

WE COULDN'T BE HAPPIER YOU'RE HERE. LOCAL THREE IS A COLLABORATION BETWEEN THE OWNERS OF MUSS & TURNER'S AND CHEF CHRIS HALL. OUR FOOD IS ROOTED IN HALL'S PASSION FOR FLAVOR AND CAN BE SUMMED UP IN ONE SIMPLE PHRASE:

"YOU CAN'T ARGUE WITH DELICIOUS."

WE HOPE YOU'LL "SIT DEEP & STAY LONG" AND GET TO KNOW US BECAUSE WE CERTAINLY WANT TO GET TO KNOW YOU. IF THERE'S ANYTHING WE CAN EVER DO TO MAKE YOUR VISIT MORE ENJOYABLE PLEASE LET US KNOW. WE WANT YOU TO BE HAPPY AND LEAVE HAPPY - WE REALLY MEAN IT!

BRUNCH

OUR DAILY OPERATING PHILOSOPHY IS STRAIGHTFORWARD:

People Matter Most.
Local is Priority. Seasonal Makes Sense. Authenticity Rules.
Quality Governs. Delicious Trumps. Pretense Loses. Comfort Feels Good. Appreciation Tastes Better. Prudence Sustains All.

— OUR OTHER RESTAURANT —

MUSS & TURNERS

LOCAL THREE

"IT TAKES A BIG HOG TO WEIGH A TON"

JIM ED

EAT AS MUCH AS YOU LIKE, HAVE FUN AND PIG OUT

\$24.93 ADULTS \$12.93 KIDS 6-12

+TAX AND GRATUITY



①

TO START

LOCAL GREENS

Pears, Honey, Carrots, Squash, Crouton, Lemon

CREAMY BUTTERNUT SQUASH SOUP

Maple, Nutmeg

PIMENTO CHEESE

Bacon Jam, Lavosh

BUTTERMILK CORNBREAD

② **BREAKFAST**

SOFT SCRAMBLED EGGS

BUTTERMILK PANCAKES

Applesauce, Cinnamon

FRENCH TOAST

Triple Berry Jam, Candied Pecans

GARY'S BISCUITS

Kielbasa Gravy

NUESKE'S BACON

L3 POTATOES

AFTER 12:30

CHECK OUT OUR BRUNCH COCKTAIL LIST TO SEE ALL OF OUR

BRUNCH DRINK SPECIALS...

THE FULL DRINK MENU IS STILL AVAILABLE IF YOU DON'T SEE SOMETHING YOU LIKE...

(AFTER 12:30PM ON SUNDAYS...SORRY!)

③ **LUNCH**

BBQ PORK SHOULDER

Cole Slaw

SEARED GULF SHRIMP

Heirloom Grits, Swiss Chard

BLUE MAC & CHEESE

Blue Cheese Powder

ROASTED FALL VEGGIE PIZZA

Butternut Squash, Turnip, Mozzarella, Garlic Aioli

QUICHE DU JOUR

Mozzarella, Persevered Tomatoes

④ **DESSERT**

APPLE & PEAR COFFEE CAKE

CHOCOLATE PANNA COTTA

GINGER SHORTBREAD