

APPETIZERS

LOCAL'S SPECIALTY WINGS 12

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

GARLIC & GOAT CHEESE SPREAD 12

A creamy spread of 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

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

CHEF'S COTTAGE PIE 14

Freshly made Yukon mashed potatoes 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.



SALADS & BOWLS

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

CARAMELIZED APPLE & MANCHEGO SALAD 14

Caramelized apples, candied pecans, 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. ADD GRILLED CHICKEN 6 ADD SALMON 8

AHI TUNA POKE BOWL 16

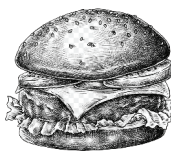
Saku tuna, jasmine rice, wakame, ginger, sesame seeds, cucumber, teriyaki and spicy mayo.

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



HANDHELDS

handhelds come with choice of side

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, tomato in a sun-dried tomato tortilla.

CHICKEN SALAD CROISSANT 11

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

CHICKEN CAESAR WRAP 11

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.

GRILLED FOUR CHEESE 10

Grilled sandwich with cheddar, provolone, Swiss and pepperjack.

SIDES 5

Dill Fries
Sweet Potato Fries
Asparagus

Herbed Jasmine Rice
Seasonal Squash
Brussel Sprouts

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 Brut \$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

THE BRANCH \$12

Hendrick's gin and Q Tonic with a Rosemary Sprig and Lime Wedge

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

SOUTHERN MULE \$12

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

BLUEBERRY BERET \$12

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

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