

LOCAL

Provisions

APPETIZERS

LOCAL'S SPECIALTY WINGS 12

Chicken wings served in a Hot Honey or Garlic Parmesan sauce. Served with ranch or bleu cheese.

GARLIC & GOAT CHEESE SPREAD 12

Local goat cheese topped with roasted garlic, grilled peppers and an olive tapenade. Served with baguette.

CHICKEN PESTO FLATBREAD 13

Roasted chicken, fresh mozzarella, house-made pesto and sliced tomatoes baked on an artisan flatbread and finished with olive oil.

BUFFALO DIP 11

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

HONEY BALSAMIC BRIE 14

Baked brie wheel drizzled with a honey balsamic glaze and topped with toasted walnuts and fruit. Served with baguette.

CHEF'S COTTAGE PIE 14

Yukon mashed potatoes baked on top of a locally sourced beef blend, layered with mixed cheeses and vegetables. Served in a cast iron skillet.

TOASTED RAVIOLI 12

Ricotta cheese ravioli, fried and topped with Parmesan, served with a side of our hearty beef and tomato sauce.

CHEF'S SELECTION CHARCUTERIE MKT

Please ask your server about the details of today's board.

SALADS & SOUPS

ADD FILET 10 / SHRIMP 7 / SALMON 8 / CHICKEN 5

CARAMELIZED APPLE & MANCHEGO SALAD 14

Caramelized apples, candied pecans and manchego cheese over mixed greens. Served in a citrus vinaigrette.

LOCAL'S CHICKEN SALAD 13

House-made chicken salad over mixed greens topped with tomato, red onion, cucumber and toasted walnuts.

SWEETS & BEETS SALAD 15

Roasted beets, sweet potatoes, goat cheese, pickled shallots and toasted sunflower seeds over a bed of arugula. Served in a sweet ginger vinaigrette.

STRAWBERRY & FETA SALAD 14

Fresh strawberries, diced red onion, feta cheese crumbles and candied pecans over mixed greens. Served in a red wine vinaigrette.

CAESAR SALAD 5/10

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

NEW ENGLAND-STYLE CLAM CHOWDER 7/10

Little neck Cedar Key clams in our house-made, cream based chowder.

SOUP DE JOUR

Ask your server about today's specialty soup selection.

Cup: 6 Bowl: 8

SIDES 5

Dill Fries
Sweet Potato Fries
Asparagus
Brussel Sprouts
Yukon Mashed Potatoes
Herbed Jasmine Rice
Seasonal Squash



HANDHELDS

Handhelds come with dill fries

THE LOCAL BURGER 13

Florida raised ground beef, American cheese, house-made pickles, lettuce, tomato and onions on a toasted brioche bun. SUB LOCAL VEGAN PATTIES 1

DIRTY 'OL BLUE JAY BURGER 16

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

LOCAL'S CHICKEN SANDWICH 15

Choice of a fried or grilled chicken breast, house-cured bacon, pepper jack cheese, house-made dijonnaise, lettuce and tomato on a toasted brioche bun.

TENDER CLUB WRAP 12

Grilled or fried chicken tenders, house-cured bacon, provolone, American, lettuce and tomato in a sun-dried tomato tortilla. Served with honey dijonnaise or ranch dressing.

CHICKEN SALAD CROISSANT 11

House-made chicken salad and mixed greens served on a large, toasted butter croissant.



ENTREES

TUSCAN CLAM LINGUINE 19

Cedar Key little neck clams in a Tuscan style tomato and butter sauce. Served over linguine. Topped with basil and parmesan.

THE HOMESTEAD 32

8 ounce center cut local beef filet crusted with black pepper. Served with brussel sprouts and your choice of dill fries, sweet potato fries or Yukon mashed potatoes. Add Boursin or Bleu cheese 5
Add Shrimp 4

PETITE SURF & TURF 25

A Florida raised petite medallion and colossal Gulf shrimp in red wine vincotto. Served with Yukon mashed potatoes. Add Boursin 5 or Bleu cheese 2

CARAMEL APPLE PORK CHOP 24

A 12 ounce, bone-in Cheshire Farms pork chop grilled and served with caramelized apples, onions and pecans. Served with Yukon mashed potatoes and asparagus.

SEA BASS MKT

Seared and crusted in a house seasoning, paired with a fresh fruit gastrique and topped with pickled cucumbers. Served with a salad of warm greens tossed in pork belly lardon and pickled shallots.

AHI TUNA POKE BOWL 16

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

SALMON AND DILL CREAM 24

Filet of Atlantic salmon topped with a delicate, dill cream sauce and finished with butter. Served with asparagus.

LENTIL & CHICKPEA PUTTANESCA 16

Mixture of legumes stewed and paired with a blend of tomatoes and local mushrooms topped with Parmesan and served over a bed of jasmine rice or squash.

DESSERT: Please ask your server about details of today's selections.

WINES

WHITES

Pinot Grigio \$7/28
 Chardonnay \$9/36
 Sauvignon Blanc \$9/36
 Riesling \$9/36
 Rosé \$12/44
 Cakebread Chardonnay \$75
 Santa Margarita Pinot Grigio \$38



REDS

Pinot Noir \$8/32
 Cabernet Sauvignon \$9/36
 Merlot \$9/36
 1000 Stories Zinfandel \$28
 Meiomi Pinot Noir \$34
 Col Solare Cabernet Sauvignon \$115

CHAMPAGNE / SPARKLING

Pol Remy \$6/24
 Gruet \$11/36
 Veuve Clicquot \$125



COCKTAILS

FARMER'S FIZZ \$12

Gin, Strawberry Basil White Balsamic Vinegar Shrub, Lemon Juice, Simple Syrup and Soda

BUZZ BUTTON \$12

Tequila, Ginger Liqueur and Yuzu Sour. Garnished with a small Szechuan flower when eaten numbs the tongue and puts your taste buds on overdrive

BLUEBERRY BERET \$12

Tequila, Blueberry Mint Apple Cider Vinegar Shrub, Lemon Juice, Triple Sec, Simple Syrup and Sour Mix

THE BRANCH \$12

Empress Gin and Q Tonic with a Rosemary Sprig and Lime Wedge

SOUTHERN MULE \$12

Vodka, Blueberry Mint Apple Cider Vinegar Shrub, Lime Juice and Q Ginger Beer

Our bar uses both classic and modern techniques in preparing our cocktails. We focus on using fresh local ingredients to create shrubs, syrups, bitters and tinctures to elevate our house specialty cocktails.

BEERS & SELTZERS

\$5.25

Bud Light
 Mich Ultra
 Corona
 Stella Artois
 Coors Light
 Coors Banquet
 Heineken
 Yuengling

\$6.25

Guinness
 Funky Buddha Floridian
 Stump Knocker
 Midnight Oil
 Wild Night
 Big Nose
 Wakulla
 Ursa
 Copper Tail Unholy

Vega
 72
 Caribe Pineapple
 Key West Sunset
 Cigar City Cider
 Drift
 Jai Alai
 Salt Water Intrusion

\$6.25

High Noon
 3 Daughters Orange