Welcome to Week'O'Bacon at 3!

Join us as we celebrate the glory that is bacon.

Thursday October 14th - Thursday October 21st

3 Course Bacon Infused Menu

\$30/person (not including tax and gratuity)

~Course One~

Wedge Salad Iceburge lettuce, house cured bacon bits, cherry tomatoes, bleu cheese crumbles and bleu cheese dressing or



Cream of Potato Soup Pureed potatoes, cheddar cheese, bacon, and Laginitas IPA

~Course Two~

BBQ Bacon Shrimp & Grits

Asiago cheese grits, cubes of our house cured bacon, shimp, tomatoes, in a BBQ reduction

or

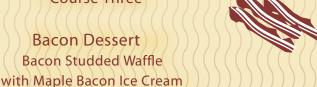
Bacon Wrapped Pork

Pork loin stuffed with bacon and cornbread stuffing, then wrapped with more bacon served with mashed potatoes

~Course Three~

Bacon Dessert

Bacon Studded Waffle



Featured Bacon Cocktails:

Bacon Martini

Bacon invused vodka, dry vermouth, garnished with an olive and Bacon \$9

Bacon Bloody Mary Bacon infused vodka, house bloody mary mix, garnished with... you guessed it, Bacon \$9

Special Bacon Happy Hour 5-7pm at the bar. \$3 off bacon drinks. \$5 Bacon Explosion app.

Daily Happy Hour at the Bar Mon-Fri 4pm-8pm \$3 drafts \$5 select glasses of wine

Featured Bacon Bits:

Bacon on a Stick Our house cured bacon, well. on a stick \$5

Bacon Explosion

Sausage and cheddar wrapped in bacon, breaded with Panko and fried. Served with a BBQ ranch sauce \$10

> We're on TV!! Tune in to see us on The Travel Channel on November 24th on a segment called "Bacon Paradise"



--> Sign up for our Bacon Making Class Saturday Oct. 16th @2pm - Space is limited -Send an email to info@restaurantthree.com with the subject "bacon class"