

LUNCH

SERVED 11AM TO 4PM

APPETIZERS

LOCAL'S SPECIALTY WINGS 12

Chicken wings served in your choice of Hot Honey, Garlic Parmesan, House Barbeque or Teriyaki sauce. Served with ranch or bleu cheese.

BARBEQUE CHICKEN FLATBREAD 13

Barbequed chicken breast, fresh mozzarella, charred red onion and a house-made First Magnitude Wheat Ale barbeque sauce baked on artisan flatbread. Finished with fresh cilantro and extra virgin olive oil.

CHICKEN PESTO FLATBREAD 13

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

OYSTERS ON THE HALF SHELL MKT

Half dozen fresh oysters served raw on the shell. Accompanied by lemon, vinegar and a freshly prepared, zesty cocktail sauce.

OYSTERS SAVANNAH MKT

Half dozen oysters broiled and topped with herbed garlic and cheddar breadcrumbs. Served with fresh lime and a spicy chimichurri.

GARLIC & GOAT CHEESE SPREAD 12

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

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.

SALADS & SOUP

FLORIDA CHERRY RHUBARB SALAD 14

Fresh Florida cherries, pickled shallots, toasted walnuts and manchego cheese over a bed of spring mix and fresh rhubarb. Finished with an orange vinaigrette.

LOCAL'S HOUSE SALAD 10

Cherry tomatoes, cucumbers and sliced red onion over a bed of spring mix. Served with ranch dressing.

CAESAR SALAD 10

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

PEACH & BEETS SALAD 15

Roasted golden beets, fresh sliced Florida peaches, watermelon radish, goat cheese and toasted almonds over a bed of fresh kale. Finished with blueberry and lime vinaigrette

STRAWBERRY & FETA SALAD 14

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

SOUP DU 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

THE FILTHY CHEDDAR BURGER 15

8 ounces of grilled local beef, House-cured bacon, caramelized onions, thick sliced cheddar 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, pickles, onions, and tomato on a toasted brioche bun.

WILLIAM'S HOT CHICKEN SANDWICH 15

Spicy breaded chicken breast fried and topped with pepper jack cheese, bacon, lettuce, tomato, and house-made pickles on a toasted brioche bun. Finished with a 5 spice butter.

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.

HARVEST WRAP 12

Black beans, sliced bell peppers, alfalfa sprouts, cucumbers and house-made hummus in a sun-dried tomato tortilla wrap.

PORTABELLO SANDWICH 11

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

SIDES 5

Dill Fries
Sweet Potato Fries
Asparagus
Brussel Sprouts

Herbed Jasmine Rice
Roasted Parsnips
House/Caesar Salad

LOCAL

Provisions

TO GO

localgnv.com

352-554-5788

DINNER

SERVED 4PM TO CLOSE

APPETIZERS

LOCAL'S SPECIALTY WINGS 12

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

BARBEQUE CHICKEN FLATBREAD 13

Barbequed chicken breast, fresh mozzarella, charred red onion and a house-made First Magnitude Wheat Ale barbeque sauce baked on an artisan flatbread. Finished with fresh cilantro and extra virgin olive oil.

CHICKEN PESTO FLATBREAD 13

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

OYSTERS ON THE HALF SHELL MKT

Half dozen fresh oysters served raw on the shell. Accompanied by lemon, vinegar and a freshly prepared, zesty cocktail sauce.

OYSTERS SAVANNAH MKT

Half dozen oysters broiled and topped with herbed garlic and cheddar breadcrumbs. Served with fresh lime and a spicy chimichurri.

GARLIC & GOAT CHEESE SPREAD 12

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

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 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 SELECTION CHARCUTERIE MKT

Ask us about the details of today's board.

SALADS & SOUPS

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

FLORIDA CHERRY RHUBARB SALAD 14

Fresh Florida cherries, pickled shallots, toasted walnuts and manchego cheese over a bed of spring mix and fresh rhubarb. Finished with an orange vinaigrette.

LOCAL'S HOUSE SALAD 10

Cherry tomatoes, cucumbers and sliced red onion over a bed of spring mix. Served with ranch dressing.

CAESAR SALAD 10

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

PEACH & BEETS SALAD 15

Roasted golden beets, fresh sliced Florida peaches, watermelon radish, goat cheese and toasted almonds over a bed of fresh kale. Finished with blueberry and lime vinaigrette

STRAWBERRY & FETA SALAD 14

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

OUP DU JOUR

Ask us about our selection of the day. Cup: 6/Bowl: 8



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

THE FILTHY CHEDDAR BURGER 15

8 ounces of grilled local beef, House-cured bacon, caramelized onions, thick sliced cheddar 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, pickles, onions, and tomato on a toasted brioche bun.

WILLIAM'S HOT CHICKEN SANDWICH 15

Spicy breaded chicken breast fried and topped with pepper jack cheese, bacon, lettuce, tomato, and house-made pickles on a toasted brioche bun. Finished with a 5 spice butter.

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.

HARVEST WRAP 12

Black beans, sliced bell peppers, alfalfa sprouts, cucumbers and house-made hummus in a sun-dried tomato tortilla wrap.

PORTABELLO SANDWICH 11

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



ENTREES

THE HOMESTEAD 32

8 ounce center cut local beef filet crusted with black pepper. Served with brussel sprouts and choice of dill fries, sweet potato fries or Yukon mashed potatoes. ADD BOURSIN/5 or BLEU CHEESE/2 SHRIMP /4

PETITE SURF & TURF 25

Florida raised beef tenderloin petite medallion and four colossal Gulf shrimp in red wine vincotto with Yukon mashed potatoes. ADD BOURSIN/5 or BLEU CHEESE/2

BARBEQUE CHICKEN QUARTER 19

Choice of white or dark, sous-vide then grilled chicken quarter slathered in our house made barbeque sauce. Paired with Yukon mashed potatoes and a charred red onion half.

AHI TUNA POKE BOWL 16

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

SALMON AND DILL CREAM 24

A filet of Atlantic salmon pan seared and topped with a dill cream sauce. Served with asparagus.

CHIPOTLE & CHERRY ALMOND GROUPER MKT

A filet of Florida caught Grouper pan seared and topped with almonds and Florida cherries. Served over a chipotle pepper and cherry gastrique and a sauteed rhubarb salad. Paired with asparagus.

CLAMS PRIMAVERA 21

Cedar Key Little Neck clams, a rustic vegetable medley and linguine tossed in a creamy pesto. Served with a toasted baguette. SUB CHICKEN/3 SUB SHRIMP/5 SUB FILET/7

PORTABELLO PRIMAVERA 16

Portabello mushrooms, tomato, broccoli, and asparagus tossed in linguine and a vegan garden pesto. ADD SHRIMP/7 CHICKEN /5

SIDES 5

Dill Fries	Yukon Mash
Sweet Potato Fries	Herbed Jasmine Rice
Asparagus	Roasted Parsnips
Brussel Sprouts	House/Caesar Salad



**NEED TO BOOK A LARGE PARTY OR
NEED CATERING FOR YOUR EVENT?
CALL US AT 352-554-5788 AND WE CAN
ACCOMMODATE YOU!**