
★ F E A S T ★

Feast at Local Republic is an elevated family-style dining experience.

Dine on multiple courses presented in large bowls and platters that are intended for guests to pass, share, and bond over generous helpings of chef-driven dishes. Toast your guest of honor with a custom beverage menu from our all-craft-bar that will perfectly reflect your celebration. From the family-style fare and the personalized table menus to the exposed brick and reclaimed wood: Local Republic's from-scratch kitchen, craft-centric bar, modern industrial aesthetic, and inclusive setting is sure to impress the most special guests.

Let's Feast.

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FOOD & BEVERAGE MINIMUMS

All Feasts start with a food & beverage minimum based on guest count, time, day, and overall space desired for the perfect gathering. The minimum is not a room fee, rather a minimum spend guarantee required to qualify for the space. Food, beverage, tax, and a 20% service fee all work towards satisfying the minimum. If the minimum is not met by the end of the dinner, the remaining balance becomes a fee. We must have a credit card authorization form on file to guarantee the minimum.

Private Dining Room • 14 seated

A cozy and romantic semi-private dining room secluded by custom industrial iron shelving and heavy drapery and anchored with a 14' farm table constructed from the original building's floorboards.

Monday-Sunday 500

Sung Room • 26 seated

pdr+snug

A hideaway reminiscent of a prohibition era Speakeasy, the pdr opens to include a lavish snug room with a rich, high-back, tufted leather banquette, and rustic exposed brick softened by a distressed floral treatment.

Sunday-Wednesday 780

Thursday-Saturday 1500

Exclusive Bar • 50 seated | 60 standing

pdr + snug + exclusive bar

An industrial bar with high-top seating and a jaw-dropping focal point: roof-high iron shelving lined with craft spirit bottles backed by an open rebar installment and a peek-a-boo view of the Historic Courthouse. This area is perfect for a cocktail hour with passed hors d'oeuvres to elevate your guests' experience.

Sunday-Wednesday 2500

Thursday-Saturday 3700

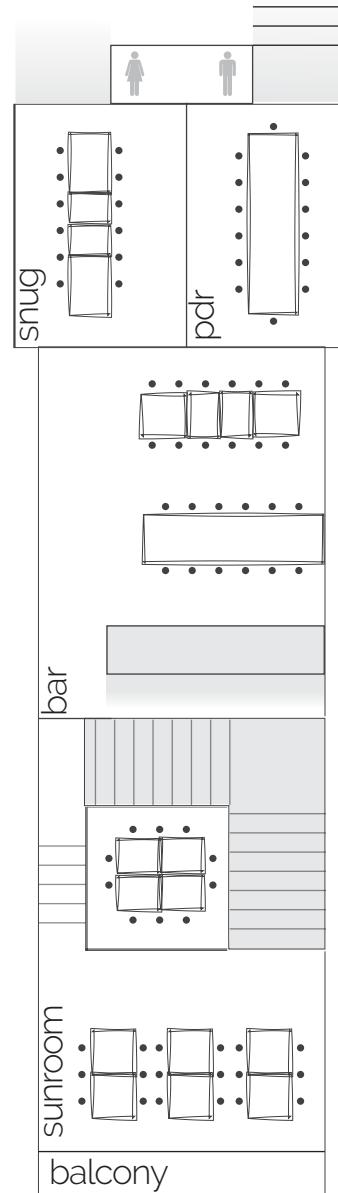
Full Top Floor • 78 seated | 100 standing

pdr+snug + exclusive bar + sunroom + balcony

The cherry on top of a beautiful journey, the Sunroom gives you exclusive access to the top level of Local Republic. With floor-to-ceiling roll-up windows that open to a balcony looking over the historic Lawrenceville Square, a top floor Feast is ideal for an intimate wedding, or company gathering.

Sunday-Wednesday 5000

Thursday-Saturday 6500



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FAMILY-STYLE MENU

Salad

Choose one salad. Salad upgrade charged per person.

House Salad Tomato, onion, cucumber + honey-lemon vin	Included
Local Salad Sunflower sprouts, pecan, SGD tomme, cucumber, tomato, red onion + tomato-olive vin	+2
Spinach Salad Goat cheese, green apple, cranberry, sunflower seeds, bacon + honey-lemon vin	+2.5
Heirloom Tomato Salad Burrata, micro herbs, balsamic glaze + olive oil	+2.5
Quinoa Halloumi Grilled halloumi, grapes, mixed greens + balsamic vinaigrette	+3

Entrées

Choose two or three entrees. Pricing per person for full guest count.

Roasted Chicken Wild mushroom jus	15.50
Pork Loin Cinnamon apple demi-glace	18.25
Beef Tenderloin Red wine demi-glace	23.25
Salmon Lemon beurre blanc	18.75
Smoked Brisket	18.75
Stuffed Peppers Farro, mozzarella + herbs	15.50

Sides

Choose two. \$3/person for an additional side.

Roasted Potatoes | Sautéed Green Beans | Grilled Asparagus
Goat Cheese + Sage Mashed Potatoes | Pimento Cheese Grits
Pan-Seared Brussels | Bacon Mac'n Cheese

Dessert

Choose two.

Peanut Butter Pie
Bourbon & Caramel Bread Pudding
Blueberry & Goat Cheese Cheesecake

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HORS D'OEUVRES

Priced per person. Choose 2-3

Crudités Fresh cut veggies + dill cream.....	3.00
Pimento Cheese Bacon + jalapeño on toast.....	3.00
Chicken Livers Pan-fried livers, tomato jam + bacon.....	3.00
Smoked Chorizo Fresh parsley, red wine reduction + toast.....	4.00
Mango Papaya Spring Rolls Papaya, mango, herbs, lettuce + Thai chili	5.00
Fire Chicken Marinated chicken, Korean fire sauce, mozzarella + toast.....	6.00
Beef Tataki Thin sliced rare Angus Steak, ponzu, jalapeño + sesame	6.50
Pork Bao Smoked pork belly + kimchi	6.50
Chorizo Meatballs Marinara, feta cheese + fresh basil.....	7.00
Drunken Mussels White wine, grilled baguette w/lemon + herb butter	7.50
LR Charcuterie Rotating artisan + house made items.....	8.25
Yuzo Shrimp Avocado, tomato, arugula, onion, lime + ponzu	9.00