

Three Blind Mice

1066 Killian Hill Rd SW Ste 101 30047-2328 · +17706964139 · Updated: Jan 14, 2026

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STARTERS 7

Moules Marinières

steamed with white wine, shallots and garden herbs with grilled bread

AVAILABLE OPTIONS

\$11.00

Moules Frites Add: \$3.00

Blue Crab Bisque

with tomatoes, tarragon and cognac whipped cream

\$8.00

Cream Of Butternut Squash Soup

with caramelized chestnuts, mushrooms, and spiced crème fraîche

\$8.00

Lump Crabcake

with grapefruit, pink radishes and a brown butter and mustard hollandaise

AVAILABLE OPTIONS

Starters: \$11.00

Main: \$18.00

Flash-fried Calamari

served with a bagna cauda mayonnaise

\$9.00

Wild Mushroom Risotto

with parmigiano-reggiano and fresh rosemary

AVAILABLE OPTIONS

Starters: \$11.00

Main: \$20.00

Cast Iron Seared Scallops

with french lentils, watercress and celery root cream

AVAILABLE OPTIONS

Starters: \$12.00

Main: \$24.00

SALADS 3

Caesar

AVAILABLE OPTIONS

Half: \$5.00

Whole: \$9.00

Add Grilled Chicken: \$4.00

Add Grilled Shrimp: \$5.00

Add Grilled Salmon: \$5.00

Iceberg

with house-made blue cheese dressing, smoked bacon and cherry tomatoes

AVAILABLE OPTIONS

Half: \$5.00

Whole: \$9.00

Slow-roasted Beet Salad

with autumn greens, vald on blue cheese, butternut squash, and toasted pecans

\$10.00

MAINS 8

Crisp Skin Salmon File	\$18.00
with roasted brussel sprouts, autumn root vegetables, and a mushroom cream sauce	
Seafood Linguini	\$22.00
scallops, shrimp, clams, and mussels with artichokes, capers, tomatoes, in a white wine and garlic sauce	
Crisp Pork Schnitzel	\$16.00
with beer braised red cabbage and apples, horseradish sauce charcutière	
Pan-roasted Codfish Filet	\$19.00
with a potato, onion, and apple "hash" and mussels in a mouclade sauce	
Grilled Chicken Paillard	\$16.00
with pan-roasted caulilower, shallot confit, autumn squash, and wilted watercress tossed with a warm trule vinaigrette	
Lowcountry Shrimp And Grits	\$19.00
slow cooked grits, mushrooms and bacon with a garlic cream sauce	
Steak Diane	\$23.00
pan-roasted ny strip sirloin with roasted fingerling potatoes, cipollini onions and mushrooms with a brandy cream pan sauce	
Marinated And Grilled Hanger Steak	\$22.00
with a caulilower gratin and a warm salad of portabella mushrooms, slow-cooked onions, and arugula	

SIDES 6

Pommes Frites	\$4.00
Grits	\$4.00
Roasted Fingerling Potatoes	\$5.00
Autumn Root Vegetables	\$4.00
Caulilower Gratin	\$5.00
Roasted Brussel Sprouts	\$5.00

CURED MEATS AND CHEESES 8

Coppa (olli)	\$6.00
Mortadella Con Pistachi	\$5.00
Prosciutto Di Parma	\$9.00
Finocchiona	\$6.00
Sopressatta	\$6.00
Salumetti	\$6.00

Artisanal Cheese Board **\$9.00**
selection of three, varies daily

Sampling Of Four **\$18.00**

DESSERT 9

Ny Style Sour Cream Cheesecake **\$8.00**
with maple macerated blueberries

Tiramisù **\$7.00**
traditional italian dessert of coffee and marsala soaked biscuit and mascarpone cream

Key Lime Pie **\$7.00**
with graham cracker crust a and burnt muscovado meringua

Sticky Toffee Pudding **\$7.00**

Molten Chocolate Cake **\$8.00**
with an espresso coffee crème anglaise (baked to order: allow 15 minutes)

Artisanal Cheese Board **\$9.00**
daily selection featuring, three offerings and condiments

Warm Seasonal Fruit Crisp **\$7.00**
with vanilla ice cream, (selection changes daily)

Chocolate & Raspberry Fontaine **\$7.00**
with a house -made fresh raspberry coulis

Cinnamon-Infused Crème Brûlée **\$7.00**
with Butter-Poached Bosc Pear
