

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

12.12.17

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

- THAI BEEF LETTUCE WRAPS**.....15.93
Soy, Red Gem, Peanuts, Cilantro, Carrot, Jalapeno
- 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
- DUCK CONFIT RISOTTO**.....18.93
Black Trumpets, Fennel, Acorn Squash, Fromage Blanc
- JULIAN'S "RED LOBSTER" BISCUITS**.....5.93
Cheddar, Thyme, Whipped Bacon Butter
- CRISPY CAULIFLOWER & SQUASH**.....12.93
Pickled Beet, Apple 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
- BRAISED PORK BELLY**.....16.93
Swiss Chard, Carolina Rice Grits, Maple
- SWEET GEM SALAD**.....11.93
Preserved Tomato, Cured Olive, Croutons, Esperanza
- SWEET POTATO TORTELLONI**.....15.93
Smoked Ricotta, Nueskes Bacon, Baby Kale, Miso

→ "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
- JIMBO'S SMOKED CHICKEN WINGS**.....14.93
Creamy Celery Root Slaw, Kansas City BBQ

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
- SOPRESSATA**.....Columbus, California
- WILD BOAR**.....Olli, Virginia,
- CACCIATORE**.....Columbus, California
- DRY COPPA**.....Columbus, California

Cornichons, Violet Mustard, Flatbread

CHEESE

CHEESE TASTING \$18

- OMA, Cow**.....Japer Hill Farm, VT
- BONNE BOUCHE, Goat**.....Vermont Creamery, VT
- LAMB CHOPPER, Sheep**.....Cypress Grove, CA
- BAYLEY HAZEN, Cow**.....Jasper Hill, VT

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

CHEF'S CORNER

- PEPPER CRUSTED COLORADO LAMB RACK**.....16.93
Lion's Mane, Baby Carrot, Kale, Chile, Mint "Snow"
- BRANZINO A LA PLANCHA**.....28.93
Oysters, Chowder, Bacon, Pickled Okra