

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 16.95

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

BREAKFAST BURRITO 12.95

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

HAM, EGG & CHEESE CROISSANT 12.95

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 15.95

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 16.95

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

CROQUE MADAME 13.95

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 13.95

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

SHRIMP 'N TRUE GRIT 18.95

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

THE TRADITION 15.95

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

BACON 5

TWO EGGS 3

BISCUIT 4

HOME FRIES 5

TOAST 3

GRITS 6

SAUSAGE LINKS 4

BRUNCH

HANDHELDS



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

SEARED HADDOCK SANDO 19

Lightly blackened haddock, shredded lettuce, marinated tomato, and zesty
dill Dijonaise served on a kaiser roll.

CHICKEN SALAD SANDO 14

Slow braised chicken with house Dijonaise, celery, lettuce, onion and
tarragon served on a locally baked croissant.

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.

CHICKEN BACON RANCH SANDWICH 15.95

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

GARDEN WRAP 13.95

Roasted red pepper hummus, grilled zucchini and peppers, fresh tomato,
caramelized onions, cucumber, and arugula in a grilled wrap.

THE REUBEN FEFFER 15.95

Slow roasted corned beef with Swiss cheese, sauerkraut and house
Thousand Island dressing on marble rye. Served with a House pickle spear.



SALADS

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

LOCAL'S HOUSE SALAD 11.95

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

TOMATO AND BURRATA 16

Charred Heirloom tomatoes and burrata cheese over watercress with
toasted pistachios, finished with lemon and thyme vinaigrette.

CAESAR SALAD 12.95

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

SOUP DU JOUR

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

COCKTAILS

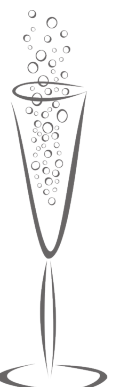
MIMOSAS 4

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

REDS

Cabernet Sauvignon 9/36
Malbec 10/40
Merlot 9/36
Pinot Noir 8/32
1000 Stories Zinfandel 28
Meiomi Pinot Noir 34
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)