



What is **SUSTAINABLE?**

To us, it means relying on and investing in our immediate community and geological placement. It means utilizing our resources in an efficient and renewable manner that we find closest to us. It means dedicating ourselves to ensuring the health of our neighbors and loved ones by using the freshest, most naturally grown sources.

We believe that local produce, meat, and grains are more than mere vehicles for nutrients, but vital parts of the intricate system that supports our environment and the good folks who live here.

Our products are always sourced from the most humane farms we can find. Ideally, 90% of our raw ingredients come from within 360 miles of Seattle. Lemons, limes, coffee and a few other items just don't grow in Cascadia anytime of the year. We source these items Certified Organic from the closest place possible. Nothing we are doing is innovative or new—on the contrary, we are returning to a simpler way of functioning as a business. We have stopped asking, “what is new,” and have begun asking, “what is best.”

LOCAL 360 BELIEVES IN AND SUPPORTS SUSTAINABLE STYLE
FOUNDATION'S MISSION TO EDUCATE, SUPPORT AND INSPIRE PEOPLE
TO MAKE MORE SUSTAINABLE PERSONAL LIFESTYLE CHOICES.



BRUNCH

8AM ➡ ➡ ➡ **3PM**

Saturday and Sunday



LIBATIONS

Local 360 Mimosa Pitcher.....\$18
Pick your favorite: orange, grapefruit or apple ginger

Pickled Pepper Mary.....\$10
Peppered vodka, house bloody mary, pickle juice tang

Rhubarb Rickey.....\$10
*Batch 206 vodka, rhubarb liqueur, lime,
 Dry Soda's rhubarb soda*

Virginie's Rosie Smash.....\$10
*Imbue Bittersweet vermouth, Blanc de Virginie
 sauvignon blanc, rosemary, cucumber, soda*

El Diablo.....\$10
Tequila, Clear Creek cassis, lime, Rachel's ginger beer

Fog Lifter.....\$10
Dutch Harbor Breeze grog, espresso, cloved cream

Old Mischievous Ways.....\$10
*John Jacob whiskey and spiced simple come together
 for a perfect old fashioned*

Uncle V's Remedy.....\$10
*Uncle Val's botanical gin, maraschino, absinthe,
 orange bitters*

BEVERAGES

Root Beer Float (Olympic Mountain ice cream).....\$7.00
 Local 360 Cola, Low Cal Cola or Lemon Lime\$3.00
 Rachel's Ginger Beer.....\$6.75
 Dry Soda Co. Rhubarb (bottled in Seattle).....\$3.50
 Orca Beverage sodas (bottled in Mukilteo).....\$3.50
Ginger Ale, Rootbeer or Honey Cream

STUMPTOWN ESPRESSO BAR

Espresso, Americano, Latte, Mocha, Macchiato and Chai



LOOKING FOR A GREAT EVENT SPACE?

Local 360's private dining room, The Chef's Table, is a great place to hold your next business or social event.

V = VEGETARIAN-FRIENDLY

GF = GLUTEN-FREE

WE ARE HAPPY TO HAVE YOU DINE WITH US, AND STRIVE TO FULFILL ALL REQUESTS AND SUBSTITUTIONS. PLEASE KNOW THAT MAY REQUIRE AN ADDITIONAL CHARGE OR, IN SOME CASES, EXTRA PREP TIME. FEEL FREE TO ASK YOUR SERVER, AND WE WILL DO EVERYTHING WE CAN TO ACCOMMODATE YOU.

SOUPS

Ⓢ Chicken soup with mushroom dumplings.....\$4/\$6

SMALL PLATES

Ⓢ Butter lettuce, carrots, rhubarb vinaigrette\$7

Rabbit country style paté, cornichons, dijon, crostini.....\$8

PB&J Bon Bons\$5

Ⓢ Beet Salad\$8
with Rogue bleu, hazelnuts, apples, cider vinaigrette

Ⓢ Dinah's cheese, roasted pears, honey comb, hazelnuts\$11

ENTREES

Rabbit Scrapple sandwich, sunny egg, biscuit.....\$12

Egg Sandwich with bacon, ham or sausage*.....\$9

Smoked salmon & white cheddar omelet, homefries, biscuit\$14

Ⓢ Steak, eggs, homefries, biscuit*\$15

Ⓢ Farmers breakfast: Eggs, meat, homefries, biscuit*\$12

Scramble of the day, homefries, biscuit\$13

Chicken Fried Steak, sherry mushroom cream and eggs*\$12

House made chorizo, sharp cheddar, eggs, biscuit*\$13

Biscuits & sausage gravy.....\$10

Pork belly, baked beans, eggs, biscuit*\$11

Corned beef hash, poached eggs, baguette*\$12

Ⓢ French toast, maple creme fraiche, whiskey creme anglaise\$9

Fried Chicken and Waffle, 100% maple syrup.....\$11

Cobb Salad, cucumber, blue cheese, chicken, pork belly\$12

Salmon, long beans, butter lettuce, buttermilk dressing.....\$13

Ⓢ Mac & cheese.....\$8

Ⓢ Grilled sharp cheddar on brioche\$8
add fried egg, ham or bacon.....\$2 ea.*

Ⓢ Smoked portobello, pepper relish, cheese, 1000 island\$9

BBQ pulled pork, slaw, house made BBQ sauce.....\$10

Ⓢ Vegetable pot pie.....\$9

Rabbit pot pie\$10

Ⓢ Goat cheese ravioli, onion primavera.....\$15

Butcher's grind house burger*\$12
lettuce, onion, house made red pepper relish, aioli

add cheese & bacon\$3

Fried Chicken*\$18

Bacon mousse chicken roulade, cheesy grits, collard greens, sunny-up egg

SIDES

Fresh baked pastry (please ask server for selection)\$3.50

Ⓢ Baked Beans.....\$3.50

Eggs* (2), Ⓢ Grits, Ⓢ Homefries, Ⓢ Fries.....\$3.50 ea.

Ⓢ Bacon (3), Ⓢ Sausage patty (1), Ⓢ Ham steak (1),

Ⓢ Pork belly (1).....\$7 ea.

Ⓢ Grand Central Baguette or 2 Biscuits with jam.....\$4

***UNDERCOOKED EGGS & MEATS MAY BE HARMFUL**

KING COUNTY HEALTH WARNING