

BRUNCH

STARTERS

Oysters on the Half Shell ✓	25 • 45	Yellowfin Tuna Tartare ✓ GF	21
champagne mignonette, lemon cheek		soy ginger dressing, avocado crema, wonton crisps	
Smoked Fish Dip	16	Goat Cheese Croquettes ⑤	14
house smoked dip with bright lemon aioli and crispy tostones		our iconic bites since 2012 crisp, creamy, and served with a warm guava dip	
Local Caesar	17	Fried Calamari	19
baby gem lettuce, signature caesar, 24 month parm		homemade marinara, lemon aioli	

LUNCH MAINS

Nicoles Maine Event (Lobster Roll)	35	Faroe Island Salmon Bowl	26
poached maine lobster, tossed in lemon aioli, la provence brioche roll, fries • sub: buttery lobster		organic quinoa, hass avocado, pickled shallots, cherry tomatoes, cucumber, green beans, herb yogurt dressing	
Pestoliciious	23	Breakfast Smash Burger	23
rigatoni pasta, lemon basil pesto, crispy garlic panko		double patties, american cheese, caramelized onions, hash brown, secret sauce, sunnyside egg, crispy fries	
Shrimply Tropical Salad GF	25	BLT? Cluck Yeah	22
charred mango, shrimp, plantain chips, toasted coconut, citrus vinaigrette, avocado, torn herbs, hazelnuts		grilled chicken breast, la provence ciabatta, garlic & herb aioli, lettuce, tomato, bacon, smoked gouda & cheddar	
Local House Salad ⑤ GF	17	Tuna Melt	21
boston lettuce, frisee, arugula, shaved watermelon radish, cucumber, pickled shallots, tomatoes, lemon vinaigrette		la provence multigrain, american cheese, house made tuna spread, tomato, side salad	
chicken +10 • salmon +12 • shrimp +12			

MORNING FAVORITES

All of our dishes featuring eggs are made with pasture-raised goodness.

Buttermilk Pancakes	18	The Local Breakfast GF	17
topped with blueberry compote, chantilly, lemon zest		two eggs any style, bacon or sausage, home fries, bread choice: white, multigrain, gluten-free, bagel or croissant +2	
Gluten-Free French Toast GF	19	Summer Superfoods Bowl ⑤ GF	16
candied walnuts, caramelized bananas, side of fruit		greek yogurt, pineapple, banana, mango, granola, coconut, honey • sub: chia pudding +2	
Stuffed French Toast	19	Egg Whites & Veggies Omelette ⑤	21
la provence brioche filled with creamy vanilla mascarpone		peppers, mushrooms, scallions, avocado, house salad, multigrain toast	
Classic Benedict	18	Avocado Toast ✓	19
canadian bacon, tomatoes, sautéed spinach, on english muffin, topped with hollandaise, home fries		la provence multigrain, hass avocado, two eggs, Scottish Smoked Salmon, capers	
Ocean Benedict ✓	21	Sunrise Sammie	17
Scottish smoked salmon, tomatoes, sautéed spinach, home fries		bagel, scrambled egg, applewood smoked bacon, american cheese, secret sauce	
Buttery Lobster Benedict	33	Seafood Scramble	29
butter poached maine lobster, old bay, herbs, home fries		Maine lobster, Indonesian blue crab, herbs, la provence multigrain toast	
Ribeye & Eggs	33	Huevos Rancheros	19
prime ribeye with two eggs your way, home fries, chimichurri		crispy tortillas topped with refried black beans, sunny side eggs, chorizo, chunky tomato salsa, avocado, and cotija cheese	
Steak & Wake Burrito	21		
spinach wrap filled with eggs, filet mignon, smoked gouda, sharp cheddar, crispy tots & chipotle aioli			
cheese tuck +2 • guacamole +3			

SIDES

Seasonal Fruit	11	Chicken Sausage	5
House Salad	8	Smoked Bacon	5
Crispy Fries	9	Home Fries	5
truffle +3		Saucy Tater Tots	12
sweet potato +1			

⑤ vegetarian GF gluten free option | please inform your server of any allergies

✓ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Please note a 20% gratuity is included on all bills