



SHAREABLES

WHISKEY + CHEESE PLATE

3 exceptional whiskeys, 3 well paired cheeses
Trust us on this one. Ask your server for today's offering.

SHRIMP CORN FRITTERS 16

Served with Exotic sauce

BURNT ENDS 15

Succulent smoked tips of brisket served with Texas toast
Available while supplies last.

SUBURBAN CHARCUTERIE BOARD 19

A seasonal selection of local meats and cheeses
served with apricot jam, brew pub mustard,
candied walnuts and crackers

BEET + GOAT CHEESE CARPACCIO 14

Thin sliced beets, served with dollops of goat cheese
and spring mix sprinkled with candied walnuts

BONE-IN WINGS 17

Served on top of Texas toast,
with choice of ranch or bleu cheese dressing
Celery and carrots upon request.

SAUCES: Classic, Cannonball BBQ, Korean BBQ,
Exotic or Nashville Hot Honey

BONELESS WINGS 13

Served on top of Texas toast,
with choice of ranch or bleu cheese dressing
Celery and carrots upon request.

SAUCES: Classic, Cannonball BBQ, Korean BBQ,
Exotic or Nashville Hot Honey

BEER BATTERED CHICKEN FINGERS 13

Fresh, hand cut chicken breasts, dredged in our beer
batter, lightly fried, served over garlic Texas toast with
honeycomb mustard and our chickin' dippin' sauce

FOUR NAPKIN PULLED PORK NACHOS 15

House smoked pork piled over chips, covered with
our beer cheese sauce, black beans, corn salsa,
roasted peppers, onion, lettuce and sour cream

BIG BANG SHRIMP 17

Crispy fried shrimp tossed in our Thai sweet
chili sauce with scallions, topped with candied
walnuts, served with ranch for dipping

SOFT PRETZEL STYX 12

Soft, warm, slightly salted and made to share,
served with our Mercks queso cheese dip
and honeycomb mustard sauce

PORK POTSTICKERS 12

With spicy Exotic and
ginger soy sauces for dipping

FOUR SALADS & A CHILI

THE LOCAL HOUSE SALAD 8

Mixed greens, tomato, cucumbers, carrot, celery and
our house creamy Italian dressing
Add Chicken \$5 Shrimp \$6 Vegetarian Meatless Chicken (VMC) \$5

SAXON SUNFLOWER SALAD 14

Spring mix, carrot, raisins, sunflower seeds, red grapes and our
house creamy Italian dressing
Add Chicken \$5 Shrimp \$6 Vegetarian Meatless Chicken (VMC) \$5

GRILLED SALMON SALAD 18

Smoked, then grilled salmon, avocado, spinach, quinoa, red cabbage,
pickled red onion, sun-dried cranberries, candied walnuts and
our house creamy Italian dressing

HONEY WALNUT CHICKEN 16

Spring mix, roasted butternut squash, apples, hardboiled egg,
tossed in balsamic dressing, with grilled chicken, candied walnuts
and honeycomb mustard drizzle

WINDY CITY BRISKET CHILI BOWL 13

Our chili recipe with smoked brisket, topped with cheddar and
a side of giardiniera

SANDWICHES

All served with fries.

GRILLED CHEESE + FRIED GREEN TOMATO 15

Fried green tomato, avocado and melted smoked cheddar,
on Texas toast
Add Brisket \$5 Pulled Pork \$5 Grilled Chicken \$5

BRISKET SANDWICH 18

House-smoked brisket piled high, served between toasted sourdough,
with smoked cheddar, pickled onions and a side of coleslaw

SALMON BLT CLUB 18

Smoked, then grilled salmon, avocado, bacon, lettuce, tomato
and mayo, served on sourdough

HIGGINS HOT HONEY FRIED CHICKEN 18

Beer-battered chicken, tossed in our Hot Honey sauce,
served with pickles, on a potato bun

MEATCHAM ROAD 17

Pulled pork and sliced Italian sausage, piled high on toasted sourdough,
topped with crispy onion strings and a side of coleslaw

VEGGIE BREADED CHIK'N PATTY 16

From "Mollys Kitchen", Vegetarian Meatless Chicken (VMC),
lightly fried, topped with lime slaw, pickles and Boursin mayo,
on a potato bun

BLACKENED SHRIMP PESTO WRAP 16

Blackened shrimp, lettuce, tomato, pickles and pesto ranch dressing,
tossed and wrapped in a flour tortilla

GARLIC PRIME RIB DIP 17

Our smoked prime rib, piled on our Portuguese milk bread with
garlic herb butter and mozzarella, served with horseradish cream,
au jus and giardiniera

Make it a Combo with Italian sausage \$2

CHICKEN SALAD WRAP 15

Diced chicken, mayo, apple, celery, grapes,
sun-dried cranberries, candied walnuts,
diced tomato, red onion and romaine,
tossed and wrapped in a flour tortilla

**WE ARE
LOCO
FOR LOCALS**



SCHAUMBURG SLIDERS

HAWAIIAN BBQ PORK SLIDERS 16

Slow-smoked pork, slathered with Cannonball BBQ sauce, served on Hawaiian bread with smoked cheddar and onion strings

BUSSE BRISKET SLIDERS 18

Slow-smoked brisket, with bourbon glaze, topped with marinated pickled onions

MINI FILET SLIDERS 20

Topped with blue cheese, garlic herb butter and caramelized onions

BRICK CHEESEBURGER SLIDERS 14

Mini burgers smashed down with a brick, topped with mozzarella and Boursin mayo, on Hawaiian buns

WEEKLY FEATURES

MONDAY

Kids Eat Free

TUESDAY

Brews + Que's

WEDNESDAY

Wine, Whiskey + Wings

THURSDAY

Mules + Margarita Madness

FRIDAY

All-You-Can-Eat Fish Fry

SATURDAY

Brunch & Prime Rib Special

SUNDAY

Brunch



SEE WHAT'S ON TAP!

Scan QR to view our beer menu or visit beermenues.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©The Local 10/22

TWO HANDED BURGERS

All served with fries, housemade pickles, lettuce and onion.

Sub Vegetarian Meatless Chicken (VMC) or Sweet Potato Cranberry Patty on any burger for \$2

CLASSIC BURGER 15

8 oz hand patty topped with your choice of cheese, served on a potato bun

Add Mushrooms \$1 Bacon, Avocado or Egg \$2

GOOD MORNING SCHAUMBURGER 16

Our 8 oz hand patty topped with a farm fresh egg, spinach, smoked cheddar and candied bacon, on potato bun

OLD FASHIONED BURGER 18

Creamy goat cheese between two 1/4 lb burgers, topped with spicy apricot jam, bacon and caramelized bourbon cherries, served on a potato bun

SPICED SWEET POTATO + CRANBERRY BURGER 15

A patty made up of rainbow chard, caramelized onions, cranberries, spiced sweet potato, blended with curried chickpeas, quinoa, whole grain rice and beans, topped with creamy goat cheese, served on a potato bun

WHAT THE ...? 17

Smoked jalapeño cream cheese smashed between two 1/4 lb burgers, topped with pepper jack cheese, crispy jalapeño and drizzled with hot honey, served on potato bun

LOCAL FAV'S

DALE'S CHICKEN 22

Two well-seasoned grilled chicken breasts, topped with crispy bacon, smothered with shredded cheese, served with mashed potatoes, asparagus and honeycomb mustard sauce

BOURBON GLAZED SALMON 24

Featuring Local Distillery's bourbon, smoked, then grilled salmon, served with mashed potatoes and asparagus

BEER BATTERED FISH + CHIPS 18

Icelandic cod, hand-dipped in our housemade beer-batter, crispy fried, served with our Chesapeake tartar sauce

STEAK + FRITES 38

Bone-in ribeye, pan-seared, smothered in melted garlic herb butter, served with a mound of fries

BLACKENED MAHI TACOS 17

Corn or flour tortillas stuffed with grilled blackened mahi strips, garnished with lime marinated cabbage, chipotle aioli and corn salsa, served with black beans

FRIED AVOCADO TACOS 16

Corn or flour tortillas stuffed with fried slices of avocado, garnished with lime marinated cabbage, chipotle aioli and corn salsa, served with black beans

MAC + CHEESE YOUR WAY

5 CHEESE: Our 5 cheese blend, topped with bread crumbs 16

TWISTED: Topped with avocado, black beans and shredded cheddar 18

MEATY: Brisket, pulled pork or sausage, drizzled with bourbon glaze 22

DESSERTS

WARM APPLE DELIGHT 10

Jarosch Bakery's signature apple delight, warmed, served with ice cream and caramel sauce

MAC-NUT BROOKIE SKILLET 9

Is it a cookie or is it a brownie? Its Both!

Served in a skillet, warmed, topped with vanilla ice cream

GRASSHOPPER PIE 10

A slice of minty goodness provided by Jarosch Bakery

BANANA SPLIT CAKE 10

Jarosch Bakery's famous banana split cake