

Shareables

Pane	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Cheese and Charcuterie Board	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, House made Turkish Pickles and Mustard	
Warm Burrata with Toast	15
Warm Burrata with Grilled Rosemary Focaccia, Baked Pears, Fennel Confit, Local Greens and Lemon Gastrique	
Whipped Guacamole	12
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	12
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

Salads

Caesar	12
Whole lettuce leaves, Grana Padano, Grilled Focaccia, Red Bell Pepper Tapenade and Lemon Caesar Dressing	
Local's Autumn Salad	15
Local Greens, Roasted Squash & Leeks, Brown Butter Croutons, Toasted Pepitas, Danish Blue Cheese with a Creamy White Balsamic Dressing	
Golden Beets & Whipped Goat Cheese	15
Golden Beets with Green Apple, Whipped Goat Cheese, Toasted Walnuts, Ruby Red Grapefruit, Baby Kale, Herb Yogurt Dressing	
Duck Confit Salad	15
Warm Duck Confit with Sweet Saki Poached Pear, Roasted Butternut, Haricot Vert, Duck Cracklings, Local Greens and Kimchee Dressing	
Fried Shrimp and Okra	16
Crisp Fried Shrimp and Okra with Fresh Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette	

Desserts

Vanilla Crème Brûlée	10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Warm Apple Pie	
Warm Cinnamon Spiced Apple Pie and Vanilla Ice Cream	
Local Tiramisu	
Rum Whipped Mascarpone, Espresso & Frangelico Soaked Sponge Cake, and Coco Powder	
48hr Dark Chocolate Chip and Toffee Cookie	
A Giant Warm Cookie served with House Made Ice Cream	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	



Dinner Menu - Fall

Hand Crafted Pizza

Classic	14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil	
The Local	16
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone	
Old World Pepperoni	16
Red Sauce, Old World Pepperoni and Fresh Mozzarella	
Portobello & Pignoli	16
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta	
The Avalon	18
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach	
BBQ Chicken	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	

Entrees

5 Spice Ahi Tuna*	29
Fall Stir Fry of Toasted Barley, Asian Pears, Autumn Vegetables, and Toasted Peanuts tossed with a Tosazu-Sesame Seed Dressing	
Seafood Alfredo	32
Shrimp, Clams, and Scallop in Garlic Cream with Parmesan, Fettuccini and Herbs	
Organic Farro with Grilled Gulf Shrimp*	26
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette	
Salmon with Bourbon Glaze*	27
Chargrilled Bourbon Glazed Salmon with Pancetta Braised Gigante Beans, Grilled Kale, Toasted Pecans, and a Maple-Cider Vinaigrette	
Chilean Sea Bass*	35
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks	
Red Quinoa with Grilled Chicken Breast	26
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette	
Sauteed Duck Breast*	32
Sauteed Duck Breast with Cranberry Puree, Crisp Confit & Arugula Salad, Yankee Cornbread Stuffing, Red Wine Demi	
Nieman Ranch Pork Belly & Chop	33
Grilled Chop and Braised Belly with Spiced Green Apple Butter, Sauteed Brussels & Roasted Sweet Potato, Natural Jus with Tandoori Flavorss	
Sichuan Pepper Crusted Saddle of Lamb*	42
Confit Fingerling Potatoes, Mint-Fig Reduction, Roasted Acorn Squash, Chili Oil and Baked Pear Crumble	
Filet Mignon*	40
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
Cowboy Steak*	56
Grilled Cowboy Steak, Twice Cooked Parmesan-Truffle Steak Fries, Charred Red Onion Remoulade, Pancetta Vinaigrette	

Accompaniments 9

- Roasted Brussels Sprouts with Shallots and Bacon
- Grilled Asparagus and Parmesan cheese
- Sour Cream and Scallion Mashed Potatoes
- Hand Cut French Fries
- Fried Okra Spears

We are unable to offer substitutions on our menu.

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.