon, melted cheddar, spinach, heirloom tomato, breakfast potatoes	18
bistro benedict* [gf]	Scottish smoked salmon, poached eggs, goat cheese potato cakes, hollandaise sauce, micro greens, breakfast potatoes, fresh fruit	21
meat lover's omelette [gf]	chorizo, bacon, ham, cheddar cheese, tomato infused hollandaise, breakfast potatoes	25
stuffed french toast	Challah french toast stuffed with white chocolate & blueberries, warm maple syrup, potato "hash", sliced strawberries	17
steak and eggs* [gf]	petite filet mignon, eggs any style, asparagus, demi-glace, breakfast potatoes	30

sides \$5

egg any style | bacon | chorizo | breakfast potatoes

small plates

brie	puff pastry, figs, truffle oil, wild mushroom sauce	17
bubbly crab dip [gf]	Boursin cheese, blue crab meat, crispy tortilla chips	18

lunch

sea bass [gf]	4 oz sea bass, lemongrass infused jasmine rice, asparagus, lemon beurre blanc	29
caesar salad* [gf]	romaine, Grana Padana cheese, croutons, anchovy	8 12
nut & berry salad* [gf]	mixed greens, assorted dried fruits, nuts & berries, raspberry maple vinaigrette	11 16
spinach & gorgonzola [gf]	spinach, roasted apple wedges, Bermuda onion, macadamia nuts, smoked bacon, balsamic dressing	9 13

FOR SALADS: add grilled/blackened chicken breast 8 | add shrimp 8 | add grilled/blackened salmon* 15

CHEF/PROPRIETOR JESSE HOUSMAN | CHEF DE CUISINE JONATHAN DERUE

[gf] gluten free option available

\$5 charge for splitting an entree. \$2.50 charge for splitting a salad. 20% gratuity will be added to parties of 6 or more. Prices subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us immediately of any food allergies. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.