

LOCAL BREAK

A M E R I C A N F A R E

APPETIZERS

NEW ENGLAND CLAM CHOWDER

steamed little neck clams, crackers

\$9

CHILI JUARITO ^{GF}

traditional mexican spicy pork soup, pickled onions, sour cream, cilantro, corn tortillas

\$11

WEDGE SALAD ^{GF}

carrot, pickled beets, goat cheese, gorgonzola french dressing

\$11

PANZANELLA

cornbread panzanella, cucumber, pickle, goat cheese, olive, tomato, lemon yogurt dill dressing

\$11

WINGS!

choose your sauce: classic buffalo, garlic buffalo, blue cheese buffalo

choose your temp: mild, medium, hot

sm \$8 / lg \$14

POLENTA ^{GF}

grilled fall/winter squash, marinara, parmesan

\$12

CLAM FRITTERS

malt chive tartar & marinara dipping sauces

\$13

HAM & CHEESE BISCUITS

mustard-horseradish sauce, sweet pickles

\$14

SONORAN HOT DOGS

chorizo, cherry pepper relish, ancho ranch slaw, potato chips, chives

\$13

SALMON GRAVLAX

zucchini cakes, pickled vegetables, green goddess dressing, dill

\$13

BASKET SWEET POTATO FRIES

served with maple-cajun dipping sauce

\$7

ENTREES

SOUTHERN CHICKEN

bacon mashed potatoes with garlic and parmesan, cranberry, walnut, and goat cheese brussels sprouts, thyme jus

\$21

SALMON

vindaloo spice rubbed, risotto, bacon wrapped asparagus, curry carrot puree, hoisin drizzle

\$25

RIBEYE ^{GF}

thyme duck jus, scalloped potatoes & red beet, baby carrots, asparagus

\$28

STUFFED ACORN SQUASH ^{GF}

veal and beef stuffed, tomato, basil, cheese, garlic, mediterranean mashed potatoes, fried artichoke, marinara

\$22

SHRIMP SCAMPI

Spinach, tomato, garlic, white wine, fettuccini

\$21

NZ RACK OF LAMB

yogurt cakes, beet puree, turmeric curry cous cous, asparagus, pickled beets, fried shallots, balsamic sherry reduction

\$24

MIXED VEGETABLE LASAGNA

fall/winter squash, eggplant, Portobello, marinara, mornay sauce, garlic rosemary bread

\$19

MUSSELS ^{GF}

garlic, Shallot, bacon, mushrooms, thyme, sundried tomatoes, basil, cream, sherry, garlic bread

\$18

KIDS

(served with fries or salad)

GRILLED CHEESE

CHEESEBURGER

PASTA (RED OR WHITE)

CHICKEN TENDERS

\$9

DESSERTS

MADE IN HOUSE
BY CHEF DAVID HORTON

BURGERS & SANDWICHES

Served with choice of fries, ancho slaw, or baby green salad. Sweet potato fries with Cajun maple dipping sauce may be substituted for \$3 upcharge.

FRIED CHICKEN

boneless chicken thigh, munster and goat cheese, candied bacon, horseradish crema, roasted tomatoes, baby greens, pickled onions

\$14

^{GF} without the bread

HOUSE BURGER

ground short rib and chuck patty, cheddar & pepperjack cheese, house relish, lettuce, tomato, bacon-mayo, brioche bun

\$15

CHEESEBURGER

ground short rib and chuck patty, lettuce, tomato, onion, pickles

\$13

VEGGIE "BURGER"

homemade patty, roasted tomato, baby greens, beet chips

\$13

PO' BOY

beer battered fried shrimp, baby greens, tomato, chili garlic mayo

\$14

STEAK N CHEESE

shaved ribeye steak, three cheese sauce, with or without onions

\$13

A LA CARTE

CRANBERRY, WALNUT,
& GOAT CHEESE BRUSSELS - \$9

MIXED VEGETABLES - \$7

ASPARAGUS - \$7

MASHED POTATOES w/ THYME JUS - \$8

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat or shellfish increases the risk of a food-borne illness.

^{GF} GLUTEN FREE

LOCAL DRAFTS

ROTATING BEER SPECIAL
\$MP

SEASONAL BEER SPECIAL
\$MP

UFO WHITE ALE
\$5.50

NOTCH SESSION PILSNER
\$5.50

BROOKLYN BREWERY LAGER
\$5.50

WORMTOWN "BE HOPPY" IPA
\$5.50

LOST SAILOR IPA
\$5.50

CAPE COD "RED" ALE
\$5.50

MAYFLOWER BREWERY PORTER
\$6

THE SHED "MOUNTAIN ALE"
\$5.50

HARPOON CIDER
\$5.50

ALWAYS ON SPECIAL

16 OZ CANS OF MILLER HIGHLIFE
OR NARRAGANSETT LAGER

\$2.75

BOTTLES

BUD
\$4

BUD LIGHT
\$4

COORS LIGHT
\$4

CORONA
\$5

MICHELOB ULTRA
\$4

MILLER LIGHT
\$4

HEINEKEN
\$5

AMSTEL LIGHT
\$5

GUINNESS CANS
\$5.50

SPECIALTY DRINKS

LOCAL BREAK LIMONADA
el jimador silver tequila, limoncello,
fresh lemon juice, agave nectar, soda water

\$10

THOM'S CUCUMBER COLLINS
stolen from thom at the uncommon
ground in chicago, house infused
cucumber gin, ginger ale, splash of sour,
& fresh cucumbers

\$9

GRAPEFRUIT FIZZ
deep eddy grapefruit vodka, fee brother's
lemon bitters, club soda, lemon twist

\$9

PUNCH!
coruba gold rum, fruit juices,
& a floater of kraken dark rum

\$9

PROSECCO COCKTAIL
st. germain, club soda, fresh lemon,
& prosecco

\$9

BOURBON SMASH
old forester bourbon, triple sec, organic
raspberry jam, oj, club soda

\$10

SOUTHERN BUBBLE
old forester bourbon, triple sec, honey, prosecco

\$10

POP POPS ICED TEA
deep eddy sweet tea vodka, lemonade,
& fresh lemon

\$9

LOCAL BREAK

4550 State Hwy. Eastham MA 02642
508.255.6100
www.local-break.com

Open 7 days a week from 4pm til close
All prices subject to change

WHITE WINES

	GLASS	BOTTLE
187ML	\$9	--
Martini & Rossi Prosecco		
ROSE	\$8	\$28
The Seeker		
PINOT GRIGIO	\$7.50	\$26
Anterra		
SAUVIGNON BLANC	\$8	\$28
Monkey Bay		
FUME BLANC	\$9	\$30
Robert Mondavi		
RIESLING	\$8	\$28
Blufeld		
CHARDONNAY	\$7.50	\$26
Milestone		
CHARDONNAY	\$10	\$36
St. Francis		

RED WINES

	GLASS	BOTTLE
PINOT NOIR	\$8	\$28
Trapiche Oak Cask		
MERLOT	\$7.50	\$26
Little Black Dress		
MALBEC	\$9	\$30
Bodega Norton		
CABERNET SAUVIGNON	\$7	\$26
Vista Point		
CABERNET SAUVIGNON	\$10	\$36
Cartlidge and Browne		
RED BLEND	\$9	\$30
Primal Roots		

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat or shellfish increases the risk of a food-borne illness.