



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.

BOURBON BACON BRUSSELS SPROUTS 14

Fresh brussels sprouts braised with bacon lardons, bourbon, caramelized onions finished with a touch of sherry vin and mounted butter.

SHOGUN SHRIMP 18

Crispy tempura shrimp, tossed in sweet and spicy tai chili aioli lightly dusted with a chili pepper togarashi spice.

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 crostini.

CRISPY CAULIFLOWER BITES 11.95

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

BUTTER BOARD 12

Rosemary and sea salt baked focaccia, house-whipped butter and herbs.

SHISHITO PEPPERS 9

Charred shishitos, goat cheese, lemon zest, chive.

CHEF'S SELECTION CHARCUTERIE BOARD 21.95

A special selection of two meat and cheese duos. Additional wine pairing optional.

SALADS & BOWLS

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

LOCAL'S HOUSE SALAD 11.95

Bed of field greens, sliced baby Heirloom tomatoes, shredded cheese, sliced red onion, 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 with Parmesan and house Caesar dressing. Topped with House-made croutons.

TOMATO AND BURRATA 16

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

AHI TUNA POKE BOWL 16.95

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

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	Ancient Grain and Rice Pilaf 5
Sweet Potato Fries 5.95	Maple Roasted Carrot 6.95
Yukon Mashed Potatoes 5.95	Charred Jumbo Asparagus with Shaved
Roasted Baby Summer Squash 7	Parmesan and Truffle Oil 9

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.

COOKIE AL A MODE 12.95

Warm chocolate cookie with ice cream.

*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, 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, apple-smoked bacon, caramelized onions, thick sliced cheddar cheese, lettuce, tomato and 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 House pickle spear.

WAGYU BEEF & BACON BURGER 24.95

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

HANDHELDS

Served with dill fries

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.



ENTREES

FILET AND SHRIMP 33.95

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

SEARED SALMON MKT

Wild caught pan seared filet paired with ancient grain rice pilaf topped with a citrus beurre blanc sauce.

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.

PESTO GNOCCHI 18.95

Fresh potato gnocchi sauteed with a trio of wild mushrooms and baby Heirloom tomatoes, and House-made pesto. Topped with Parmesan and finished with olive oil and basil.

LOBSTER RAVIOLI 26

Six stuffed jumbo ravioli served with tomato vodka sauce and topped with shaved pamesan and basil.

SEASONAL FRESH FISH MKT

Ask your server for our chef's fresh fish selection of the day.

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 \$11.95

Vodka, lemon juice, simple syrup, and tea.

DRESSED OLD FASHIONED \$13.95

Bourbon, simple syrup, Angostura & Peychaud's bitters, filthy cherry, and orange peel

LO PRO SHRUB MULE \$11.95

Vodka, blueberry and mint apple cider vinegar shrub, lime juice and ginger beer.

BLUEBERRY BERET \$13.95

Tequila, Triple Sec, Blueberry Mint Apple Cider Vinegar Shrub, lime juice and simple syrup.

LOCAL FAVORITES

PEACHY KEEN \$13.95

Vodka, peach puree, lemon juice, simple syrup, Peychaud's bitters and champagne.

THE BASIL EXPOSITION \$13.95

Tequila, strawberry purée, basil, lemon juice, simple syrup and soda water.

AFTERNOON TEE THYME \$13.95

Gin, elderflower liqueur, lime juice, tonic water, cucumber and thyme.

BOTTLED BEERS & SELTZERS

\$5.50

Budweiser
Bud Light
Bud Zero
Coors Light
Corona / Light
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
Crane Song
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)
Long Drink (Assorted Flavors)
Long Drink Peach
Angry Orchard