

LOCALE EATERY BRUNCH

* SNACKS *

Deviled Eggs ▪ 6

* Add smoked salmon +3.5

Flaky Biscuits ▪ 6

Whipped eatery butter.

Doughnut Holes ▪ 7

Strawberry & cream cheese glaze.

Fruit Bowl ▪ 8.5

With mint.

Burger Slider Trio ▪ 11

Classic, Frenchie, & Big Bleu.

Locale Sandwich ▪ 12

Crispy fried chicken, cheddar cheese, scrambled egg, cherry-wood bacon, on a buttery croissant. served with side of house-made spicy sauce.

2 Eggs Your Way ▪ 8.5

Served with crispy potatoes.

Chorizo Scramble ▪ 10.5

Chorizo, jalapeños, red onions, sour cream, Monterey jack cheese, guacamole, & salsa.

Steak Skillet ▪ 11.25

House-marinated steak, grilled potatoes, peppers, onions, spinach, topped with 2 eggs your way.

Farmers Frittata ▪ Market Price

Seasonal veggies.

Traditional Benedict ▪ 9.5

Canadian bacon.

Florentine Benedict ▪ 10.5

Spinach and tomato.

Crab Cake Benedict ▪ 12.5

'Locale-style'

Bagel-n-Lox Plate ▪ 13.5

Choice of bagel, red onion, capers, tomatoes, cucumber, smoked salmon, served with herb cream cheese.

Buttermilk Pancakes ▪ 5.5 (2 cakes) 7 (3 cakes)

Served with 100% maple syrup.

* Add blueberry or chocolate chip +1.25, or banana walnut +2

Eatery French Toast ▪ 11.5

House-made pound cake, lemon curd, berries.

* BEVERAGES *

Coke, Diet Coke, Sprite.....	2.5	Sparkling water	2.5
Hubert's Lemonade	3	Hubert's Strawberry Lemonade....	3
Spring water.....	2.29	Iced Tea	3
Coffee.....	2.79	Espresso.....	2
Hot Tea.....	2.5	Hot Chocolate	2
Apple Juice.....	2.5	Milk.....	2.5
Fresh-Squeezed OJ	3.5		

MIMOSAS

Traditional Mimosa.....	8	Specialty Mimosa.....	8.5
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BEER

Bud Light, Landshark.....	5
Stella Artois, Funky Buddha, Goose Island IPA, Islamorada.....	6

WINES

Whites: Starmont – Sauvignon Blanc & Pighin – Pinot Grigio.....	7.5
Reds: Acrobat – Pinot Noir & Klinker – Cabernet Sauvignon	8

Sweet Potato Hash ▪ 10.5

Sweet potato, kale, scallions, red onions, topped with 2 eggs your way.

* Add steak +2.29

Shrimp & Grits ▪ 14

Creamy smoked cheddar grits, greens, locale gulf shrimp, with Locale gravy.

Locale Avocado Toast ▪ 12

Smashed avocado, cherry roasted tomatoes, ricotta cheese, topped with arugula salad.

* Add egg +1.5

Eatery Grilled Cheese ▪ 11.5

Braised short rib, smoked cheddar, grilled onions, & side of au jus, served on focaccia bread with house-made chips.

Duck & Waffles ▪ 15.5

Belgian waffle topped with crispy duck confit, blueberry compote, served with side of spicy maple syrup.

Berta's Reuben ▪ 11

Grilled corned beef, Russian dressing, coleslaw, Swiss cheese, on rye bread, served with house-made chips.

The Frenchie Burger ▪ 12.5

2 smashed (4oz) house blended patties, Gruyère, with red wine & grilled onion reduction, served with fries.

"Crab Sammie" ▪ 15

Jumbo lump crab cake, served on brioche bun, lettuce, tomato, & lemon parsley aioli, served with fries.

Lobster Mac N Cheese ▪ 15.5

Maine Lobster, 4-cheese blend, topped with bread crumbs.

Quinoa Power Bowl ▪ 11

Quinoa, avocado, roasted garbanzo beans, tomatoes, red peppers, shredded carrots, golden beets, kale, sunflower seeds, citrus vinaigrette.

* Add protein: chicken +2, steak +2.5, or shrimp +3

Locale Farmers Salad ▪ 14.5

Leaf lettuce, grilled chicken, cherry-wood bacon, egg, avocado, cherry tomatoes, red onion, smoked cheddar & bleu cheese crumble, served with ranch dressing.

Golden Goat ▪ 11.5

Goat cheese, tomatoes, toasted crostini, golden beets, candied walnuts & mixed greens, served with citrus vinaigrette.

Steel Cut Oats ▪ 5

Topped with maple syrup sugar.

Classic Burger ▪ 12

2 smashed (4oz) house blended patties, American cheese, lettuce, tomato, onion, pickle, mayo, served with fries.

* Add bacon for 1.5

* FOR THE KIDS *

Age 12 and under

Pancakes ▪ 6

With bacon or sausage.

* Add chocolate chips or blueberry +1

Waffles ▪ 6

With bacon or sausage.

* Add chocolate chips or strawberry +1

Parfait ▪ 6

Mixed fruit & granola.

Cheeseburger & Fries ▪ 6

Grilled Cheese & Chips ▪ 6