

LOCAL Provisions

Tioga Town Center · 13005 SW 1st Road #129 Newberry, FL 32669 · (352)-554-5788 · localgrv.com

APPETIZERS

LOCAL'S SPECIALTY WINGS 12.95

Eight chicken wings fried, in your choice of Mild, Hot Honey, Garlic Parmesan, House Barbecue or Teriyaki sauce. Served with ranch or bleu cheese.

TOASTED RAVIOLI 12.95

Four cheese stuffed ravioli, breaded and deep fried. Served with a house marinara sauce.

BUFFALO DIP 12.95

Roasted chicken, cream cheese, sour cream and shredded cheese served in a cast iron skillet and topped with Buffalo sauce and ranch. Served with toasted baguette.

CRISPY CAULIFLOWER BITES 11.95

Crispy cauliflower bites coated in our famous sweet chili sauce, tossed with pepperoncini rings and topped with sesame seeds and cilantro.

PESTO MOZZARELLA FLATBREAD 13.95

Carrot Top Pesto, heirloom tomato and fresh mozzarella cheese on fresh baked local pita bread. Finished with fresh basil and balsamic vinegar. Add chicken/4

BRUSCHETTA CROSTINI 12.95

Fresh tomato and basil bruschetta, served with toasted baguette.

CHEF'S SELECTION CHEESE BOARD 15.95

A special selection of three cheeses from all over the world. Additional wine pairing optional.

SALADS & SOUPS

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

SIDES A LA CARTE

Dill Fries 5.95	Jasmine Rice 5.95
Sweet Potato Fries 5.95	Whipped Sweet Potatoes 6.95
Yukon Mashed Potatoes 5.95	Maple Roasted Carrot 6.95
Grilled Zucchini Plank 5.95	Brussel Sprouts 6.95

DESSERTS

WARM SKILLET BROWNIE 12.95

Hot gooey brownie baked in a hot skillet and topped with vanilla ice cream, whipped cream, and chocolate drizzle.

ARTISAN CHEESECAKE 12.95

Ask your server for today's tasty handmade options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BURGERS

Served with dill fries

THE LOCAL CHEESEBURGER 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.

BLACK AND BLU BURGER 16.95

Blackened 8oz local beef patty topped with caramelized onions, bacon, melted blue cheese crumbles, lettuce, tomato and house made pickles on a toasted brioche bun.

PATTY'S MELT 16.95

Two local all beef patties, caramelized onions, Swiss and American cheese and house-made Thousand Island dressing on locally sourced grilled marble rye bread. Served with dill fries and dill pickle spear.

WAGYU BEEF & BACON BURGER 24.95

8 oz. Wagyu beef burger and candied Wagyu bacon. Topped with caramelized onion, black truffle-smoked Gouda cheese and served on a fresh baked brioche bun with an herbed compound butter topping.

HANDHELDS

Served with dill fries

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.

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.

GARDEN WRAP 13.95

House-made hummus, grilled zucchini and peppers, fresh tomato, caramelized onions, cucumber, and arugula in a grilled pita 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 dill pickle.



ENTREES

FILET AND SHRIMP 33.95

6 oz. cast iron seared Florida raised beef tenderloin paired with blackened colossal Gulf shrimp. Served with a red wine vincotto and your choice of side. Add Boursin/ 4 Add Bleu Cheese/ 2

SALMON AND DILL 27.95

Filet of Atlantic salmon pan seared and topped with a dill cream sauce. Served with the seasonal vegetable.

PANANG STYLE CURRY 18.95

Thai style Panang curry with bell peppers, zucchini and coconut milk with your choice of chicken, shrimp or broiled tofu, served over jasmine rice.

CARROT TOP PESTO GNOCCHI 18.95

Fresh potato gnocchi sauteed with a trio of wild mushrooms and heirloom tomatoes and finished in carrot top and cashew pesto. Topped with Parmesan and finished with olive oil and basil.

FRESH CAUGHT FLORIDA SNAPPER 22.95

Fresh Florida snapper served with couscous and tomato basil cream sauce.

AHI TUNA POKE BOWL 16.95

Saku tuna, jasmine rice, wakame, ginger, sesame seeds, cucumber, teriyaki and spicy mayo.

PAD THAI 26.95

Tender rice noodles with stir-fried vegetables and cashews in a traditional Thai-peanut sauce. Served with your choice of chicken, shrimp or tofu and topped with sliced green onions and a wedge of lime.

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)