



## THE GRILL

### GOURMET BURGERS

#### **St. Petersburger**

Locale dry-aged beef, bacon, gouda cheese, caramelized onions, sautéed mushrooms, freedom sauce, romaine lettuce, secret sauce, house brioche bun. \$13.99

#### **Vidalia Onion Burger**

Two griddled dry aged burgers, American cheese, yellow mustard, fried onions, onion dip, bibb lettuce, lettuce, tomato, pickles, sweet potato bun. \$12.99

#### **Turkey Burger**

Turkey patty, pepperjack cheese, guacamole, pickled fresnos, chipotle aioli, house brioche bun. \$11.99

#### **BBQ Salmon Burger**

Salmon, gochujang glaze, ginger aioli, cilantro, pickled fresnos. \$11.99

#### **Heisenburger**

Locale dry aged beef, caramelized onions, rogue smokey blue cheese, truffle aioli, house brioche bun. \$13.49

#### **Falafel Burger**

Tomato confit, tzatziki sauce, tahini. \$10.99

### SPECIALTY SANDWICHES

#### **3 Daughters Brewery Beer-Battered Fish Sandwich**

Fresh fried gulf catch, 3 Daughters batter, tartar sauce, American cheese. \$11.99

#### **Bourbon Barrel-Smoked Rib Sandwich**

Buzzed BBQ sauce, spicy Carolina slaw, bread and butter pickles. \$11.99

#### **Lobster Roll**

2 Small brioches, Maine lobster tossed with green tartar, celery, minced red onion, tarragon. \$16.99

#### **Cuban Reuben**

Grilled Cuban bread, secret sauce, dijon, salami, pastrami, ham, pickles, sauerkraut. \$11.99

#### **Philly Cheese Steak**

Amoroso roll, shaved ribeye, sautéed mushrooms, cherry peppers, caramelized onion, provolone, freedom sauce. \$11.99

#### **Spicy Grilled Chicken Sandwich**

Ghost chili hot sauce, melted provolone, crispy romaine, smokey blue cheese. \$11.99

### SIDES

Seasoned Fries \$1.99 | Bacon Cheese Fries \$3.49

Frickles \$3.49 | Sweet Potato Tots \$2.99



## SUN SALUTATION

### VEGAN MENU \$9.99

#### **Raw Co. Taco**

carrot and walnut 'meat', romaine lettuce, chipotle aioli, avocado, pico de gallo

#### **Hemp Seed Alfredo**

zucchini noodles, red peppers, spinach, carrots, squash, garlic, cashew, lemon

#### **Salutation Garden Pocket**

toasted pita, bibb lettuce, sliced tomato, pickled red onion, avocado, sprouts

#### **Raw-Sagna**

heriloom tomato, zucchini, spinach, cashew ricotta, garden basil, pistachio pesto

#### **Sesame Veggie Bowl**

cauliflower 'rice', red peppers, cucumber, mushrooms, edamame, toasted sesame

#### **Brownie Sundae**

indulgent chocolate brownie, vegan soft serve, chopped toasted walnuts

### SUN BOWLS \$7.99

#### Choose Your Base:

**Acai Sorbet | Whipped Greek Yogurt | Vegan Soft Serve**

#### Choose 3 Toppings:

**Goji Berries | Hemp Hearts | Sliced Banana**

**Toasted Coconut | Fresh Berries | Local Honey**

**Agave Nectar | Almond Slivers | House-Made Granola**

**Chia Seeds | Cocoa Nibs | Plant-Based Protein Powder**

### MOTHER KOMBUCHA ON DRAFT

**12OZ \$4.99 | 16OZ \$5.99**

**GROWLER \$13.99 | REFILLS \$10.99**



## ZEN BELLY

### RAMEN

#### **Soy Mushroom Ramen \$12.99**

tempura maitake mushrooms, braised trumpet mushrooms  
pickled honshimeji mushrooms, mizuna, scallions, wakame, nori

#### **Miso Ramen \$14.99**

braised pork belly, soy-cured egg, marinated bamboo shoots, black  
garlic oil, scallions, wakame, nori

#### **Ginger Chicken Ramen \$13.99**

slow-roasted chicken, marinated bamboo shoots, soy-cured egg, mizuna,  
scallions, wakame, nori

### NORI WRAPS

#### **Michael Mina's Tuna Roll \$12.99**

ahi tuna, blue crab, sesame soy, pine nuts, Asian pear, and mint

#### **Thai Coconut Roll \$11.99**

shrimp and local catch ceviche, tobiko crispy shallot, cucumber, and jalapeño

#### **Chili Crab Roll \$11.99**

blue crab, thai chili sauce, tobiko, crispy onion, bibb lettuce, avocado

#### **Crispy Spicy Salmon Roll \$11.99**

salmon, spicy mayo, tobiko, wasabi peas, crispy onions

#### **Classic Spicy Tuna Roll \$12.99**

ahi tuna, spicy mayo, bibb lettuce, cucumber, tobiko

#### **Green Machine Roll \$10.99**

tofu, wakame, edamame, cucumber, avocado, bibb lettuce, furikake

### POKE BOWLS

**CHOICE OF: BROWN RICE | SUSHI RICE | QUINOA | MISO KALE**

#### **Vegetable Poke \$9.99**

#### **Spicy Salmon Poke \$12.99**

#### **Michael's Tuna Poke \$13.99**

#### **Thai Coconut Ceviche \$11.99**

### ZENTO BOX \$15.99

CALIFORNIA ROLL, VEGETABLE ROLL OR POKE  
+ CHICKEN TERIYAKI, BULGOGI BEEF OR BBQ SALMON SKEWER  
+ STICKY RICE, BROWN RICE OR QUINOA  
+ CHILLED SOBA NOODLE SALAD AND CUCUMBER SALAD



## **FAST & FRESH**

### **'CHOP-CHOP' SALAD BAR \$9.99**

### **BUILD YOUR OWN PIZZA**

**Cheese Pizza \$9.99**  
additional toppings begin at \$1.75 ea

### **HAND-MADE PASTA**

**House-made Fettuccine \$11.99**  
**House-Made Ravioli \$12.99**

Choice of: Marinara, Alfredo, or Lemon Butter

### **PARM HERO SANDWICHES**

**Chicken Milanese \$11.99**  
**Fried Eggplant \$9.99**  
**Ricotta Meatballs \$12.99**

### **GOURMET ITALIAN SANDWICHES**

#### **Hot Italian \$8.99**

Finocchiona Salami, Hot Coppa, Prosciutto di Parma, Fresh Mozzarella, Roasted Red Peppers, Calabrian Chili

#### **Locale Special \$7.99**

House-Smoked Turkey & Ham, Swiss Cheese, LTO

#### **Italian Salami \$7.99**

Soppresata, Toscano Salami, Genoa, Provolone Cheese, Chimichurri, LTO

#### **Herb Roast Beef \$7.99**

House-Roasted Beef, Roasted Garlic, Cheddar, Marinated Mushrooms, LTO

#### **Prosciutto di Parma \$8.99**

Fresh Mozzarella, Fresh Basil, Balsamic, Roasted Garlic, Sun-Dried Tomato

#### **Veggie Delux \$6.99**

Fresh Mozzarella, Roasted Red Peppers, Marinated Mushrooms, Olives, LTO



## **SURF & TURF**

**ANY PROTEIN & 2 SIDES \$14.99**

**House-Smoked Pulled Pork**  
**House-Smoked Niman Ranch Brisket**  
**Wood-Fired Faroe Islands Salmon**  
**Wood-Fired Fresh Catch**  
**1/2 Pollo a la Brassa**  
**Gochujang Crispy Fried Wings**  
**House-Smoked and Grilled BBQ Wings**  
**Commander Hileman's Fried Chicken**  
**St. Louis Smoked Ribs**

### **SIDES**

**Braised Greens**  
**Rootbeer Baked Beans**  
**Tuscan Broccoli**  
**Locale Mac & Cheese**  
**Pork & Beef Fried Rice**  
**Carrot & Feta Salad**  
**Cucumber & Fennel Salad**  
**Grilled Pole Bean Salad**  
**BBQ Spiced Sweet Potatoes**

*(ABOVE AVAILABLE A LA CARTE BY THE POUND AS WELL)*

### **BUTCHER CASE**

#### **LOCALE DRY-AGED STEAKS**

**House-Made Sausages**  
**Niman Ranch Beef**  
**House-Ground Chef's Blend**  
**All-Natural Chicken**  
**Niman Ranch Lamb**  
**Seasonal Chef's Curated Proteins**

### **FRESH AND LOCAL SEAFOOD**

**Faroe Islands Salmon**  
**2 Docs Clams**  
**PEI Mussels**  
**Maine Lobster**  
**Local Bycatch**



## **ICE CREAM**

### **CUP OR CONE**

**1 Scoop \$2.49 | 2 Scoops \$3.49 | 3 Scoops \$4.49**

**Classic Chocolate  
Strawberry Fields  
Vanilla Bean Dream  
Lamill Jamocha Chip  
Salted Caramel  
Seasonal Sorbet**

### **BROWNIE SUNDAE \$6.99**

**Waffle Cone Bowl, House-Made Brownies, Choice of Ice Cream,  
Warm Caramel, Chocolate or Raspberry Sauce,  
Whipped Cream & a Cherry**

### **HAND-DIPPED MILKSHAKE \$4.99**

**Choice of up to 2 flavors  
Whipped Cream & a Cherry**

### **ICE CREAM FLOAT \$4.99**

**Choice of Ice Cream  
Root Beer, Orange Soda, or Grape Soda  
Whipped Cream & a Cherry**

### **ICE CREAM PANINI \$3.99**

**House-Baked Brioche, Choice of Ice Cream,  
Warm Caramel, Chocolate or Raspberry Sauce, Powdered Sugar,  
Pressed to be warm and crisp on the outside**