



OUR CREATION

THE LOCAL: American cheese, lettuce, tomatoes, pickles, LOCAL sauce. \$5.99

PB & B: Peanut butter, bacon, cheddar...trust us on this one. \$6.99

ATOMIC: Cheddar, bacon, jalapeños, onions, horseradish pickle chips, sriracha mayo. \$6.99

HANGOVER: Bacon, American cheese, fried egg, organic ketchup. \$7.99

SMOKESHOW: Pulled pork, slaw, pickles, house BBQ sauce. \$6.99

BLEU RIBBON BURGER: Bleu cheese, bacon, sautéed onions. \$6.99

RETURN OF THE MAC: Bacon, cheddar, homemade mac-n-cheese. \$6.99

QUINOA BURGER: House-made quinoa and bean patty, Swiss, lettuce, tomatoes, onions, pickles, sriracha mayo. \$6.99

THE CAPTAIN: Hand-breaded fried chicken sandwich. Chipotle ranch, slaw, pickles. \$7.99

GRILLED CHICKEN SANDWICH: Sweet-tea-brined grilled chicken breast, cheddar cheese, fried onion strings, lettuce, tomato, pickles, house BBQ. \$7.99

*Substitute quinoa patty for any burger for \$1

*Substitute a Gluten Free bun for \$1.50

*Substitute grilled or fried chicken for \$1



YOUR CREATION

CHOOSE YOUR PATTY: Single \$4.99, Double \$7.49

CHEESE: American, Cheddar, Swiss, \$0.99 each Bleu \$1.29

SAUCES:

Organic ketchup
LOCAL sauce
BBQ sauce
honey mustard
horseradish mayo
garlic aioli
sriracha aioli
maple mayo
mustard
mayo
ranch
chipotle ranch

FIXINGS:

green leaf lettuce
tomato
raw onion
sautéed onion
jalapeños
horseradish pickle chips
dill pickle chips
slaw
relish
sautéed mushrooms (.29)

ADD-ONS

bacon, chili, baked beans,
peanut butter (\$1.29 each)
Fried egg (\$1.50)
Pulled pork or brisket (\$2)

SUBS

Sub quinoa patty (\$1)
Sub a GF bun (\$1.50)
Grilled or fried chicken
breast (\$1)

BBQ

Slow-smoked BBQ rubbed with love and served open-faced with corn bread and choice of beans or greens.

BRISKET SANDWICH: Cheddar, bacon, house BBQ sauce, cole slaw, pickles. \$9.99

BIG PIG SANDWICH: Pulled Pork, cole slaw, house BBQ sauce, pickles. \$8.99

BBQ SUNDAE: Pulled pork, baked beans, coleslaw, and a pickle chip served in a mason jar with a cornbread muffin. \$8.99

DOGS

Uncured, nitrate free, grass-fed beef hot dogs served on split-top buns.

CLASSIC: mustard and kraut \$3.99

CHILI CHEESE DOG: chili, cheddar, raw onions \$4.99

3 LITTLE PIGGIES: hot dog, pulled pork, bacon, slaw \$5.99

THE WORKS: mustard, relish, onions, tomato, banana peppers, pickles, celery salt \$4.99

GENERATION Z (kidz menu)

Includes kid-sized fries and kid size drink. 12 years old and younger.

FRIES

SKIN ON FRIES \$2.99

SALT-N-VINEGAR FRIES \$3.39

CAJUN FRIES \$3.39

CINNAMON & SUGAR SWEET POTATO FRIES \$3.99

SEA SALT AND TRUFFLE FRIES \$3.99

CHILI-CHEESE FRIES \$4.99

BACON, EGG & CHEESE FRIES \$6.99

4AM AT THE DINER FRIES (gravy and cheese sauce) \$4.99

MOUTH OF THE SOUTH (sweet potato fries, smoked brisket, cheese sauce, fried egg) \$7.99

DIPS: Organic Ketchup, LOCAL Sauce, House BBQ Sauce, Horseradish Mayo, Garlic Aioli, Sriracha Aioli, Maple Mayo, Honey Mustard, Ranch, Chipotle Ranch

***Choose 1 dip per order. Additional dips \$0.50 each.

SIDES

COLOSSAL BEER-BATTERED ONION RINGS \$5.99

FIDDY-FIDDY (fries and onion rings) \$4.49

FRIED HORSERADISH PICKLE CHIPS \$4.99

SLAW \$2.99

SOUTHERN STYLE BAKED BEANS \$2.99

GREENS OF THE DAY \$2.99

CUP OF CHILI (topped with cheese) \$2.99

CORN BREAD MUFFIN (drizzled with maple mayo) \$1.99

MAC-N-CHEESE \$2.99

FRIED MAC-N-CHEESE BITES (with chipotle ranch for dipping) \$5.99

HUSH PUPPIES \$3.99

Z-BURGER \$7.99 **MAC-N-CHEESE** \$6.99 **ALL-NATURAL HOT DOG** \$7.99

CHICKEN TENDERS \$8.99 **CRUSTLESS GRILLED CHEESE** \$6.99

For parties of 6 or more, 18% gratuity will be added to your check.

LOCAL COCKTAILS

- LOCAL MANHATTAN:** Rye whiskey, Carpano Antica, bitters, Boylan's black cherry splash. \$10
- NY RUM PUNCH:** Montauk Coconut Rum, Three Sheets, & Sag Harbor rums with fresh juices & fruit. \$9
- EL LOCAL:** Dulce Vida Organic Tequila, liqueur de l'orange, agave nectar, lime. \$10
- ROOT & RYE:** Rye Whiskey, Great South Bay Draught Root Beer, rock candy stick. \$10
- SANGRIA:** House-made red wine sangria with local wine, brandy, fresh fruit. \$9
- WHISKEY COOLER:** Beacon whiskey, Boylan's black cherry, orange twist. \$9
- LOCAL PALMER:** Tito's vodka, fresh iced tea & lemonade, mint. \$9
- LI MULE:** Tito's vodka, Goslings ginger beer, fresh lime. \$9
- DARK N STORMY:** Sag Harbor rum, Goslings ginger beer, fresh lime. \$9
- LOCAL MARY:** Spicy house-made Bloody Mary with Crop Organic Tomato Vodka & horseradish pickles. Topped with bacon! \$9
- LOCAL ZIPPY:** Crop organic Meyer lemon vodka, club soda, splash of strawberry lemonade. \$9
- "THE END":** Montauk coconut rum, fresh juices, lemon-lime cane soda. \$9



BEVERAGES

ALL NATURAL CANE SUGAR FOUNTAIN SODA

(16oz.) \$2.89

Cola, Lemon Lime, Black Cherry, Grape, Creme, Ginger Ale, Orange



FRESH SQUEEZED LEMONADE \$2.95

FRESH SQUEEZED STRAWBERRY LEMONADE \$3.29

FRESH BREWED ORGANIC ICED TEA \$2.95

GSB DRAUGHT ROOT BEER \$4.50

MEXICAN COCA COLA \$2.95

DIET COKE \$2.79

BOTTLED WATER \$1.89

APPLE JUICE \$2.79

MILK \$2.79

CHOCOLATE MILK \$2.79



MILKSHAKES

COOKIES & CREAM

Vanilla Ice Cream blended with chopped Oreos in a chocolate drizzled cup, topped with whipped cream and crushed Oreos. \$8

Try it with a floater of Whipped Cream Vodka... + \$3

PEANUT BUTTER

Vanilla Ice Cream blended with Peanut Butter & Chocolate topped with whipped cream & Reese's pieces. \$8

Try it with a floater of Beacon Whiskey... + \$3

BIRTHDAY CAKE

Vanilla Ice Cream blended with funfetti cake mix topped with whipped cream and rainbow sprinkles. \$8

Try it with a floater of Whipped Cream Vodka... + \$3

S'MORES SHAKE

Chocolate ice cream topped with marshmallows, graham crackers, whipped cream, and chocolate sprinkles. \$8

Try it with a floater of Sag Harbor Rum... + \$3

CLASSIC SHAKES

Vanilla, chocolate, black and white or strawberry \$6.50

Make it a malted - add \$1.50

FLOATS Natural cola, orange, or grape float \$6.00

We proudly support other local small businesses and feature local purveyors, breweries, and wineries. Our beef is delivered fresh daily from local butchers, our produce is locally sourced when possible, we showcase Long Island breweries, our wines are from the North Fork, our sodas are all-natural and even our all-natural peanut butter is locally sourced.

SOME OF OUR LOCAL SUPPLIERS



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