

# ★ Local One ★

## STARTERS

- SMOKED WINGS** \$14  
*CHOICE OF: bourbon glaze, buffalo, or BBQ*
- QUESO FRESCO QUESADILLAS** \$9  
*roasted poblano, vidalia onion, salsa, lime crema, add smoked pulled chicken \$4  
 add blackened shrimp \$6*
- CHICKEN TENDERS** \$12  
*honey mustard, bbq sauce, & french fries*
- SMOKEHOUSE BBQ NACHOS** \$12  
*queso, pico de gallo, lime crema, jalapeno  
 add smoked chicken or pulled pork \$4  
 add smoked beef brisket or shrimp \$6*
- SOFT BAVARIAN PRETZEL STICKS** \$12  
*smoked gouda queso, & honey-jalapeno mustard*
- SOUP OF THE DAY** \$4/6  
*cup or bowl*

## SALADS

- GRILLED CHICKEN CAESAR** \$14  
*romaine, parmesan, herb crouton, caesar dressing*
- CRISPY CHICKEN** \$15  
*organic greens, heirloom tomato, cucumber, red onion, cheddar, bacon, & buttermilk ranch dressing*

## FLATBREADS

- MARGHERTIA FRESCA** \$12  
*roasted tomatoes, mozzarella, & fresh basil, on artisan flatbread, mozzarella cheese garnish, add pepperoni \$13*
- CHICKEN & ROASTED RED PEPPER** \$13  
*chicken, roasted red peppers, basil, topped with mozzarella & pecorino cheeses on an artisan flatbread*

## MAINS

- ALL ENTREES SERVED WITH FRENCH FRIES -

- BBQ GRILLED CHICKEN** \$14  
*house bbq, lettuce, tomato, red onion, brioche bun*
- ALL-AMERICAN BURGER** \$16  
*double 1/4 lb. patty black angus, american cheese, onion, pickle, special sauce, brioche bun*
- BBQ BACON CHEDDAR BURGER** \$17  
*double 1/4 lb. patty black angus, lettuce, tomato, grilled onion, brioche bun*
- ★ **BOURBON GLAZED SALMON** ★ \$23  
*white cheddar stone-ground grits  
 grilled asparagus & charred tomato*
- BBQ BRISKET MAC & CHEESE** \$18  
*smoked gouda sauce, candied jalapeno, green onion*

## DESSERT \$8

ask your server about the chef's crafted daily dessert