



**Brunch Menu Available
Saturday & Sunday 10am to 2pm**

33oz MIMOSA KIT

Serves 2-4 people **29**

CHOOSE YOUR JUICE:

Orange juice, grapefruit, pineapple

CHOOSE A SYRUP:

Strawberry, Passionfruit, Raspberry

ULTIMATE BLOODY MARYS

Your choice of Ultimate Bloody Mary, mixed up with Guinness, merlot, skewer of smoked meats, cheese, grilled cheese wedge, Zing Zang Bloody Mary Mix

CLASSIC BLOODY MARY 13

with Pollyanna Vodka

BBQ BLOODY MARY 13

with Kurvball Barbecue Whiskey

SPICY BLOODY MARY 13

with Rush Creek Jalapeño Vodka

Make it a 60oz pitcher!

Serves 2-3 people

BRUNCH COCKTAILS

RASPBERRY CHAMPAGNE MARGARITA 13

Patron Silver, fresh lime, The Local sour, triple sec, raspberry, champagne

ESPRESSO MARTINI 13

Rush Creek Coffee Vodka, Maplewood Coffee Liqueur, cold brew, simple syrup, coffee beans

BLUEBERRY SANGRIA 13

Lynfred Blueberry Wine, citrus vodka, peach schnapps, passion fruit rum, fresh juice

THE SAXON SANGRIA 12

Lynfred Blueberry Wine, 28 Mile Vodka, peach schnapps, fruit medley



**SEE WHAT'S
ON TAP!**

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

BRUNCH FAVORITES

CINNAMON RAISIN FRENCH TOAST 15

Cinnamon raisin bread coated with cinnamon and sugar, topped with hazelnut cream sauce, fresh berries and whipped cream

BUSSE BREAKFAST BURRITO 14

Scrambled eggs, pulled pork, peppers, onion, roasted potatoes, smoked cheddar and chipotle aioli, wrapped in a flour tortilla, served with breakfast potatoes

THE LOCAL BREAKFAST SANDWICH 15

Applewood bacon, fried egg, avocado, chipotle aioli and spinach on toasted sourdough, stacked with skewers, served with breakfast potatoes

BISCUITS & GRAVY 16

Housemade buttermilk biscuits, with sausage country gravy
Add 2 fried eggs \$3

BRISKET HASH 18

A bed of our in-house smoked brisket, hashbrown potatoes, veggies and seasonings, topped with fried eggs

CHILAQUILES 16

Corn tortillas, pulled smoked pork, salsa verde, avocado, over-easy eggs

Make it vegetarian with sweet potato hash

THE BURG SKILLET 17

Sausage, breakfast potatoes, bell peppers, onion, scrambled eggs, smoked cheddar

BRISKET BENEDICT 18

Large English muffin, smoked brisket, two poached eggs* and hollandaise, with breakfast potatoes

SPECIALTY BREAKFAST TOAST

Served over fresh baked sourdough toast from Turano Bakery

AVOCADO 13

Fresh avocado, sliced tomato and drizzled balsamic glaze
Add 2 fried eggs \$3

APPLE + GOAT CHEESE 16

Creamy goat cheese spread topped with crisp apple, candied walnuts and honey drizzle, served with a berry bowl

SOUTHWESTERN 15

Scrambled egg with cheddar, peppers, tomato, onion and jalapeños

HOUSEMADE OMELETS

All served with breakfast potatoes

CLASSIC CHEESE 14

Cheddar and mozzarella

VEGGIE 15

Pepper, onion, cheddar

THE MEATS 18

Brisket, sausage, onion, pepper, cheddar

THELOCALKITCHENTAP.COM

**WE ARE
LOCO
FOR LOCALS**

Brunch Menu Available
Saturday & Sunday 10am to 2pm

SHAREABLES

SHRIMP CORN FRITTERS 16

Served with Exotic sauce

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

SAXON SUNFLOWER SALAD 14

Spring mix, carrot, craisins, 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

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

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

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

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 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, 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, 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