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# ★ F E A S T ★

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## MISSION

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Local Republic was born because we craved something different. Something more. Something better than the ubiquitous suburban fast food and me-too chain options. We were looking for a come-as-you-are kind of a place that served hard-to-find craft beer, great wines, and cocktails. A place that served only the freshest regionally and locally sourced ingredients. A place with no freezers and no decaf coffee. So, we built it and we call it Local Republic.

**Feast at Local Republic is an amenity created for guests who want to elevate their already amazing dining experience to a large format private dinner.**

In 2017, we relocated from our small original location to a beautiful 3 story building on the Lawrenceville Square. With our larger space, we wanted to offer our guests something new; private dinners. Feast combines a cozy speakeasy aesthetic with lavish family-style offerings. The intimate setting, chef designed menu, craft bar and hospitable team create an impressive evening for your most exclusive guest list. A Feast is perfect for rehearsal dinners, social celebrations and corporate outings.

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## FOOD & BEVERAGE MINIMUMS

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### All Feasts start with a food & beverage minimum.

This is the minimum spend required to qualify for a Feast and will vary based on time of day, day of the week, and guest count. The minimums listed reflect a 3 hour reservation. A 25% deposit is required to secure the reservation. The deposit is applied towards the final bill. Tax and a 20% service fee is added and applied towards the minimum.

#### F&B Minimus

Minimums are subject to change.

#### **A: 8-13 guests** - Semi-Private

Monday-Sunday.....500

#### **A+B: 14-25 guests** - Semi-Private

Sunday-Wednesday.....780

Thursday-Saturday.....1,500

#### **A-C: 26-37 guests** - Semi-Private

Sunday-Wednesday.....1,000

Thursday-Saturday.....2,200

#### **A-D: 38-58 guests** - Semi-Private - Exclusive Bar

Sunday-Wednesday.....2,500

Thursday-Saturday.....3,700

#### **A-E: 59-89 guests** - Private Floor

Sunday-Wednesday.....5,000

Thursday-Saturday.....6,500

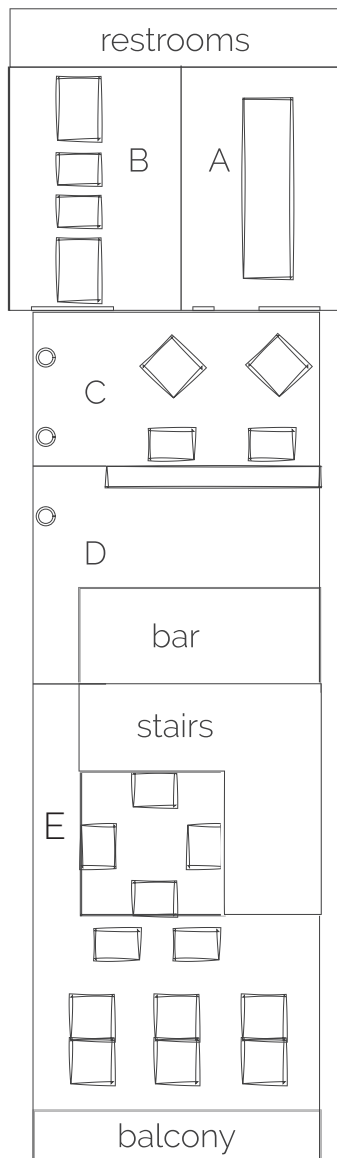
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## FLOOR PLAN

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## HORS D'OEUVRES

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Priced per person. Choose 2-3

<b>Pimento Cheese</b> Bacon + jalapeno on toast.....	2.75
<b>Zucchini Fritter</b> Parmesan + cilantro .....	2.25
<b>Baked Cheese</b> Camembert, toasts, mixed nuts + honey .....	3.75
<b>Chicken Livers</b> Pan-fried livers, tomato jam + bacon.....	3.00
<b>Sesame Asparagus Tempura</b> Mozzarella filled with baby asparagus .....	2.75
<b>Lamb Fries</b> Braised lamb, fried-egg, habanero chili-lime + cilantro cream.....	3.75
<b>KFC</b> Spicy Korean fried chicken, peanuts + scallions.....	3.75
<b>Wild Mushroom Crostini</b> Goat cheese, herbs, parm, tapenade.....	4.25
<b>Fried Green Tomato</b> Dill cream & chipotle .....	3.50
<b>Drunken Mussels</b> White wine, grilled baguette w/lemon + herb butter .....	7.50

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## FAMILY-STYLE MENU

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### Salad

Choose one. Included in the price of the entrées.

**House Salad** Tomato, onion, cucumber

**Spinach Salad** Goat cheese, apple, cranberries, sunflower seeds, bacon .....+2

**Local Salad** Sunflower sprouts, pecan, tomme, cucumber, tomato red onion .....+2

**Quinoa Halloumi** Grilled halloumi, grapes, mixed greens .....+2

### Entrées

Priced per person - 2 entrées / 3 entrées.

**Roasted Chicken** Wild mushroom jus ..... 15.50 / 13.00

**Pork Loin** Cinnamon apple demi-glace ..... 18.25 / 15.75

**Beef Tenderloin** Red wine demi-glace ..... 23.25 / 20.75

**Salmon** Lemon beurre blanc ..... 18.75 / 16.25

**Smoked Brisket** ..... 18.75 / 16.25

**Stuffed Peppers** Farro, mozzarella + herbs ..... 15.50 / 13.00

### Sides

Choose two. Included in the price of the entrées.

**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. Included in the price of the entrées.

**Vanilla Bean Crème Brûlée**

**Peanut Butter Pie**

**Bourbon & Caramel Bread Pudding**

**Blueberry & Goat Cheese Cheesecake**