

May 20, 2024

Saturday Brunch Menu

Shareables

Pane	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Cheese and Charcuterie Board	18
Artisanal Cheeses & Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Whipped Guacamole	14
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	14
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch Dressing	
Hand Made Vegan Pot Stickers.	14
Asian Style Pan Fried Dumplings Filled with Garden Vegetables & Asian Flavors and a Soy Lime Dipping Sauce	
Burrata and Tomatoes.	15
Chilled Burrata, Marinated Heirloom Tomatoes, Field Greens, Basil Pesto, Balsamic Reduction	
Salads	
Caesar	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Mixed Olive Relish	
House Salad	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Pork & Beans Salad	15
Neuske’s Smoked Slab Bacon, Edamame, Gigantes & Haricot Verts tossed with Kale, Napa Cabbage, Brown Butter Walnuts and Maple-Fig Vinaigrette	
Chicken Salad	18
Local and Company’s Chicken Salad Served with Chopped Lettuces, Cashews, Fresh Grapes, Feta Cheese, Cucumber, Tomato and White Balsamic Vinaigrette	
Fried Shrimp & Okra	16
Crisp Fried Shrimp and Okra with a Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette	
Red Quinoa Power Bowl	18
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado with a Lime Soy Vinaigrette (add chicken \$8, or shrimp \$10)	
Organic Farro Power Bowl	18
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas, Fennel-Honey Vinaigrette (add chicken \$8, or shrimp \$10)	

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	
Pizza Vongole	17
Garlic White Sauce, Chopped Clams, Sauteed Spinach, Diced Tomato, Parmesan Cheese, Oregano & Parsley Pesto	
BBQ Chicken.	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	
Tuscan Steak	19
Chopped Angus Beef, Seasoned Ricotta, Roasted Garlic Puree, Sundried Tomatoes, Char-Grilled Onions, Fontina Cheese and Rosemary Oil	

Accompaniments

Breakfast Potatoes	10
Hickory Smoked Bacon	
House Made Sausage Patties	
Blueberry Pancakes with Pure Maple Syrup	
Our Chef’s Seasonal Side of the Day	
Roasted Brussels Sprouts with Shallots and Bacon	
Sour Cream and Scallion Mashed Potatoes	
Hand Cut French Fries	
Fried Okra Spears	

Brunch Cocktails

Bloody Mary, Handcrafted with Tito’s	9
Mimosa, with Fresh Orange Juice	9
Aperol Spritz, Aperol, Prosecco and Orange Slice	10
Peach Rosemary Lemonade with Crown Peach	10

Entrees

LoCo Brunch Burger*	22
Griddled Angus Smashed Burger with Smoked Bacon, Fried Egg, Cheddar Cheese and Avocado on a Seeded Bun with Lettuce, Tomato Pickle & Hand Cut Fries	
Traditional Eggs Benedict*	22
Two Poached Eggs over English Muffins, Canadian Style Bacon and Hollandaise Sauce with Breakfast Potatoes	
Tasso Ham and Cheese Omelet*	22
Three Egg Omelet with Tasso Ham, Shredded Four Cheese Blend, Fines Herbs and Breakfast Potatoes	
Steak and Eggs Tacos.	22
Grilled Beef Filet Tips, Scrambled Eggs, Chopped Pico, Shredded Cheddar-Jack, Chipotle Sauce, Naan Chips and Guacamole	
Fried Fish Tacos.	17
Crisp Fried White Fish, Napa Cabbage Slaw, Queso Panela, Chipotle Sauce, Naan Chips and Guacamole	
Feta Cheese, Broccoli & Bacon Quiche	20
Freshly Made Pate Sucree filled with Smoked Bacon, Broccoli and Feta Cheese Served with a Frisee and Arugula Salad	
Blueberry French Toast with Spicy Fennel Sausage.	20
Classic Brioche French Toast with Blueberry Compote and Grilled Sausage Patties	
Fried Grouper Sandwich	19
Crisp Grouper, Seeded Bun, Lettuce, Tomato, Lemon-Dill Sauce with Pickle & Hand Cut Fries	
Salmon with Spring Corn *.	30
Flat Grilled Salmon with Roasted Corn and Fingerling Hash, Sweet Corn Puree, Popped Blue Corn Kernels and Smoky Tomato Ragout	
Seafood Alfredo	33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs	
Filet Mignon*.	44
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
Desserts.	
Vanilla Crème Brûlée	
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Coconut Cake	
Coconut Layered Cake with Chantilly Frosting, Coconut Dulce and Red Berry Gelato	
Sticky Toffee Pudding	
Brown Sugar and Molasses Sponge Cake with Chocolate Toffee Sauce, Burnt Marshmallow and Vanilla Ice Cream	
The Everything Cookie	
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with Coffee Ice Cream	
Our Daily Handcrafted Frozen Dessert	
Two Scoops	

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.