



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

BOTTOMLESS MIMOSAS

**Restricted to 2 hours;
brunch food purchase required* **16**

CHOOSE ORANGE OR GRAPEFRUIT

Add a syrup for \$1

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

FOUR SALADS + A CHILI

**MAKE ANY SALAD INTO A WRAP
FOR NO EXTRA CHARGE.**

THE LOCAL HOUSE SALAD 8

Mixed greens, tomato, cucumbers, carrot, celery, pretzel croutons and our house creamy Italian dressing

Add Chicken \$5 Shrimp \$6

Vegetarian Meatless Chicken (VMC) \$5

KALE CAESAR SALAD 9

Fresh chopped kale tossed in Caesar dressing, sprinkled with parmesan cheese, with pretzel croutons

Add Chicken \$5 Salmon \$8

GRILLED SALMON SALAD 18

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

HONEY WALNUT CHICKEN 15

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

WINDY CITY CHILI 9

Beef simmered in Maplewood beer, topped with cheddar and sour cream, served with a side of giardiniera



**SEE WHAT'S
ON TAP!**

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

BRUNCH FAVORITES

CONANT CULINARY FRENCH TOAST SANDWICH 14

Two thick cut pieces of French toast stuffed with a fried egg, bacon and seasonal jam, served with breakfast potatoes

BREAKFAST PLATE 14

Choice of 2 eggs any style, bacon or sausage, breakfast potatoes and Texas toast

BUSSE BREAKFAST BURRITO 15

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

Get it enchilada style \$2

THE LOCAL BREAKFAST SANDWICH 16

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

AVOCADO TOAST 14

Fresh avocado, sliced tomato and drizzled balsamic glaze, served over fresh baked Texas toast from Turano Bakery

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, shredded cheddar cheese, salsa verde, avocado, over-easy eggs

Make it vegetarian with sweet potato hash

BRISKET BENEDICT 18

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

SKILLETS

All served on top of crispy breakfast potatoes with two eggs any style.

SPINACH + SWISS CHEESE 15

THE BURG SKILLET 17

Sausage, bell peppers, onion, smoked cheddar cheese

THE VEGGIE 15

Tomato, peppers, onion, mushroom and cheddar cheese

THE COUNTRY 17

Pulled pork, bacon, peppers, onion and cheddar cheese

YURM 15

Asparagus, prosciutto and Swiss cheese

HOUSEMADE PANCAKES

Indulge in a stack of 4 housemade buttermilk pancakes, made fresh to order, with your choice of topping

PANCAKES WITH SEASONAL FRUIT 14

PANCAKES WITH APPLES AND CANDIED WALNUTS 15

PANCAKES WITH CINNAMON SUGAR ICING 14

SIDES

All sides \$5 each

2 PANCAKES, SAUSAGE, BACON, TOAST,

2 EGGS, BERRY BOWL

**A 4% DISCOUNT WILL BE APPLIED
TO ALL CASH TRANSACTIONS.**

**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 07/24*

**WE ARE
LOCO
FOR LOCALS**



SHAREABLES

BURNT ENDS 16

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

WINGS

BONE-IN 17 BONELESS 14

Served on top of Texas toast, with choice of ranch or bleu cheese dressing, celery and carrots

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

BEER BATTERED CHICKEN FINGERS 14

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 16

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 14

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

CHEESE QUESADILLA 11

Flour tortilla stuffed with cheese, served with salsa and sour cream
Add Veggies \$3 Pulled Pork \$4

PORK POTSTICKERS 14

With spicy Exotic and ginger soy sauces for dipping

SLIDERS + DIPS

HAWAIIAN BBQ PORK SLIDERS 16

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

BRICK CHEESEBURGER SLIDERS 14

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

SALMON DIP 16

Creamy smoked salmon dip, served with crackers

ELOTE DIP 13

Creamy spicy roasted corn dip, served with tortilla chips

SANDWICHES

All served with fries or housemade chips.

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 Texas toast, with smoked cheddar, pickled onions and a side of coleslaw

BBQ PULLED PORK SANDWICH 16

Pulled pork tossed in our housemade BBQ sauce, topped with cheddar and crispy haystack onion string, on a pretzel bun, with a side of slaw

SALMON BLT CLUB 19

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

BOURBON HONEY MUSTARD CHICKEN SANDWICH 16

Grilled or fried chicken smothered in housemade bourbon honey mustard sauce, topped with bacon, lettuce and onion, served on a pretzel bun

HIGGINS HOT HONEY FRIED CHICKEN 18

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

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 brioche bun

GARLIC PRIME RIB DIP 18

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 or housemade chips, pickles and lettuce.

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

MAKE IT A BOWL WITH LETTUCE OR BROWN RICE

CLASSIC BURGER 15

8 oz beef patty with choice of cheese (cheddar, mozzarella, American or Swiss), served on a brioche bun
Add Mushrooms \$1 Bacon, Avocado or Egg \$2

SURF + TURF BURGER 18

4 oz patty topped with pepper jack cheese, fried crispy shrimp and our housemade jalapeño aioli, served on a brioche bun

GOOD MORNING SCHAUMBURGER 16

8 oz patty topped with fresh spinach, cheddar cheese, crispy bacon and a sunny side egg, served on a brioche bun

WHAT THE? 17

Two 4 oz beef patties with jalapeño cream cheese and pepper jack cheese, caramelized onions, crispy jalapeño peppers and bacon, topped with our housemade jalapeño aioli, served on a brioche bun

SUPREME MUSHROOM BURGER 16

Two 4 oz patties topped with cheddar and Swiss cheese, grilled mushrooms, crispy bacon, caramelized onions and Mississippi comeback sauce, served on a brioche bun

SPICED SWEET POTATO + CRANBERRY BURGER 15

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

CONANT CULINARY BURGER WINNER 16

BBQ pulled pork between two 4 oz patties, smothered with Merkt's cheddar cheese, topped with onion strings, on a pretzel bun