

# LOCAL Provisions



## STACKS

**SHORT STACK 6.95 / TALL STACK 8.95**

Two or four buttermilk pancakes cooked to order,  
Add chocolate chips or blueberries \$1

**STRAWBERRY CHEESECAKE STUFFED FRENCH TOAST 13.95**

2 pc. stack of thick cut Challah bread stuffed with a  
New York Style cheesecake filling and topped with maple syrup  
and fresh sliced strawberries.

**MAPLE BACON AND PECAN FRENCH TOAST 14.95**

2 pc. stack of Challah bread pan fried, toasted and  
topped with maple syrup, candied pecans and house-cured bacon.



## EGGS

**STEAK & EGG SKILLET 15.95**

Florida beef tenderloin tips and an over easy egg served atop  
cast iron cooked home fries and grilled tomatoes.

**BREAKFAST BURRITO 11.95**

Sausage, scrambled eggs, local goat cheese,  
fresh tomato and gently cooked arugula wrapped in a tomato and  
herb tortilla.

**HAM, EGG & CHEESE CROISSANT 11.95**

A classic breakfast sandwich made with honey and maple  
baked ham, scrambled eggs and cheddar cheese  
served on a buttery croissant.

## SIGNATURES

**HONEY BUTTER CHICKEN AND BACON BISCUIT 14.95**

6oz Fried chicken breast, cheddar cheese,  
house-cured bacon and a dollop of fresh honey butter  
on a large, house-baked biscuit, served with home fries.

**CHICKEN AND WAFFLES 15.95**

Belgian-style waffles and crispy hand breaded,  
fried chicken quarter served with a  
spiced local honey drizzle.

**CROQUE MADAME 12.95**

A classic, French style ham and Swiss sandwich, topped with a  
creamy cheese sauce and fried egg served with home fries.

**BISCUITS AND PROSCIUTTO GRAVY 12.95**

Two fresh baked biscuits  
smothered in a brown butter, sage and prosciutto gravy.

**SHRIMP 'N TRUE GRIT 17.95**

Colossal Florida Gulf shrimp blackened and served  
over a bed of cheesy sausage and prosciutto grits,  
topped with a creamy pepper gravy.

**THE TRADITION 14.95**

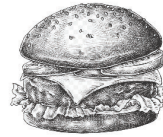
A traditional Irish Breakfast plate. Two eggs, grilled  
tomato, sausage, grilled mushroom cap and baked beans,  
served with a side of home fries.

## BUILD YOUR OWN

PANCAKE 4	HOME FRIES 5
BACON 4	TOAST 3
TWO EGGS 3	GRITS 6
BISCUIT 4	SAUSAGE LINKS 4

# BRUNCH

## HANDHELDS



Handhelds come with home fries  
SUB regular or sweet potato fries \$1

**THE LOCAL BURGER 13.95**

Florida raised ground beef, American cheese,  
house-made pickles, lettuce, tomato and onions on a toasted  
brioche bun. BACON/2 SUB LOCAL VEGAN PATTIES/2

**THE FILTHY CHEDDAR BURGER 16.95**

8 oz. of grilled local beef, house-cured bacon, caramelized onions,  
thick sliced cheddar cheese, lettuce, tomato and house-made pickles  
on a toasted brioche bun.

**CHICKEN BACON RANCH SANDWICH 15.95**

Chicken breast sandwich, grilled or fried with provolone  
cheese and house-cured bacon, lettuce and tomato,  
on grilled sourdough bread with chipotle ranch dressing.

**HONEY BRIE GRILLED CHEESE 14.95**

Sliced brie, strawberry preserve and grilled tomato topped  
with a honey balsamic glaze.

**CHICKEN CAESAR WRAP 12.95**

Chopped romaine tossed in a house-made  
Caesar dressing, a choice of grilled or fried chicken breast  
and parmesan cheese served in a tomato basil wrap.

**GARDEN WRAP 13.95**

House-made hummus, grilled zucchini and peppers,  
fresh tomato, cucumber and arugula in a grilled pita wrap.



## SALADS

ADD FILET 11 / SHRIMP 7 / SALMON 9 / CHICKEN 5

**SPRING PEACH SALAD 14.95**

Fresh peaches, spring berries, avocado and red onion over baby  
spinach. Topped with crumbled feta cheese and sliced almonds,  
and finished with a peach-mint vinaigrette.

**LOCAL'S HOUSE SALAD 11.95**

Bed of field greens, sliced cherry tomatoes, shredded cheese,  
sliced red onion, fresh cucumber and house-made croutons.

**SUPER RAD SALAD 15.95**

Radicchio and field greens, topped with roasted butternut squash,  
goat cheese, candied pecans and sweet pickled shallots. Served with  
orange-tarragon vinaigrette.

**CAESAR SALAD 12.95**

Chopped romaine tossed in grated Parmesan and our house-made Caesar  
dressing. Topped with house-made croutons.

**MCFLY FARM GINGER SALAD 15.95**

Bed of romaine and shredded cabbage, pickled ginger and shredded  
carrots. Topped with roasted cashews and sliced cucumbers, and  
finished with fresh ginger dressing.

**SOUP DU JOUR**

Ask us about our selection of the day. CUP/6.95 BOWL/8.95

## COCKTAILS

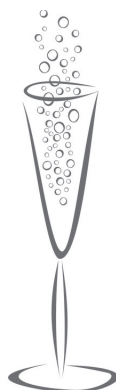
**MIMOSAS 4**

Refreshing blend of fresh squeezed Florida orange juice  
and our house champagne

**BLOODY MARY 12**

A savory vegetable juice mixture with Tito's vodka and a  
house-made Wasabi Celery Epsoma with a salt rim

**BOTTLE OF HOUSE CHAMPAGNE & OJ 24**



# WINES

## WHITES

Chardonnay 9/36  
Pinot Grigio 7/28  
Riesling 9/36  
Rosé 12/44  
Sauvignon Blanc 10/36  
Whitehaven Sauv Blanc 11/38  
Dough Chardonnay 12/44  
Cakebread Chardonnay 75

## REDS

Cabernet Sauvignon 9/36  
Malbec 10/40  
Merlot 9/36  
Pinot Noir 8/32  
1000 Stories Zinfandel 28  
Meiomi Pinot Noir 34  
Dough Cabernet Sauvignon 15/55  
Caymus Cabernet Sauvignon 149



## CHAMPAGNE / SPARKLING

Brut 6/24  
Chandon 11/36



# COCKTAILS

## CLASSICS

### J. DAILY \$10.95

Vodka, lemon, tea and simple syrup.

### DRESSED OLD FASHIONED \$11.95

Bourbon, bitters, filthy cherry, orange peel and sugar.

### CLASSIC MARGARITA \$10.95

Tequila, Triple Sec, lime and agave.

### THE AVIATION \$12.95

Gin, De Violette, maraschino liqueur and lemon.

### LO PRO MOJITO \$11.95

Rum, lime, mint, soda and simple syrup.

## LOCAL FAVORITES

### BLUEBERRY BERET \$12.95

Tequila, Blueberry Mint Apple Cider Vinegar Shrub, Lime Juice, Triple Sec, simple syrup.

### PEACHY KEEN \$12.95

Honeysuckle vodka, lemon juice, simple syrup, bitters, peaches, topped with a champagne floater, edible flower, and a filthy black cherry.

### SKELETON KEY \$12.95

Buffalo Trace bourbon, Yuzu juice, bitters, simple syrup and ginger beer.

### THE BASIL EXPOSITION \$13.95

Tequila, house-made strawberry purée, muddled basil and lemons, fresh lemon juice, simple, topped with seltzer.

# BOTTLED BEERS & SELTZERS

## \$5.50

Budweiser  
Bud Light  
Bud Zero  
Coors Light  
Corona  
Heineken  
Mich Ultra  
Stella Artois  
Yuengling

## \$6.50

First Magnitude Seasonal  
First Magnitude 72 Pale Ale  
First Magnitude Vega  
First Magnitude Wakulla  
First Magnitude Ursa APA  
Funky Buddha Floridian  
Guinness  
Jai Alai

Swamp Head Big Nose  
Copper Tail Unholy  
Cypress & Grove Well & Good IPA  
Voodoo Ranger Fruit Force IPA  
Voodoo Ranger Juicy Haze IPA  
High Noon (Assorted Flavors)