



## **What is Local Three?**

Local Three represents a shared philosophy on food, drink, hospitality and how to do business. That philosophy is straightforward: People Matter Most, Local Is Priority, Seasonal Makes Sense, Authenticity Rules, Quality Governs, Delicious Trumps, Pretense Stinks, Comfort Feels Good, Appreciation Tastes Better, Prudence Sustains It All.

## **Our Story**

Local Three is the shared vision of Chris Hall, Todd Mussman and Ryan Turner. The three met in the fall of 2005 when Hall was the chef at the Sundial restaurant and Todd and Ryan had just opened Muss & Turner's, "The Little Deli that Could," in Smyrna. The three quickly became friends and over plenty of bourbon and great food, the plans for what would become Local Three emerged.

They thought they had everything on track to open in 2008 in the Medici building across from what is now Local Three, but the recession intervened, the government seized the building, and progress stalled. The three spent the next several years looking for a space to house Local Three, and in the summer of 2010, they signed a deal to take over what was then Joel Brasserie, formerly Joel Restaurant. With the help of Ai3 (local architects and friends) and Tracy Hartley, the three spent the summer and fall reinventing the dining room. In December of 2010, Local Three opened its doors.

## **The Food & Drink**

Local Three's menus are inspired by the local and seasonal availability of ingredients and one abiding culinary philosophy – you can't argue with delicious. Dinner and lunch menus change with each season and the menu features the best of what local purveyors have to offer. The Sunday brunch menu changes weekly. Local Three's bar boasts one of the largest bourbon menus in the country (and was named [one of America's best bourbon bars](#) by The Bourbon Review), as well as killer wine and beer lists.

## **The Service**

Local Three's "Foie Gras in Flip Flops" approach to food, wine and beer has been embraced by locals and foodies across the metro area. The staff strives to create a comfortable atmosphere and is extremely knowledgeable about all aspects of the sourcing and preparation of menu items.

# Quick Facts



## Address

3290 Northside Parkway  
Atlanta, GA 30327

## Phone

404-968-2700

## Website

[localthree.com](http://localthree.com)

## Social Media

Twitter & Instagram: @localthree  
Facebook.com/localthree

## Bar Hours

Sunday - Thursday 4 p.m. - 9 p.m.  
Friday - Saturday 4 p.m. - 9 p.m.

## Dinner Hours

Sunday - Thursday 5 p.m. - 9 p.m.  
Friday - Saturday 5 p.m. - 10 p.m.

## Brunch Hours

Sunday 10 a.m. - 2 p.m.

## People

Todd Mussman, Ryan Turner, and Chris Hall  
More on our team at [localthree.com/people](http://localthree.com/people)

## Year Opened

2010



## Seating

Restaurant interior: 104  
Patio: 46  
Bar: 28  
The Bushwood: 40  
Knights of Revelry: 10

## Private Events

Visit: [localthree.com/group\\_dining](http://localthree.com/group_dining)  
Contact: [events@localthree.com](mailto:events@localthree.com) | 404-968-2063

## Attire

Come as you are



## Press



### **Into the Fire** [Atlanta Magazine](#)

Part of Hall's ego is fueled by what his guests will think of his food. For two months he met weekly with Barth, West, and his pastry chef, Fifth Group vet Gary Scarborough. As they honed ideas for menu items, a theme of seasonal comfort food emerged—some saddled with tongue-in-cheek nicknames by Hall. The Tribute to Grandma, for instance—a grilled cheese with San Marzano tomato soup the chef tried to get as close to Campbell's version as possible. Or the McDowell, Hall's take on the city's thin-pattied burger obsession, named and modeled after a fast-food joint in *Coming to America*.



### **The Essential Whiskey Bars Around Atlanta** [Eater](#)

There's a 10-page list at this Buckhead restaurant and bar that includes bourbons and whiskey, scotches and single malts, and even a handful of Canadian, Irish, and Japanese selections. Local Three has a pretty pricey Mitcher's 20-year as well as a Macallan 25-year that definitely breaks the bank.



### **The Food Abides** [Creative Loafing](#)

Local Three's owners are masters of casual. Todd Mussman and Ryan Turner were visionaries of a sort. When they retooled their Smyrna deli (Muss & Turner's) into a neighborhood bistro, they banked on low-key, high-quality dining long before it was an established trend. And chef and co-owner Hall is having a lot of fun with a menu that's the very opposite of stuffy and formal....

It's an interesting idea — taking the lowbrow aesthetic currently in favor (burger anyone?) and translating it to the fine dining realm. But that's what Local Three is all about. Not only is there a version of the White Russian on the cocktail menu, it's a version made with non-dairy creamer.



### **Private Dining Spots You Might Not Know About** [Atlanta Magazine](#)

At the bottom of an office building just off Northside Parkway is a true chef's table. Local Three's stainless steel kitchen is nearly as big as its dining room, and guests sit in a prep area that looks out onto a brigade of chefs busy preparing their full-throttled eight-course tasting menu. From truffled Parmesan popcorn to hearty bowls of scallops and gnocchi flecked with slices of bacon, Chris Hall proves that he's a chef of the people with an aversion to dainty plates and silly foams.

Photo by Caroline C. Kilgore