

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

10.14.17

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

- JIMBO'S SMOKED CHICKEN WINGS**..... 14.93
Creamy Celery Root Slaw, Kansas City BBQ
- CURRIED BUTTERNUT SQUASH SOUP** 10.93
Lemongrass, Ginger, Toasted Peanut, Basil
- ANSON MILLS BLUE BARLEY FALAFEL**..... 9.93
Chickpeas, Red Beet Hummus, Dukkah, Cucumber
- BBQ CRAB DIP** 14.93
Alabama White BBQ, Club Crackers, Scallion
- "BEENIE WEENIES"** 13.93
Red Hots, Bourbon Baked Beans, Pickled Mustard Seeds
- JULIAN'S "RED LOBSTER" BISCUITS**..... 5.93
Cheddar, Thyme, Whipped Bacon Butter
- CRISPY CAULIFLOWER & SQUASH**..... 12.93
Pickled Beet, Apples, Chickpea, Labneh, Almond
- POT "ROAST" STICKERS**..... 11.93
Brisket Jus, Horseradish Crème Fraiche, Green Onion
- "SPAGHETTI O'S"** 12.93
Anellini, Prime Meatballs, Tomato Sauce, Parmesan
- MIKE'S HANDMADE TORTELLONI**..... 15.93
Ricotta & Nutmeg, Turnip, Speck
- SWEET GEM SALAD**..... 11.93
Preserved Tomato, Cured Olive, Croutons, Esperanza
- OYSTERS ON THE HALF SHELL**..... Mkt.
Half Dozen. House Hot Sauce. Mignonette. Lemon

→ "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."
- GENERAL TSO'S RABBIT** 14.93
Forbidden Black Rice, Broccoli, Sesame, Green Onion
- CRISPY BRUSSELS SPROUTS** 7.93
Brown Butter, Malt Vinegar, Thyme
- BREAKFAST FOR DINNER** 13.53
Braised Bacon, Grits, Scrambles, Pepper Glaze, Biscuit

SHAMELESS PROPAGANDA

UNSUKEY BELLE MEADE BOURBON

The boys have done it again! Try our own barrel of Belle Meade bourbon at any restaurant within our family
With 10 years of age, there is no wrong way to drink it
Try it straight or in our signature cocktail "The Ultimate Warrior"

M A I N S

- BOURBON BRINED DUROC PORK CHOP**..... 28.93
Sweet Potato, Marshmallow, Braised Greens, Blackberry
- OVEN ROASTED HALF CHICKEN** 27.93
Butternut Squash, Endive, Pear, Maple Bourbon Dressing
- NORTH CAROLINA MOUNTAIN TROUT**..... 28.93
Heirloom Beans, Tomato, Smoky Broth, Lemon, Bottarga
- BRAISED BRISKET STROGANOFF**..... 26.93
Caramelized Onion, Mushroom, Caraway, Dill, Sour Cream
- SEARED NEW BEDFORD SCALLOPS**..... 32.93
Parsnip, Apple, Aged Ham, Cranberry, Almond, Sherry
- FALL VEGETABLE "WELLINGTON"**..... 24.93
Trumpet Mushroom, Squash, Carrot, Puff Pastry, "Demi"

THE NOTORIOUS P.I.G.

AND OTHER THINGS SALTED, CURED, STUFFED, ETC.

CHARCUTERIE SAMPLER \$18

- PROSCIUTTO**..... La Quercia, Iowa
- GENTILE**..... Fra' Mani, California
- TOSCANO**..... Olli, Virginia
- WILD BOAR**..... Olli, Virginia
- SOPRESSATA**..... Columbus, California

Cornichons, Violet Mustard, Flatbread

CHEESE

CHEESE TASTING \$18

- THE ROBIN, Cow**..... Deer Creek, WI
- CREMONT, Goat & Cow**..... Vermont Creamery, VT
- SAN ANDREAS, Sheep**..... Bellwether Farms, CA
- ELBERTON BLUE, Cow**..... Nature's Harmony, GA

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

CHEF'S CORNER

- HOUSEMADE KOJI BACON** 16.93
Sea Island Red Peas, Kale, Sorghum Jus
- BBQ RUBBED PRIME FLAT IRON STEAK**..... 35.93
Crispy Fingerlings, Shishito, Cabbage, Jalapeno Aioli