

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

STRAWBERRY WEDGE SALAD

Baby Iceberg Lettuce, Ricotta Salata, Toasted Almonds, Green Goddess Dressing

AVOCADO TOAST

"Everything" Smoked Salmon, Pickled Red Onions, Chive, Caperberries

BERRIES AND CREAM

Honey, Fruit, Granola, Love

DJ'S FRESH BAKED PASTRIES

Sourdough Croissant, Pain au Chocolat, Cinnamon Morning Bun

2

BREAKFAST

SOFT SCRAMBLED EGGS

NUESKE'S BACON

TURKEY SAUSAGE

BUTTERMILK BISCUITS

Preserves, Whipped Butter

STRAWBERRY COMPOTE FRENCH TOAST

Vermont Maple Syrup, Mascarpone Cheese

L3 POTATOES

Peppers and Onions, Bravas Sauce

QUICHE OF THE DAY

Roasted Red Peppers, Artichoke Hearts, Ricotta

3

LUNCH

SHRIMP AND GRITS

Caramelized Vidalia Onion, Pozole Verde, Cabbage, Radish, Lime, Red Onion, Cilantro

CHEF B'S MAC 'N' CHEESE

Herbed Breadcrumbs

SPRING VEGETABLE HASH

Asparagus, Carrots, Snap Peas, Fingerling Potatoes

BRISKIT QUESADILLA

Roasted Poblano's, Caramelized Onions, Masterpiece Sauce

UMAMI CHICKEN WINGS

Blue Cheese Dressing, Ranch Dressing

PULLED PORK MIGAS

Pico De Gallo, Crispy Tortilla Strips, Jack Cheese, Pickled Jalapenos

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*