

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

SUMMER

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"

LUNCH

"IT TAKES A BIG HOG TO WEIGH A TON"

JIM ED

SNACKS

- CORNMEAL CRUSTED OKRA**7.93
Comeback Sauce
- TRUFFLE PARMESAN POPCORN** 6.53
The "O.G."
- BABA GANOUSH** 9.93
Sumac, Pickled Red Onion, Pita
- COCHO'S "MACHO" GUACAMOLE** 9.93
Avocado, Jalapeno, Lime, Tortilla Chips

SANDWICHES

- CRAB & AVOCADO TOAST** 16.93
Lemon Curd, Sweet Peppers, Sunflower Seeds, Basil
- CHICKEN SHAWARMA**15.93
Cucumber, Red Onion, Zhug, Tzatziki, Pita
- HEIRLOOM TOMATO SANDWICH** 9.93
White Bread, Dukes Mayo, Sea Salt
+ Add Bacon Jam 2.93
- FRIED CLAM ROLL** 18.93
Iceberg Lettuce, Tartar Sauce, Hoagie Roll

➔ "THE McDOWELL" ←

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

SHAMELESS PROPAGANDA

Join us every Sunday in July & August as we turn Local Three into "Taqueria Tres Payasos" serving authentic Mexican cuisine. From hand selected Herradura tequila to authentic mole, we have you covered. We promise you a terrific cantina experience right here at Local Three. Si se puede, amigos!

SOUP & SALAD

- SUMMER MELON GAZPACHO**4.93/7.93
"Honeybaked" Ham, Cornbread Crutons, Lime Crema
- SOUP DU JOUR**4.93/ 7.93
Check with your server for today's choice

- HEIRLOOM TOMATOES & CUCUMBERS**15.93
Whipped Ricotta, Basil, Red Onion, Sea Salt
+ Add Glazed Nueske's Bacon 7.93

- CRISPY POINT JUDITH CALAMARI** 17.93
Arugula, Peppers, Cherry Tomatoes, Lemon Agrumato

- SUMMER SALAD** 12.93
Sweet Gem, Cured Olive, Tomatoes, Esparanza
+ Add Grilled Chicken Breast 7.93

- BERBERE SPICE TUNA TATAKI**18.93
Chilled Summer Beans, Tomato, Spinach, Harissa

- STEAK FAJITA SALAD**21.93
Iceberg Wedge, Peppers, Corn, Cumin-Lime Dressing

PLATES

- MAPLEBROOK FARMS BURRATA**21.93
Pearson Peaches, Rocket, Sherry, Sourdough
- HAND CUT PAPPARDELLE** 14.93
Sunflower Seed Pesto, Summer Squash, Grana Padano
- SEARED NEW BEDFORD SCALLOPS**26.93
Sweet Corn & Field Pea Succotash, Uni Butter, Basil
- PRIME BEEF TENDERLOIN BIBIMBAP**12.93
Rice, Pickled Vegetables, Gochujang, Fried Egg
- THE BLUE PLATE** MKT
What's fresh & most interesting to us today

SIDES

FOR THE TABLE

- SALAD OF BABY GREENS**6.93
- SWEET CORN & FIELD PEA SUCCOTASH** 7.93
- HEIRLOOM TOMATOES**9.93
- "MEXICAN STREET CORN"** 7.93

DESSERT

- KEY LIME TART**8.93
Summer Berries, Chantilly
- PEACH SHORT CAKE**8.93
Chiffon Cake, Vanilla Peaches, Buttermilk Curd
- PEANUT BUTTER TART**8.93
Graham Cracker Crust, Raspberry, Chocolate Ice Cream