



<b>Toasted Almonds</b>	BBQ Spices	5
<b>Pommes Frites</b>	Homemade Mayo	5
<b>Ricotta Bruschetta</b>	Chive, Olive Oil	7
<b>Yukon Potato Croquettes</b>	Kendall Farms Creme Fraiche	7
<b>Fra Mani Salumi</b>	Soppressata, Rosa	8
<b>Homemade Ham</b>	Rhubarb Mostarda, Arugula	8
<b>Roasted Chicken Wings</b>	Balsamic, Anchovy, Spring Garlic	9
<b>Mozzarella di Bufala</b>	Smoked Prosciutto	9
<b>Baby Arugula</b>	Fennel, Taggiasca Olives, Orange	9
<b>Local Spring Lettuces</b>	Roasted Beet, Almond Vinaigrette	9
<b>Beluga Lentil Soup</b>	Ham Broth, Piquillo Pepper	9
<b>Buttermilk Fried Chicken</b>	Warm Potato Salad, Lettuces	13
<b>Gryffon's Aerie Hamburger</b>	Meadow Creek Cheddar, Mayo	15
<b>Penne Pasta</b>	Oyster Mushrooms, Asparagus, Cacio Cuvollo	15
<b>Pan Roasted Chicken</b>	Young Zucchini, Shiitake, Salted Lemon	17
<b>Grilled Swordfish</b>	Pea Shoots, Fingerlings, Pickled Onion	22
<b>Grilled Beef Strip Loin</b>	PotatoPuree, Local Greens, Ramp Butter	24
<b>Local Strawberries</b>	Crème Chantilly	6
<b>Crème Fraiche Panna Cotta</b>	Vanilla Poached Rhubarb	7

The goal of our menu is simple preparations of outstanding and primarily local ingredients. By dining at Local 16, you are participating in the small farm revolution. We are committed to fostering farm-to-table partnerships, the local economy, and restaurant supported local agriculture.

Executive Chef Eric McKamey

**Please note, there is an automatic 18% gratuity added to parties of 5 or more.**

\*Consuming raw or undercooked meat, poultry, or shellfish may cause illness.