



## **What is Local Three?**

Local Three represents a shared philosophy on food, drink, hospitality and how to do business. That philosophy is straightforward: People Matter Most, Local Is Priority, Seasonal Makes Sense, Authenticity Rules, Quality Governs, Delicious Trumps, Pretense Stinks, Comfort Feels Good, Appreciation Tastes Better, Prudence Sustains It All.

## **Our Story**

Local Three is the shared vision of Chris Hall, Todd Mussman and Ryan Turner. The three met in the fall of 2005 when Hall was the chef at the Sundial restaurant and Todd and Ryan had just opened Muss & Turner's, "The Little Deli that Could," in Smyrna. The three quickly became friends and over plenty of bourbon and great food, the plans for what would become Local Three emerged.

They thought they had everything on track to open in 2008 in the Medici building across from what is now Local Three, but the recession intervened, the government seized the building, and progress stalled. The three spent the next several years looking for a space to house Local Three, and in the summer of 2010, they signed a deal to take over what was then Joel Brasserie, formerly Joel Restaurant. With the help of Ai3 (local architects and friends) and Tracy Hartley, the three spent the summer and fall reinventing the dining room. In December of 2010, Local Three opened its doors.

## **The Food & Drink**

Local Three's menus are inspired by the local and seasonal availability of ingredients and one abiding culinary philosophy – you can't argue with delicious. Dinner and lunch menus change with each season and the menu features a "today" section that highlights the best of what local purveyors have to offer. The weekend brunch buffets have been named among the best brunches in Atlanta by the [AJC](#), [Thrillist](#), [Zagat Atlanta](#) and more with the menus changing weekly. Local Three's bar boasts one of the largest bourbon menus in the country (and was recently named [one America's best bourbon bars](#) by The Bourbon Review) as well as killer wine and beer lists.

## **The Service**

Local Three's "Foie Gras in Flip Flops" approach to food, wine, and beer has been embraced by locals and foodies across the metro area. The staff strives to create a comfortable atmosphere and is extremely knowledgeable about all aspects of the sourcing and preparation of menu items.

# Quick Facts



## Address

3290 Northside Parkway  
Atlanta, GA 30327

## Phone

404-968-2700

## Website

[localthree.com](http://localthree.com)

## Social Media

Twitter & Instagram: @localthree  
Facebook.com/localthree

## Dinner Hours

Monday - Thursday 5:30 - 10  
Friday - Saturday 5:30 - 11  
Sunday 5:30 - 9

## Lunch Hours

Monday - Friday 11:30 - 2

## Brunch Hours

Saturday 11 - 2  
Sunday 10 - 2

## People

Todd Mussman, Ryan Turner, and Chris Hall  
More on our team at [localthree.com/people](http://localthree.com/people)

## Year Opened

2010



## Seating

Restaurant interior: 104  
Patio: 46  
Bar: 28  
The Bushwood: 40  
Knights of Revelry: 10

## Private Events

Visit: [localthree.com/private-events](http://localthree.com/private-events)  
Contact: [events@localthree.com](mailto:events@localthree.com) | 404-968-2063

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