

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

08.23.17

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

- HEIRLOOM PORK NAM SOD**13.93
Ginger, Chili, Lime, Peanut, Cabbage, Soy
- COMPRESSED SUMMER MELONS**11.93
Herbed Ricotta, Bacon Jam, Orange, Focaccia
- NORTH CAROLINA CATFISH FINGERS**9.93
Cornmeal Crust, Celery Slaw, B&B Pickle, Frank's
- BLUE CRAB AND AVOCADO TOAST** 10.93
Lemon Curd, Sweet Peppers, Basil, Sunflower, Sourdough
- BBQ ALASKAN OCTOPUS**15.93
Field Pea, Butter Bean, Jalapeno, Mustard
- SMOKED GOLDEN BEET GAZPACHO** 10.93
Duck Prosciutto, W&W Labneh, Arugula Oil
- CRUNCHY SALAD**9.93
Zucchini, Carrot, Kale, Chickpea, Feta, Green Goddess
- OYSTERS ON THE HALF SHELL**Mkt
Half Dozen, House Hot Sauce, Mignonette, Lemon
- "THE ROYALE WITH CHEESE"**19.93
Prime Tenderloin, Capers, Dijon, Sriracha, Tomme, Egg
- MIKE'S HANDMADE TORTELLONI**15.93
Squash Blossom, Ricotta, Artichoke, Yuzu, Hazelnut
- "CESAR"** 10.93
Sweet Corn, Peppers, Gem, Cotija, Chipotle Dressing
- LOUISIANA CRAWFISH TOSTADA** 14.93
Avocado, Salsa Verde, Radish, Cilantro, Queso

→ "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."
- STEELHEAD TARTARE**12.93
Lemon Aioli, "Everything" Spice, House Potato Chips
- BLISTERED SHISHITO PEPPERS** 9.93
Furikake, Spicy Yuzu Mayo
- HEIRLOOM TOMATO SAMMICH**6.53
Duke's, Sea Salt, Brioche

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 Buckhead"

M A I N S

- HOISIN GLAZED DUCK MEATLOAF** 27.93
Bok Choy, Baby Carrot, Turnip, Fermented Black Bean
- OVEN ROASTED HALF CHICKEN**26.93
Okra, Summer Squash, Baby Corn, Peanut, Peach Vinegar
- SEARED GULF REDFISH**30.93
Corn & Field Pea Succotash, Lobster Broth, Tarragon
- ANGUS HANGAR STEAK TAGLIATA**30.93
Heirloom Tomato, Arugula, Crouton, Parmesan, Balsamic
- COCA-COLA GLAZED PORK CARNITAS**26.93
Stone Ground Grits, Pickled Jalapeno, Radish, Cilantro
- SUMMER CORN RISOTTO**22.93
Eggplant, Melted Tomato, Olive, Basil, Mint

THE NOTORIOUS P.I.G.

AND OTHER THINGS SALTED, CURED, STUFFED, ETC.

CHARCUTERIE SAMPLER \$18

- PROSCIUTTO** La Quercia, Iowa
 - HOT COPPA** Molinari & Son's, California
 - PROSCIUTTO COTTO** Creminelli, Utah
 - CALABRESE** Columbus, California
 - TOSCANO** Fra' Mani, California
- Cornichons, Violet Mustard, Flatbread

CHEESE

CHEESE TASTING \$18

- OMA, Cow** Jasper Hills, VT
 - SANDY CREEK, Goat** Goat Lady Dairy, NC
 - LAMB CHOPPER, Sheep** Cypress Grove, CA
 - ECHO MOUNTAIN, Cow/Goat** Rogue, OR
- Flatbread, Emily G's Jam, Grateful Bee Honey

CHEF'S CORNER

- OVEN ROASTED CERVENA VENISON** 32.93
Chocolate, Farro, Baby Carrot, Blackberry, Mint
- PRIME FILET "OSCAR"**34.93
Lump Crab, Potato Gratin, Asparagus, Carrot