

June 21, 2024

Local and Company

Food+Drink

Shareables

Pane11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt

Cheese and Charcuterie Board18
Artisanal Cheeses & Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard

Whipped Guacamole15
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower14
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Appetizers

Hand Made Vegan Pot Stickers14
Asian Style Pan Fried Dumplings Filled with Garden Vegetables & Asian Flavors and a Soy Lime Dipping Sauce

Burrata and Tomatoes.15
Chilled Burrata, Marinaded Heirloom Tomatoes, Field Greens, Basil Pesto, Balsamic Reduction

Chili-Lime Tuna Ceviche*.16
Chopped Raw Ahi Tuna with Cucumber, Tomato, Chili-Lime Aioli, Crispy Duros Chips and Avocado Crema

Shrimp Cocktail.17
Jumbo Gulf Shrimp with Summer Lettuce and Zesty Cocktail Sauce

Salads

Fork & Knife Caesar Salad.12
Whole Romaine Leaves, Caesar Dressing, Grana Padano, House Made Focaccia and Mixed Olive Relish

House Salad.12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette

Goat Cheese Salad16
Goat Cheese with a Napa and Arugula Salad Mix, Roasted Beets, Chopped Pistachio and Radishes Dressed with a Golden Grape Vinaigrette

Fried Shrimp and Okra16
Crisp Fried Shrimp and Okra with a Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette

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.

Dinner Menu - Summer

Hand Crafted Pizza

Classic14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil

The Local16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone

Old World Pepperoni16
Red Sauce, Old World Pepperoni and Fresh Mozzarella

Fontina and Funghi16
Sliced Fontina Cheese with Roasted Creminis, Stewed Oyster Mushrooms, Crisp Shiitakes, Fines Herbs and Truffle Aioli

BBQ Chicken18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro

Szechuan Steak19
Charred Szechuan Angus Beef, Crushed Peanuts, Sesame, Garlic, Fire Roasted Bell Peppers, Corn and Onions with Shredded Provolone Cheese and Szechuan Drizzle

Desserts.10

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 Bread Pudding
Homemade Bread Pudding Seasoned with Cinnamon, Brown Sugar and Nutmeg served with Vanilla Ice Cream and English Toffee Sauce

Warm Chocolate Tart
A Warm White Chocolate Tart with Dulce de Leche, Milk Chocolate Mousse, Fresh Berries and Chantilly Cream

Our Daily Handcrafted Frozen Dessert
Two Scoops

Entrees

Ahi Tuna *36
Seared Ahi Tuna, Gochujang Stir-Fried Bok Choy and Garden Vegetables with Crispy Sesame Rice and Herb Salad

Seafood Alfredo33
Shrimp, Scallop and Clams in a Garlic Cream Sauce with Parmesan, Fettuccini and Herbs

Organic Farro with Grilled Gulf Shrimp *28
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette

Char Grilled Mediterranean Salmon *30
Char Grilled Salmon with Marinaded Tomatoes, Olives, Roasted Bell Peppers, Artichokes, Herbs, Toasted Quinoa and Lemon Dill Sauce

Chilean Sea Bass *37
Bronzed Chilean Sea Bass over a Farro, Parmesan and Tomato Risotto with a Fiery Romesco

Red Quinoa with Grilled Chicken Breast28
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette

LoCo’s Jambalaya34
Gulf Shrimp & Crawfish Jambalaya with Lump Crab Meat, Cajun Mire Poix and Smoked Andouille Sausage

Grilled Pork Chop *42
Grilled 14oz Niman Ranch Pork Chop with Sweet Potato Puree, Fire Roasted Brussels Sprouts and Mustard Seed Demi

Filet Mignon *44
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus and Red Wine Demi

Grilled Tomahawk Chop *96
Char Grilled 32oz Tomahawk Chop with Asparagus and Red Wine Demi served with a Smoked Cheddar, Scallion and Sour Cream Loaded Baked Potato

Accompaniments.10

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