

Welcome to Week 'O' Bacon at 3!

Join us as we celebrate the glory that is bacon.

Thursday October 13th - Saturday October 22nd

Featured Bacon Cocktails

Bacon Martini

Bacon infused Vodka,
Dry Vermouth, garnished with
an olive and Bacon
(Not for the faint of heart) \$9

Bacon Bloody Mary

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

Featured Bacon Bites

Bacon on a Stick

4 thick cut strips of our house
cured bacon on a stick with
"Magic Sauce" \$6

Bacon Cheese Dip

with bacon dusted potato chips \$6

Bacon Happy Hour at the Bar

4pm - 7pm

\$5 Bacon Drinks and Bacon Bites

Remember:

BACON CURING CLASS

Sunday Oct. 16th 3pm

FREE

Space is limited. E-mail
us to sign up,
events@restaurantthree.com

WE SELL OUR BACON

A pound of our famous
house cured bacon is \$12

3 Course Bacon Tasting Menu

\$30/person (tax and gratuity not included)
not available during Sunday brunch

~ Course 1 ~

Wedge Salad

Iceberg lettuce, house cured
bacon bits, cherry tomatoes,
bleu cheese crumbles and
Bleu cheese dressing

~ Or ~

Soup

Bacon Noodle Soup

~ Or ~

Bacon Crusted Chicken Wings

Our smoked chicken wings but breaded
and fried with a Panko Bread crumb
& ground bacon coating tossed in a
bacon buffalo sauce

~ Course 2 ~

Country Fried Bacon

Thick cut slab of bacon breaded and fried,
green beans mashed potatoes and bacon gravy

~ Or ~

Bacon Wrapped Pork Loin

wrapped with pulled pork & Bacon,
bacon & cornbread stuffing,
beer braised bacon brussels sprouts

~ Course 3 ~

Bacon Studded Waffle

Its a waffle with
Bacon bits mixed in the batter,
topped with maple bacon
ice cream and whipped
cream, and yes the ice cream
is made with bacon

