

BAR HITS

- Dip Duo** – Ashe County crafted pimento cheese, fresh guacamole & warm tortilla chips **\$15** *v*
- The Local Nachos** – Burnt ends, lettuce, pico, pickled jalapeno, cilantro lime crema, salsa & The Local’s queso **\$19**
- The Local’s Signature Wings** – 6 | 12 Choice of Buffalo, Fire, Hot Honey, Garlic Parmesan, BBQ, or Naked **\$13 | \$18** *GF*
- Fish & Chips** – Basket of fried grouper, fries, with a side of coleslaw and tartar sauce **\$17**

STARTERS

- Blistered Brussels Sprouts** – Pan seared with chopped bacon, pickled red onions, balsamic, dusted with parmesan **\$12** *v | GF*
- Burnt Ends** – Point cut from The Local’s brisket served with BBQ sauce **\$16** *GF*
- Chicken Fingers** – Buttermilk marinated chicken fingers with The Local Sauce and Buffalo **\$13**
- Crab Dip** – Outer Bank’s style with blue crab and a kick of cayenne served with crostini **\$16**
- Tuna Wontons*** – Blackened rare tuna stacked with pickled onions and cucumber and sriracha aioli on wonton crisps **\$15** *GF*
- Tortilla Soup** – Bowl of Mexican-inspired broth with vegetables, cheese, cilantro, sour cream & chunks of avocado **\$9** *Add grilled chicken (\$5)*
- Shrimp Skewers** – Jumbo grilled shrimp served with a dip trio Thai Chili, Chimichurri, and Bang Bang Sauce **\$16** *GF*

SALADS

- The Local Macho Salad** – Mixed greens and charred brussels, goat cheese, grape heirloom tomato, roasted corn, slivered almonds, dried dates, and avocado with champagne Dijon vinaigrette **\$16** *v | GF* *Add grilled chicken (\$5), add grilled steak (\$8), add grilled shrimp (\$7)*
- Caesar Salad** – Romaine lettuce, Neomonde’s brioche croutons, pickled red onions & sharp cheese crisp tossed in a horseradish Caesar vinaigrette **\$15** *v | GF* *Add grilled chicken (\$5), add grilled steak (\$8), add grilled shrimp (\$7)*
- Cobb Salad** – Chopped chicken tenders, avocado, heirloom tomato, bacon, egg, sharp cheddar & green goddess dressing **\$17** *v | GF*
- Spinach Salad** – Grilled chicken, roasted butternut squash, beets, quinoa, pecans, red onions, on bed of spinach and poppy-seed dressing **\$17** *v | GF*
- Kale Chopped Salad** – Grilled shrimp, kale, avocado, red onion, mixed bell peppers, tomatoes, cucumbers, and a zesty lemon vinaigrette **\$22** *v | GF*

ENTREES

- The Local Smash*** – Two patties with American cheese, lettuce, onion, pickles, tomato & The Local Sauce, on Neomonde’s brioche bun served with fries **\$17** *GF*
- Chicken Sandwich** – Grilled or fried | original, spicy or Surge | with lettuce, tomato & onion on Neomonde’s brioche bun with pickle garnish served with fries **\$15** *GF*
- The Barbeque Plate** – *Pulled Pork, Brisket or both* | plate or sandwich | Fries, pickles & coleslaw **\$16| \$18 | \$25** *GF*
- Fish Tacos** – Avocado, cucumber, pickled jalapeno, vinegar coleslaw, and choice of blackened rare tuna* or fried grouper with cilantro lime crema on three grilled corn tortillas **\$17** *GF*
- Brisket Mac & Cheese** – Smoked gouda and white cheddar mac & cheese with chopped brisket, and buttery breadcrumbs, scallions & drizzle of Western Sauce **\$19**
- Black Bean Burger** – Vegan black bean burger with vegan chimichurri, avocado, lettuce and tomato on vegan bun served with fries **\$16**
- Caprese Chicken Sandwich** – Pesto grilled chicken with sliced mozzarella, basil and tomato, and balsamic glaze served with fries **\$16**
- Shrimp & Grits** – Sauteed seasoned shrimp tossed with bacon, onions in a creamy sauce over jalapeno cheddar grits **\$20** *GF*
- Blackened Salmon*** – Cajun seasoned grilled fillet served over Louisiana style dirty rice **\$22** *GF*
- Herb Roasted Chicken** – Quarter cut and served with roasted root medley of butternut squash, beets, potatoes and carrots **\$19**
- The Local Ribeye*** – Topped with herb butter served with seasonal vegetables and roasted potatoes **\$28** *GF* *add grilled shrimp kebob (\$7)*

VEGETABLES & SIDES

- French Fries, Hush Puppies, Coleslaw, Seasonal Vegetables, Roasted Potatoes, Dirty Rice, Root Vegetables **\$6**
- Premium:** Brussels Sprouts, Garden Salad, Caesar Salad, Mac & Cheese, **\$8**

DESSERT

- Stormy Tracks**– Chocolate chip toffee cookie or lava cake with Two Rooster’s “Stormy Tracks”- Vanilla ice cream Oreos, red M&Ms, and chocolate fudge **\$11**
- The Cheesecake** – Layered cheesecake with seasonal berry preserve and house whipped cream **\$11**
- The Waffle** – Howling Cow’s Vanilla Ice Cream on pearl sugar waffle with caramel, chocolate drizzle, and a cherry **\$11**

V – is or can be modified for vegetarian, please ask your server

GF – is or can be modified for Gluten Friendly, please ask your server

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

THE LOCAL

The word local often describes a business or service that operates within a specific area, supporting and promoting the regional economy. However, at The Local, we are much more than that.

Our team is dedicated to setting a higher standard for every guest experience. Our culinary experts collaborate closely with distributors and local farms, fostering partnerships that are mutually beneficial. We empower a diverse team by fostering growth, development, and community engagement.

Our members volunteer with various non-profit organizations, participate in sports and social activities, and continuously expand their skills across multiple fields. We are committed to creating opportunities for personal and professional growth while making a positive impact on the community.

At The Local, our mission extends beyond providing legendary service – we strive to celebrate bold flavors while uplifting our community businesses. We achieve this by offering quality food, house made dressings using select extra virgin-olive oils, sauces made from scratch, seafood that is sustainably sourced and wild caught, as well as poultry and beef products that are natural and antibiotic free. We provide a crafted cuisine with in an inclusive, “all-hands-in” environment that delivers exceptional dine-in experiences.

At The Local, we don’t just serve food, we create memorable experiences while supporting the heart of our community.

We work with farmers in the following communities –

Asheville - Durham - Wake Forest - West Jefferson - Siler City - Selma
Wilmington - Knightdale - Climax - Rocky Mount

CATERING

In addition to our restaurant services, we also offer –

- Private dining for special occasions
- Personalized catering with full-service, onsite cooking and custom-made grills
- Food truck events, bringing our flavors to your favorite spots
- Tailgate parties for the Triangle’s local sports teams