



LOCAL

Wine & Kitchen

Local is a free flow kitchen

VEGETABLE TARTARE	9
Ponzu aioli, quinoa, goat cheese mousse, beet smear	
WILD ARUGULA + RADICCHIO SALAD	9
crispy carrots, roasted brussels sprouts, grilled pears, turmeric ginger dressing	
PICKLE FRIES	9
kosher salt, homemade curry ketchup	
GRILLED ROMAINE SALAD	9
hand torn croutons, citrus caesar, shaved parmigiano-reggiano	
SPICED HUMMUS	10
sweet potato chips, mixed veggies	
CHILI SOY GLAZED OCTOPUS	15
dill yogurt, potato, roasted tomato, arugula salad	
MAC AND CHEESE	10
shaved brussel sprouts, gorgonzola, smoked paprika	

GRILLED EGGPLANT PARMESAN	14
dried burrata, cherry tomato salsa, fennel pollen, sriracha	
RISOTTO	15
seasonal vegetables, lemon zest	
PERUVIAN MEATBALLS*	18
sumac, avocado pesto orzo, shaved parmigiano-reggiano	
AIRLINE CHICKEN*	18
horseradish mash, roasted zucchini and carrots, rosemary cognac reduction	
KOREAN BBQ SHRIMP & GRITS*	19
cabbage slaw, polenta grits, tomato broth, green scallions	
PENNE "AURORA"	14
smoked salmon, english peas, vodka, green scallions	
SEASONAL FISH*	25
rotating chefs preparation	
N.Y. STRIP STEAK*	26
cauliflower potato hash, pickled mustard seeds, asparagus, pomegranate thyme demi	
SLOW BRAISED SHORT RIBS*	25
parsnip puree, celery root de choux, red wine au jus	
ANGEL HAIR PASTA	14
Pesto, fried eggplant, spinach, togarashi	

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.