

Locals Dinner

SHAREABLES

Locals Meatballs 15

2 meatballs, marinara, shaved parmesan, fresh basil, focaccia points

Caprese Salad 14

Heirloom tomatoes, housemade pesto, fresh basil, extra virgin olive oil, balsamic glaze

Whipped Ricotta 15

Ricotta, mint honey, spiced pecans, flatbread points

Bruschetta 16

Housemade focaccia, tomato, garlic, fresh basil, extra virgin olive oil, shredded mozzarella, balsamic glaze

Bread service 7

Homemade focaccia, extra virgin olive oil, grated parmesan, tapenade

Pepperoni Flatbread 14

pepperoni, marinara, shredded mozzarella, shaved parmesan

Chef's Choice Flatbread

Ask your server

Charcuterie Board 19

Two sliced meats, three cheeses, grapes, strawberries, olives, toast points

PASTAS

Marinara — slow-simmered housemade marinara, spaghetti, shaved parmesan, **19**

Scampi — White wine, butter, garlic, stock, lemon juice, basil, linguine, parmesan **21**

Alfredo — Homemade alfredo tossed with cavatappi and shaved parmesan **22**

Locals Shrimp pasta — Gulf shrimp, red/green bell peppers, onions, mushrooms, tomatoes, cream sauce, grated parmesan **27**

Locals Mushroom pasta — Locally grown wild mushrooms with a cream sauce, parmesan cheese and linguini **24**

Locals Primavera — sauteed zucchini and squash, tomatoes, garlic, fresh herbs, white wine butter sauce tossed with linguine **24**

Chefs Choice Pasta ask your server

Add grilled or blackened chicken, fish, or shrimp to any pasta.

LOCALS FAVORITES

Locals Lasagna — Beef and pork Bolognese, Béchamel, Pecorino, marinara **28**

Braised short ribs and Locals beans —red wine braised short ribs,over locals bean and locals carrots **29**

Shrimp and Grits — Gulf Shrimp, bell peppers, tomatoes, onions, mushrooms, Conecuh sausage, cream sauce **28**

Locals Puttanesca — Capers, kalamata, garlic, tomatoes, anchovies, basil, spaghetti **28**

Locals Chicken — Airline roasted chicken breast, gouda mash, roasted heirloom carrots, chicken jus **28**

Eggplant Parmigiana — Sauteed breaded eggplant, marinara mozzarella, and shaved parmesan **24**

Steak Special — Chefs choice of the day MARKET PRICE

Fish Special — Chefs choice of the day MARKET PRICE

SANDWICHES

Brooke's Lamb —Lamp patty, sauteed mushrooms, provolone, roasted garlic aioli **22**

Angus Beef —Sauteed Mushrooms, Swiss, bacon, garlic aioli **19**

Locals Fish —sauteed onions, Havarti, peppercorn **21**

Sandwich add-ons: avocado 1.50, jalapeños 1.50, sautéed onions 1.00, sautéed mushrooms 1.00, fried egg 2.00, extra cheese 1.00

All sandwiches come dressed with lettuce, tomato, and onion, plus your choice of house-cut fries, side salad, or cucumber salad.

Salads

Caesar —Romaine hearts, Caesar dress, shaved parmesan Side **8** Full **15**

Will's Salad —Locally grown greens, carrots cucumber Side **8** Full **17**

Pecan Arugula Arugula, goat cheese, seasoned pecans, strawberries Side **8** **17**

SIDES

Handcut Fries 7 | **Cucumber tomato salad** 7 | **Locals Beans** 8|

Gouda Mash 5 | **Roasted Veggies** 8 | **Tomato Basil Soup** cup 5 Bowl 8|

Chef's daily Soup cup 5 bowl 8

