

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!

BRUNCH

\$49.93 ADULTS \$19.93 KIDS 6-12

PLUS TAX AND GRATUITY

OUR OTHER RESTAURANTS

MUSS & TURNER'S
MTH PIZZA
ROSHAMBO

@LOCALTHREE 

**EAT ALL THAT
YOU WANT *but please*
EAT ALL
THAT YOU TAKE**

LOCAL THREE

"IT TAKES A BIG HOG TO WEIGH A TON"

JIM ED



1

TO START

MARINATED BEET SALAD

Mixed Local Greens, Pickled Red Onion, Balsamic vinaigrette, Local Citrus, Goat Cheese

AVOCADO TOAST

Smoked Salmon, Cucumber, "Everything" Spice Whipped, Pickled Red Onions, Chives

BERRIES AND CREAM

Honey, Fruit, Granola, Love

DJ'S FRESH BAKED PASTRIES

Sourdough Croissants, Pain au Chocolate, Chocolate "Supremes"

2

BREAKFAST

SOFT SCRAMBLED EGGS

NUESKE'S BACON

TURKEY SAUSAGE

BUTTERMILK BISCUITS

Peach Marmalade, Whipped Butter

MIXED BERRY FRENCH TOAST

Vermont Maple Syrup, Powdered Sugar

L3 POTATOES

Red Bell Peppers, Red Onions, Bravas Sauce

QUICHE OF THE DAY

Smoked Slab Bacon, Roasted Red Peppers, Feta Cheese, Chives

3

LUNCH

SHRIMP AND GRITS

Caramelized Onion, Heirloom Cherry Tomatoes, Roasted Local Mushrooms

CHEF B'S MAC 'N' CHEESE

Herbed Breadcrumbs

BUFFALO CALIFLOWER

Carrots, Celery, Blue Cheese Crumbles

SMOKED PORK HASH

Roasted Sweet Potatoes, Feta, Pickled red Onions

SLOW SMOKED BRISKET QUESADILLA

Salsa Verde, Three Cheese Blend, Roasted Red Peppers

MASTERPEICE WINGS

Ranch, Blue Cheese, Chives

THANK YOU FOR JOINING US FOR BRUNCH.

We are thrilled you are here & grateful you have chosen to dine with us. Please walk through the kitchen and eat as much as you would like. Really, we mean it. If we don't see you AT LEAST twice, we feel like we aren't doing our jobs. That said, please eat all that you take. For the benefit of our environment, our establishment, and those less fortunate than ourselves, we ask that you try to avoid wasting food. Please feel free to come back & get as many plates as you would like. All we ask is that you finish the food you take. We reserve the right to add a 20% food waste charge to your bill for excessive waste. If you have a question about this or anything related to brunch, please ask to see a manager and they will happily assist you.

ENJOY, Chris Hall