

# LOCAL BREAK

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

## APPETIZERS

**NEW ENGLAND CLAM CHOWDER**  
clams, chives, oyster crackers

\$10

**SPICY THAI LEMONGRASS SOUP** <sup>GF</sup> <sup>V</sup>  
mushrooms, zucchini, carrots, peppers,  
onions, and cabbage in a spicy  
ginger-lemongrass broth

\$9

\$12 w/ chicken    \$14 w/ shrimp

### VENISON SALAD

baby greens, bacon, bleu cheese,  
dried cranberries, bell pepper, red onion,  
asparagus, potato, spicy bbq vinaigrette

\$17

### BACON CAESAR SALAD

romaine, arugula, corn, tomato,  
sweet potato, red onion, cornbread croutons,  
bacon-caesar dressing

\$10

\$15 with fire braised chicken

### WINGS!

**choose your sauce:** classic buffalo,  
garlic buffalo, blue cheese buffalo  
**choose your temp:** mild, medium, hot

\$8 small    \$14 large

### GUMBO FRITTERS

shrimp, crab, rice, sausage, bell pepper,  
celery, & onion fritters  
with sweet & spicy remoulade

\$10

### MEATBALL SLIDERS

cherry pepper relish, pickled onions,  
provolone, balsamic vinegar reduction

\$11

### TUNA SASHIMI

<sup>GF</sup>

beet puree, saffron-orange-soy beurre blanc,  
cranberry-apple compote, pea shoots, radish

\$17

### WHISKEY FENNEL SAUSAGE DOGS

sweet and spicy honey mustard,  
pickled fennel, caramelized onion

\$13

### CRAB & ARTICHOKE DIP

<sup>GF</sup>

crab, artichoke, peppers, olives, capers, cream,  
cheese, onion & garlic served with crostini

\$14

### DUCK FLATBREAD

blackberry purée, spinach, scallion, mozzarella,  
blue cheese, spicy pineapple drizzle, radish

\$15

### STUFFED MUSHROOMS

<sup>GF</sup>

ricotta and spinach stuffed, sweet potato  
puree, garlic-basil oil, marinara

\$9

## ENTREES

### CHICKEN N WAFFLES

fried boneless chicken thighs, sweet potato waffle,  
braised greens, white sausage gravy,  
& maple butter

\$21

### COULOTTE STEAK

<sup>GF</sup>

sherry mushroom gravy, au gratin potatoes,  
roasted asparagus with bacon & pickled onions

\$27

### TERIYAKI SALMON

<sup>GF</sup>

rice cake, quick braised greens, teriyaki,  
sweet and spicy bacon jam, scallions

\$25

### STUFFED SOLE

stuffed with artichoke, spinach, roasted tomato,  
& ricotta served with broccoli risotto, rose sauce

\$25

### DUCK RAGU

duck confit, thyme, cream, garlic, shallot, bacon,  
spinach, lemon, & linguini

\$25

### GREEN CURRY MUSSELS

local Nauset marsh mussels served with pesto bread

\$20

### BRAISED PORK SHANK

cornbread-cranberry-sausage stuffing,  
bacon-goat cheese-walnut brussels sprouts,  
caramelized onion au jus

\$22

### VEGETABLE TERRINE

<sup>GF</sup> <sup>V</sup>

layered eggplant, red pepper, onion, zucchini, tomato,  
spinach, goat cheese, spicy corn puree, chimichurri

\$19

## KIDS

served with choice of greens,  
fries or cucumber & apple slices

### CHEESEBURGER

### HOT DOG

### CHICKEN TENDERS

### GRILLED CHEESE

**KID'S PASTA** red or white (not served with side)

\$9

## DESSERTS

MADE IN HOUSE  
BY CHEF DAVID HORTON

## BURGERS & SANDWICHES

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

### HOT CHICKEN SANDWICH

Tennessee hot chicken, sweet & spicy  
sauce, lettuce, sweet pickles, ranch, kaiser

\$15

### STEAK N CHEESE

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

\$14

### PO' BOY

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

\$14

### VEGGIE "BURGER"

<sup>V</sup>

pickled carrots, fried onions, relish,  
baby greens, french dressing, brioche

\$13

### HOUSE BURGER

ground certified angus beef patty,  
cheddar & pepperjack cheese,  
house relish, lettuce, tomato,  
bacon-mayo, brioche bun

\$15

### CHEESEBURGER

ground certified angus beef patty,  
lettuce, tomato, onion, pickles

\$13

## A LA CARTE

**ROASTED ASPARAGUS WITH BACON  
& LEMON VINAIGRETTE** - \$7 <sup>GF</sup>

**CRANBERRY-GOAT CHEESE-WALNUT  
BRUSSELS SPROUTS** - \$7 <sup>GF</sup> <sup>V</sup>

**AU GRATIN POTATOES** - \$7 <sup>GF</sup> <sup>V</sup>

**BASKET OF FRENCH FRIES** - \$6

**COLESLAW** - \$5

**BASKET OF SWEET POTATO  
FRIES** - \$7 <sup>V</sup>

served with maple-cajun dipping sauce

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.

<sup>GF</sup> GLUTEN FREE    <sup>V</sup> VEGETARIAN

## LOCAL DRAFTS

ROTATING BEER SPECIAL  
\$MP

SEASONAL BEER SPECIAL  
\$MP

UFO WHITE ALE  
\$5.75

NOTCH SESSION PILSNER  
\$5.75

HOG ISLAND PHARMHOUSE ALE  
\$5.75

SWITCHBACK ALE  
\$5.75

WORMTOWN "BE HOPPY" IPA  
\$5.75

LOST SAILOR IPA  
\$5.75

CAPE COD "RED" ALE  
\$5.75

MAYFLOWER BREWERY PORTER  
\$6

HARPOON CIDER  
\$5.75

## 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  
\$4.50

## SPECIALTY DRINKS

**STRAWBERRY PEACH LEMONADE**  
Deep Eddy peach vodka, strawberry puree,  
lemonade, fresh lemon

\$9

**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

**SILVER PALOMA**  
Casa Noble silver tequila, grapefruit juice,  
club soda, Fee Brothers orange bitters, fresh lime

\$9

**APEROL SPRITZ**  
Prosecco, Aperol, club soda,  
fresh orange wedge

\$10

**OUR OLD FASHIONED**  
High West American Prairie bourbon,  
muddled orange & cherry, whiskey barrel  
aged bitters, simple syrup

\$10

**SPICED PINEAPPLE PUNCH**  
Bacardi Oakheart, Bacardi Pineapple, lime juice,  
pineapple juice, grenadine

\$10

**RED BLOODED MULE**  
Deep Eddy cranberry vodka, fresh lime juice,  
ginger beer

\$10

**GRAPEFRUIT FIZZ**  
Deep Eddy grapefruit vodka, Fee Brothers  
lemon bitters, club soda, lemon twist

\$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
Carpineto Dogajolo		
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
Save Me San Francisco		
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		

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