



FRESH, CREATIVE DINING

OPEN TUESDAY—SUNDAY
LUNCH FROM 11—3
HAPPY HOUR FROM 3—6
DINNER FROM 5—10
DINNER 'TILL 11 FRI & SAT
CLOSED MONDAYS

THE WESTSIDE LOCAL

LOCALITIES TRY ONE, BUILD A PLATE, OR ADD ONE TO YOUR MEAL. \$2 EACH.

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|----------------|----------------|-----------------|------------------------|
| STRAWBERRIES | MAYTAG | BRAUNSCHWEIGER | KALAMATA OLIVES |
| PEARS | GOAT CHEESE | SPANISH CHORIZO | CASTELLAVETRANO OLIVES |
| ARUGULA | BRIE | SARDINES | DEVILED EGGS (2pc) |
| GRAPES | GRUYERE | KOBASA | ALMONDS |
| ROASTED GARLIC | IRISH PORTER | PROSCIUTTO | DRIED FIGS |
| APPLES | BAGUETTE (4pc) | BASIL PESTO | HOUSE PICKLES |

STARTERS

DEVILED EGGS \$6 \ orange vinaigrette, basil aioli, LOCAL microgreens

PINT OF FRIES \$5 \ house-made ketchup, roasted garlic aioli

TOMATO FENNEL SOUP, fennel gremolata \$2 (cup) \$5 (bowl)

SALADS \$7 SMALLER \$10 LARGER \ ADD salmon OR LOCAL chicken FOR \$6

SPINACH \ roasted strawberries, Feta, toasted almonds, balsamic vinaigrette

ARUGULA \ Maytag, pears, fig vinaigrette, shaved fennel, lemon gastrique

GARDEN GREENS \ Kalamata olives, cherry tomatoes, cucumbers, red onion, goat cheese, herb vinaigrette

SANDWICHES SERVED WITH WSL POTATO SALAD OR FRIES. SUBSTITUTE SIDE SALAD OR SOUP FOR [\$2]

TARRAGON CHICKEN SALAD \$12 \ roasted LOCAL chicken, red onion, celery, grapes, tarragon, roasted garlic aioli on toasted Farm-to-Market brioche bun

SUMMIT BURGER \$11 \ 1/2 pound LOCAL ground rib eye, watercress, tomato, Swiss, dijon vinaigrette, on toasted Farm-to-Market brioche bun

GRILLED CHEESE \$10 \ Brie, Emmentaler and LOCAL white cheddar on Farm-to-Market sourdough, tomato-fennel soup for dipping

GRILLED CHICKEN \$13 \ basil tapenade, goat cheese, tomato, cress, on Kalamata olive bread

ENTRÉES

QUINOA \$14 \ garden beans, corn, red onion, garden squash, dried apricots, crisp mustard greens
ADD salmon OR LOCAL chicken FOR \$6

PEI MUSSELS \$13 \ Spanish chorizo, cilantro, tomato, jalapenos, lime, grilled Farm-to-Market bread

BAKED MAC AND CHEESE \$13 \ Cavatappi, white cheddar, tomatoes, basil, bread crumbs
ADD salmon OR LOCAL chicken FOR \$6

SEARED SALMON \$23 \ Corn puree, grilled garden squash, bacon date jam, basil oil, radish salad with corn, basil and watercress

AIRLINE CHICKEN BREAST \$21 \ Creamy polenta, bacon braised mustard greens, cider and grain mustard pan sauce

TENDERLOIN \$27 \ Mac and cheese, haricot verts, Bordelaise



Private dining available in our space *Upstairs @ the Local*

*consumption of raw or undercooked foods increases risk of food-borne illness.

**gratuity may be applied to parties with more than 6 (18%) or 10 (20%) guests.