

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!

LOCAL THREE

03.19.18

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

"CAREFUL, MAN, THERE'S A BEVERAGE HERE"

DINNER

"IT TAKES A BIG HOG TO WEIGH A TON"

JIM ED

TODAY'S PLATES

- ANGUS BEEF TARTARE** 14.93
Sunchoke, Harissa, Preserved Lemon, Garlic, Lavosh
- CREAMY PUMPKIN SOUP** 8.93
Candied Ginger, Orange, Five Spiced Pepitas
- SPICY LOUISIANA CRAB PAD THAI** 18.93
Glass Noodle, Cilantro, Basil, Chili, Green Onion, Peanuts
- DUCK, DUCK, SOUP** 18.93
Chicken Broth, Duck Egg, Duck Confit, Kosho, Shoyu
- OYSTERS ON THE HALF SHELL** Mkt
House Made Hot Sauce, Lemon, Mignonette
- STRAWBERRY WEDGE** 12.93
Iceberg, Radish, Pork Belly, Pepper, Blue Cheese Powder
- SALAD OF WINTER BEETS** 12.93
Baby Kale, Herb Whipped Feta, Olive, Green Goddess
- GREEN GARLIC PESTO RISOTTO** 17.93
Local Mushrooms, Speck, Spring Onion, Walnut, Fromage
- FRIED CHICKEN KARAAGE** 10.93
XO Sauce, Collard Green Kimchi
- BRAISED BEELER FARMS PORK BELLY** 11.93
Heirloom Grits, Endive, Dill Pickle, Bourbon Jus
- "SMOKED" STEELHEAD TROUT TARTARE** 12.93
Caper, Shallot, Truffle Aioli, House Made Chips
- ROASTED EGGPLANT TORTELLONI** 15.93
Celery, Cranberry, Hazelnuts, Spinach, Local Mushrooms

→ "THE McDOWELL" ←

Two Angus Beef Patties, Special Sauce, Lettuce, American Cheese, Pickles, Onions.....no sesame seeds...
14.93

FAVORITES

- TRUFFLE PARMESAN POPCORN** 6.53
The "O.G."
- ROASTED LOCAL MUSHROOMS** 14.93
Creamy Polenta, Parmesan, Truffle, Sherry Jus
- CRISPY BRUSSELS SPROUTS** 7.93
Brown Butter, Malt Vinegar, Thyme
- JIMBO'S SMOKED CHICKEN WINGS** 14.93
Creamy Celery Root Slaw, Kansas City BBQ

SHAMELESS PROPAGANDA

SUNDAY NIGHT POP-UP

Join us every Sunday dinner for a rotating "pop-up" menu!
March & April
Izakaya Crazy 88
Our version of Japanese gastropub fare.

M A I N S

- OVEN ROASTED PORK TENDERLOIN** 31.93
Frijoles Charros, Charred Squash, Cumin, Onion, Masa
- BRAISED PAINTED HILLS SHORT RIB** 32.93
Pommes Puree, Winter Beets, Horseradish, Natural Jus
- BACON POACHED MONKFISH FILET** 30.93
Carolina Gold Rice, Collards, Jalapeno, Preserved Peppers
- SPRINGER MOUNTAIN HALF CHICKEN** 31.93
Anson Mills Blue Barley, Nduja, Fennel, Blood Orange
- PASTRAMI DUSTED DAYBOAT SCALLOPS** 32.93
Celery Root, Apple, Frisee, Whole Grain Mustard
- WINTER VEGETABLE LASAGNA** 26.93
Hand Cut Pasta, Roots, Mushroom Bolognese, Brie

THE NOTORIOUS P.I.G.

AND OTHER THINGS SALTED, CURED, STUFFED, ETC.

CHARCUTERIE SAMPLER \$18

- PROSCIUTTO** La Quercia, Iowa
 - DRY COPPA** Columbus, California
 - SUJUK** Spotted Trotter, Georgia
 - NOSTRANO** Fra' Mani, California
 - CACCIATORE** Columbus, California
- Cornichons, Violet Mustard, Flatbread

CHEESE

CHEESE TASTING \$18

- BARELY BUZZED, Cow**Beehive Cheese Co., UT
- SNOW WHITE, Goat**Carr Valley, WI
- KINDERHOOK CREEK, Sheep**..... Old Chatham, NY
- BAYLEY HAZEN, Cow**Jasper Hill, VT

Flatbread, Emily G's Jam, Brandon's Honey

CHEF'S CORNER

- MISO MARINATED ATLANTIC COD** 24.93
Coconut Cilantro Rice, Broccoli, Kimchi, Spiced Caramel
- PORK LOIN SCHNITZEL** 28.93
Hopin' John, Black Pudding, Spinach, Mustard