

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 — SPRING

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

- BLISTERED "DYNAMITE" PADRON PEPPERS**7.93
Cabbage, Sesame, Onion
- TRUFFLE PARMESAN POPCORN**6.53
The "O.G."
- SPRING PEA HUMMUS** 10.93
Roasted Garlic, Spicy Honey, Peanuts, Radish, Pita
- COCHO'S "MACHO" GUACAMOLE**9.93
Avocado, Jalapeno, Lime, Tortilla Chips

SANDWICHES

- SHRIMP & AVOCADO TOAST**..... 14.93
Mango, Cucumber, Red Onion, Aguachile, Sourdough
- BBQ LAMB SHOULDER** 14.93
Coffee Rub, Cucumber Slaw, Tzatziki, Brioche Bun
- CHARRED SPRING VEGETABLE PANINI**..... 11.93
Squash, Zucchini, Mushroom, Goat Cheese, Focaccia
- GRASS FED BEEF SLOPPY JOE**..... 14.93
House "Manwich", Melted Provolone, Tobacco Onions

➔ "THE McDOWELL" ←

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

SHAMELESS PROPAGANDA

Here's our Sunday "Situation:"

Join us for our Sunday "Pop Up" in May & June as we turn Local Three into "Trattoria Soprano," and authentic Jersey-Italian joint. From fried calamari and penne in vodka cream sauce to straw chianti bottles, we've got you covered.
 Bada Bing!

SOUP & SALAD

- SPRING ONION "CHOWDER"**4.93/7.93
Caramelized Onion, Cheddar, Chives
- SOUP DU JOUR**.....4.93/7.93
Check with your server for today's choice

- GRILLED CHICKEN CAESAR**.....15.53
Charred Romaine, Croutons, Parmesan
- LOCAL STRAWBERRY SALAD**.....13.93
Arugula, Herbed Ricotta, Fennel, Pistachio, Lemon
- SWEET GEM SALAD**.....12.93
Beets, Artichoke, Marcona Almond, Green Goddess
+ Add Grilled Chicken Breast 7.93
- SMOKED SALMON SALAD**.....15.93
Baby Greens, Pickled Green Tomato, Cream Cheese
- ANGUS HANGAR STEAK SALAD**22.93
Iceberg Wedge, Preserved Tomato, Blue Cheese

PLATES

- BUTTERMILK FRIED CHICKEN BREAST**..... 15.93
Fava Bean Hoppin' John, Sweet Tea, Preserved Lemon
- SPRING VEGETABLE CARBONARA** 16.93
Spring Peas, Carrot, Asparagus, Fava Bean, Linguine
- "MOULE FRITES"** 18.93
PEI Mussels, House Cut Fries, Malt-Vinegar Aioli
- SKIRT STEAK ASADA**..... 19.93
Fiesta Rice, Black Beans, Tortilla, Vidalia Onion
- THE BLUE PLATE**..... MKT
What's fresh & most interesting to us today

SIDES

FOR THE TABLE

- SALAD OF BABY GREENS**6.93
- FAVA BEAN HOPPIN' JOHN** 7.93
- STRAWBERRIES & ARUGULA** 8.93
- JUMBO ASPARAGUS & CURED EGG**.....9.93

DESSERT

- PISTACHIO CREAM "CUBE"**.....8.93
Macerated Strawberries, Balsamic Vinegar
- WHITE CHOCOLATE CAKE**.....8.93
Mango Gelee, Papaya-Lime Compote
- PEANUT BUTTER TART**.....8.93
Raspberry Meringue, Graham Cracker Crust