



## Starters

**OYSTERS ON THE HALF SHELL** \* M|P  
citrus mignonette,  
cocktail sauce

**ROASTED SPANISH OCTOPUS** \$21  
red wine braised, peach vinaigrette, spicy farm greens

**POTATO & CARROT LATKES** \$13  
smoked salmon, yogurt  
+ 10g sturia caviar \$25

**BEET HUMMUS** \$14  
crudite, house-made flatbread, olive oil

**ROASTED CARROTS** \$13  
garlic yogurt, carrot glaze, herb salsa

**BEEF TARTARE** \$16  
smoked onion cream, egg yolk, chives, house-made chips

### SIMPLE BREAD BASKET \$9

house baked, french rye, vienna white, pain au lait, smoked honey butter

## Salads

### ADD PROTEIN:

roasted shrimp \$5  
seared catch of the day \$12  
grilled chicken \$6

**LJ CAESAR WEDGE** \$14  
croutons, parmesan, egg yolk, tarragon, caesar dressing

**CHOPPED SALAD** \$21  
oregano vinaigrette, local mixed greens, chicken, avocado, salumi, pickled red onion, olive tapenade, roasted vegetables

**SUMMER VEGETABLE SALAD** \$15  
local cucumbers, squash, marinated feta, agretti, citrus vinaigrette

**ROASTED BEET & RICOTTA** \$15  
badger flame beets, baby fennel, apricot, hazelnut dukkah

## Mains

**LOCAL ARROWHEAD CABBAGE** \$26  
cabbage puree, mushroom confit, lemon thyme

**ROASTED HALF CHICKEN** \$33  
lavender butter, wilted greens, chicken jus

**ALAMOSA BASS** \$36  
cauliflower, brown butter, almonds

**HOUSE MADE AGNOLOTTI** \$15|\$30  
roasted mushroom & ricotta, tomato consomme

**CATCH OF THE DAY\*** \$45  
fava beans, herbed butter sauce, spigarello

**SOUTH CAROLINA QUAIL** \$38  
sunflower porridge, summer succotash, jus

**6OZ BUTCHER'S CUT** \$36  
24-hour marinade, chimichurri, cipolini onion, shishito peppers

**LJ CHEESEBURGER** \$21  
roasted onions, cheddar, shredded lettuce, pickles, potato bun, LJ aioli, fries

**MOCHA TIRAMISU** \$10

**DULCEY BUDINO** \$10

**BANANAS FOSTER CHEESECAKE** \$10

Welcome to Local Jones! We are a neighborhood restaurant where friends and soon to be friends come together to celebrate the things we cherish: great food, great wine, great company.

Our menu is designed around the seasons, we source only the best ingredients from local farmers, ranchers and artisans.

\*Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.