

LOCAL LUNCH

Provisions

APPETIZERS

LOCAL'S SPECIALTY WINGS 12

8 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

4 cheese stuffed ravioli, breaded and deep fried. Served with a House marinara sauce.

BUFFALO DIP 11

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.

CHICKEN PESTO FLATBREAD 13

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

SHRIMP AND SCALLOP CEVICHE 14

Zesty shrimp and scallop ceviche, with hints of blood orange, fresh pepper and cilantro. Served with toasted baguette.

BOURSIN STUFFED PORTOBELLO MUSHROOM 12

6 baby Portobello mushrooms stuffed with a boursin and herb whipped cheese, broiled to perfection.

TRIO AU PETITE BRAISED PORK BELLY 13

3 slow braised pork belly medallions, served in an apricot and pork jus, and topped with fried fennel.

BRUSCHETTA CROSTINI 12

Fresh tomato and basil bruschetta, served with toasted baguette.

CHEF'S SELECTION CHEESE BOARD 15

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

SALADS & BOWLS

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

SAND PEAR AND MANCHEGO SALAD 14

Artisan field greens, sliced sand pears, shaved Manchego cheese, walnuts and fried sage. Served with a cranberry-ginger and sage vinaigrette.

LOCAL'S HOUSE SALAD 11

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

SUPER RAD SALAD 15

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

APRICOT AND PISTACHIO 13

Bed of fresh arugula, topped with shaved fennel, dried apricot, sliced red onion, and pistachio nuts, served with a fresh grapefruit dressing.

CAESAR SALAD 12

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

AHI TUNA POKE BOWL 16

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 BOWL/8

DESSERT:

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



HANDHELDS

handhelds come with choice of side

THE LOCAL CHEESEBURGER 13

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 15

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.

THE HERMAN MUENSTER 15

8 oz. of grilled local beef, pickled shallots, whole grain mustard and a slice of muenster cheese, topped with lettuce, tomato, onion and house-made pickles.

GARDEN WRAP 13

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

PORTOBELLO SANDWICH 12

Grilled portobello mushroom cap, bell pepper and sauteed onions over lettuce, tomato and cucumber on a toasted brioche bun. ADD CHEESE /1

GRILLED PORK BELLY BLT 14

Thick cut Pork Belly Bacon, grilled tomato and lettuce, served on sourdough bread and smeared with dijonaise.

HONEY BRIE GRILLED CHEESE 14

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

CHICKEN CAESAR WRAP 12

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

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

SIDES 5 OR +1

Dill Fries
Sweet Potato Fries
Yukon Mashed Potatoes
Grilled Zucchini Plank

SIDES 6 OR + 2

Whipped Sweet Potatoes
Maple Roasted Carrot
Brussel Sprouts
Jasmine Rice



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

WINES

WHITES

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



REDS

Pinot Noir \$8/32
 Malbec \$10/40
 Cabernet Sauvignon \$9/36
 Merlot \$9/36
 1000 Stories Zinfandel \$28
 Meiomi Pinot Noir \$34
 Col Solare Cabernet Sauvignon \$115

CHAMPAGNE / SPARKLING

Brut \$6/24
 Chandon \$11/36



COCKTAILS

CLASSICS

J. DAILY \$10

Vodka, lemon, tea and simple syrup.

DRESSED OLD FASHIONED \$11

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

CLASSIC MARGARITA \$10

Tequila, Triple Sec, lime and agave.

THE AVIATION \$12

Gin, De Violette, maraschino liqueur and lemon.

LO PRO MOJITO \$11

Rum, lime, mint, soda and simple syrup.

LOCAL FAVORITES

BLUEBERRY BERET \$12

Tequila, Blueberry Mint Apple Cider Vinegar Shrub, Lemon Juice, Triple Sec, simple syrup, and Sour Mix.

PEACHY KEEN \$12

Honeysuckle vodka, lemon juice, simple syrup, bitters, peaches, a Dirty Cherry, champagne floater and an edible flower.

SKELETON KEY \$12

4 Roses bourbon, Yuzu juice, bitters, simple syrup and 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

Budweiser
 Bud Light
 Mich Ultra
 Corona
 Stella Artois
 Coors Light
 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
 Cigar City Cider
 Drift
 Jai Alai
 First Magnitude Seasonal
 Well & Good IPA
 High Noon