

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

### FALL CHOPPED SALAD

Sweet Gem, Aged Cheddar, Nueske's Bacon, Mercier Apple,  
Black Pepper Buttermilk Dressing

### PASTRAMI SMOKED SALMON

Pickled Red Onions, Preserved Tomato, Feta Cheese, Dill Whipped Cream Cheese

### BERRIES AND CREAM

Honey, Fruit, Love

### FRESH BAKED PASTRIES

Sourdough Croissants, Pain au Chocolate, Pumpkin Pie Croissant

2

## BREAKFAST

### SOFT SCRAMBLED EGGS

### NUESKE'S BACON

### TURKEY SAUSAGE

### BUTTERMILK BISCUITS

Peach Jam, Whipped Butter

### EGGNOG FRENCH TOAST

Maple Syrup, Powdered Sugar

### CRISPY NEW POTATOES

Truffle Aioli, Parmesan, Parsley

### QUICHE OF THE DAY

Bellers Ham, Cheddar Cheese, Scallions

3

## LUNCH

### SHRIMP AND GRITS

Caramelized Onions, Scallions, Preserved Tomatoes, Mixed Local Mushrooms, Saffron

### MAC 'N' CHEESE

Herbed Breadcrumbs, Chives

### CRISPY BRUSSELS SPROUTS

Mercier Apple, Brown Butter Sherry Vinaigrette, Cider Reduction, Rosemary

### ACADIAN RED FISH

Thin Beans, Crushed New Potatoes, Preserved Tomatoes, Lemon Beurre Blanc

### GENERAL TSO'S CHICHEN WINGS

Scallions, Sesame Seeds, Ranch

### SMOKED PORK HASH

Crispy Potatoes, Charred Pearl Onions, Cotija Cheese, Roasted Red Peppers

## 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**