

BRUNCH The LOCALE LUNCH






BOTTOMLESS FOR 2HS

MIMOSA <i>prosecco with orange juice or strawberry juice</i>	21.95
CLERICOT <i>prosecco mixed with slices of fresh fruits, mint leaves and fruit liqueurs</i>	25.95

BRUNCH

EGGS BENEDICT <i>2 English Muffins topped with poached eggs, sliced ham, béchamel and hollandaise sauce with a side of roasted potatoes</i>	15.95
SMOKED SALMON BENEDICT <i>2 English Muffins topped with poached eggs, smoked salmon, béchamel and hollandaise sauce, with a side of arugula salad, sliced strawberries, sliced almonds and caesar dressing</i>	17.95
CROQUE MOINSIEUR <i>toasted brioche sandwich, with ham or turkey, topped with béchamel sauce and parmesan cheese, with a side of roasted potatoes</i>	16.95
AVOCADO TOAST <i>2 toasted ciabatta breads, topped with ricotta cheese, avocado mash and scrambled eggs</i>	15.95
SHRIMP OMELETTE <i>house made omelette mixed with sautéed mushrooms, red bell peppers, chopped tomatoes, topped with shrimps and a side of roasted potatoes</i>	17.95
BANANA & STRAWBERRY PANCAKES <i>2 house made pancakes, topped with sliced banana, blueberries, strawberry compote, whip cream, accompanied with a side of scrambled eggs and crispy bacon</i>	16.95
NUTELLA & CHOCOLATE CHIPS PANCAKES <i>2 house made chocolate chip pancakes, layer of Nutella, whip cream and condense milk drizzle</i>	15.95
CHICKEN WAFFLES <i>house made waffle, topped with breaded chicken breast, strawberries, blueberries and powdered sugar</i>	15.95
FRENCH TOAST <i>4slices of cinnamon brioche bun, topped with strawberries, maple syrup and powdered sugar</i>	15.95
LOCALE BREAKFAST <i>side of scrambled eggs, crispy bacon, roasted potatoes, toast and pork sausage</i>	16.95
STEAK & EGGS <i>8oz of sliced picanha (top sirloin), 2 fried eggs topped with paprika and a side of roasted potatoes</i>	22.95

FLATBREAD

 BROOKLYN STYLE <i>tomato sauce, fresh mozzarella, fresh basil & parmesan cheese</i>	14.95	 FOUR CHEESE <i>Tomato sauce, mozzarella, catupiry cheese, blue cheese and parmesan cheese</i>	14.95
 MARGHERITA <i>tomato sauce, mozzarella, fresh basil, sliced tomatoes, oregano & parmesan cheese</i>	14.95	LOCALE <i>tomato sauce, mozzarella, prosciutto, arugula and parmesan cheese</i>	16.95
CHICKEN & CATUPIRY <i>Tomato sauce, mozzarella, shredded chicken & catupiry cheese</i>	16.95	 VEGETARIAN <i>Tomato sauce, mozzarella, roasted zucchini, roasted bell peppers, roasted mushrooms, red onions, green olives and parmesan cheese</i>	14.95
 MUSHROOM & GOAT CHEESE <i>Tomato sauce, mozzarella, roasted mushrooms, goat cheese, fresh basil & parmesan cheese</i>	14.95		

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APPETIZER

COXINHAS (CHICKEN CROQUETTES) <i>6 crispy golden fritter stuffed with chicken and catupiry cheese</i>	10.95
CRISPY CALAMARI <i>golden fried calamari, fried zucchini, pimento di bico, spicy mayo and sauce marinara on the side</i>	14.95
SHRIMP AJILLO <i>7 pan seared shrimps in garlic confit olive oil, cilantro, scallions and a basket of toasted ciabatta bread</i>	14.95
 MUSHROOM CROSTINI <i>2 toasted ciabatta bread topped with sweet ricotta and sautéed mushrooms, with a garlic olive drizzle</i>	10.95
 IMPOSSIBLE BURGER <i>grilled vegan patty, with vegan cheddar cheese, lettuce, tomatoes, red onions, and vegan bun</i>	15.95
LOCALE'S BURGER <i>grilled angus beef, cheddar cheese, bacon, lettuce, tomato, sweet red onion, golden split top bun</i>	14.95

SALADS (CHICKEN 6 | SHRIMP 8 | SALMON 13)

CAESAR SALAD <i>traditional romaine lettuce salad with a house caesar dressing, croutons, parmesan cheese and anchovies</i>	11.95
GREEK SALAD <i>chopped romaine lettuce with balsamic blue cheese dressing, sliced cucumbers, ham, kalamata olives red onions, feta cheese crumbles and pita bread</i>	13.95
 CHOPPED CHEF SALAD <i>romaine lettuce salad with balsamic blue cheese dressing, sliced cotton ham, smoked turkey, boiled egg crumbles, provolone cheese, cheddar cheese, red onions, roasted bell peppers, avocado slices and cherry tomatoes</i>	14.95

ENTRÉES

SCOTTISH SALMON <i>pan seared salmon, a side of mashed potatoes and sautéed mushrooms</i>	22.95
PICANHA (SIRLOIN STEAK) <i>grilled 8oz sirloin steak topped with demi-glace, a side of mashed potatoes, arugula and roasted cherry tomatoes</i>	23.95
GRILLED OCTOPUS <i>2 octopus tentacles grilled on chimichurri, side of roasted potatoes, cilantro mayo, tomatoes, arugula and a drizzle of garlic infused olive oil</i>	25.95
FETTUCCINE ALFREDO (CHICKEN OR SHRIMP) <i>fettuccine pasta tossed in a classic alfredo sauce with choice of chicken or shrimp</i>	19.90
TUSCAN CHICKEN <i>8oz of pan seared herb crusted chicken breast chicken, topped with sautéed baby spinach and sun-dried tomato sauce, with a side of mashed potatoes</i>	19.90

SIDES

NUTELLA	4
SCRAMBLED EGGS	6
ROASTED POTATO	5
TOAST	3
BACON	3
MASHED POTATOES	5

DESSERTS

HALF MOON <i>chocolate dome filled with vanilla ice cream and strawberries, with melted chocolate ganache</i>	14.95
TRES LECHEs <i>homemade vanilla sponge cake, topped with coconut condense milk, whipped cream and coconut flakes</i>	10.95
NY CHEESECAKE <i>our homemade creamy ny cheesecake accompanied with mixed berry compote, whipped cream & graham's cracker crumbs</i>	11.95
BROWNIE <i>home made brownie topped with 2 scoops of ice cream with salted caramel, and chocolate syrup and pretzels flakes</i>	10.95
THE CHOCOLATE DREAM <i>pizza dough covered with Nutella, strawberry slices and shredded white chocolate</i>	15.95

BEVERAGES & COFFEE

CUP OF COFFEE OR DECAF	3.00
CAPPUCCINO	4.50
ESPRESSO	3.50

SODA

COKE	3.50
DIET COKE	3.50
SPRITE	3.50
LEMONADE	3.50
CLUB SODA	3.50
GINGER ALE	3.50
GUARANÁ	3.50

JUICES

APPLE	3.50
CRANBERRY	3.50
ORANGE	3.50

18% service added to parties of six or more | Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please let us know if you have allergies.