



## The Local Menu

<https://menuweb.menu>

1918 Belair Rd, Fallston, MD, 21047, United States

+14432996774 - <https://www.thelocalharco.com/>



On this site, you will find the **complete menu** of **The Local** from **Fallston**. Currently, there are **1** dishes and drinks available.

# The Local Menu



## Main Courses

LASAGNA

## Burger

3 LITTLE PIGS BURGER \$16.0

## Antipasti

BURRATA

## Salad

CAESAR

## Gnocchi

GNOCCHI

## Toast

AVOCADO TOAST \$15.0

## Breakfast

CLASSIC BENEDICT \$14.0

## Lamb

LAMB SHANK

## Pork

PORK BELLY \$14.0

## Rice

RISOTTO

## Starters & Salads

FRENCH FRIES

## Side Orders

SAUSAGE GRAVY \$13.0

## Chicken

FRIED CHICKEN

## Sauces

GRAVY

## Steaks

STEAK FRITES \$45.0

## From The Grill

RIBS

## Indian

CHAI

## Cocktails

MIDNIGHT MARGARITA \$13.0

## Mexican Dishes

TACOS

## Weine

JIM BEAM \$7.0

## Main

CHICKEN FRIED DEVILED EGGS \$8.0

## California

JOEL GOTT CABERNET \$12.0

# The Local Menu



## American

WILD TURKEY \$7.0

## Pizza - Small Á 22Cm

MALIBU \$7.0

## Wodka

KETEL ONE \$10.0

## Vip Alk Atnight Bottles

BOMBAY SAPHIRE \$10.0

## Wines

BR COHN CABERNET SAUVIGNON \$14.0

## Red Wine

VILLA ANTINORI TOSCANA  
ROSSO \$46.0

## Small Plates

BEEF MARROW

## Whites

STONELEIGH SAUVIGNON BLANC \$10.0

## Reds

SASSOREGALE SANGIOVESE \$42.0

## Specialty

ANGRY ORCHARD \$6.0

## Brunch Entrees

SHRIMP GRITS

## Signature Cocktails

THE HONEY BEE \$13.0

## Hard Seltzer

WHITE CLAW LIME \$6.0

## Pinot Noir

ERATH PINOT NOIR \$12.0

## Handcrafted Cocktails

THE LOCAL OLD FASHIONED \$15.0

## Benedicts

CRABCAKE BENEDICT \$26.0

## Cabernet Sauvignon

AUSTIN HOPE PASO ROBLES \$18.0

## Wines By The Glass

SAN SIMEON CHARDONNAY \$42.0

## Sunday Brunch

BRUSSEL HASH \$6.0

## Martinis

LAVENDER FIELDS \$11.0

## Lobster

LOBSTER POT PIE \$34.0

## Mezcal

OJO DE TIRGE \$11.0

# The Local Menu



## Classic Cocktails

THE BOURDAIN \$13.0

## Single Malt

LAPHROAIG 10 YEAR \$12.0

## Monday

WILD TURKEY AMERICAN HONEY \$8.0

## On Tap

NATTY BOH \$3.0

## Canadian Whiskey

SEAGRAM'S VO \$7.0

## Whites By The Bottle

LIVON PINOT GRIGIO \$13.0

## Steaks And Seafood

CHILEAN SEA BASS \$44.0

## Blanco

CLASE AZUL \$35.0

## From The Market

VERLASSO SALMON \$31.0

## USA

EROICA RIESLING \$38.0

## Getting Serious

TITOS \$9.0

## Featured Wines

CAYMUS CABERNET SAUVIGNON \$156.0

## Decadent Desserts

SEASONAL CRÈME BRULEE \$8.0

## Soups & Stews

CREAM OF CRAB \$7.0

## Beer And Wine

NAPA CELLARS MERLOT \$42.0

## Oysters & Clams

CHESAPEAKE OYSTERS \$14.0

## Steak Add-Ons

CHEF'S DAILY PREPARATION

## Reposado

TRES AGAVES \$8.0

## Bourbon Whiskey

MICHTER'S \$36.0

## Fall Market

ACORN SQUASH \$19.0

## Salads - Add-Ons

GULF U-15 SHRIMP \$10.0

## White By The Bottle

SASSOREGALE VERMINTINO \$39.0

# The Local Menu



## Wine By The Bottle

PROSECCO SPLIT \$12.0

## Meat Pitas

THE LOCAL \$14.0

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON \$9.0

## Start Here

BEETS BY CHEF \$14.0

## ALKOHOLISCHE GETRÄNKE

CORONA \$6.0

## Fried Foods

HOUSE CUT FRIES \$3.0

## The Waffle Iron

CHICKEN AND WAFFLES \$23.0

## Reds - Merlot And Cabernet

BLACK STALLION CABERNET SAUVIGNON \$76.0

## Cabernet & Meritage

STAGS LEAP ARTEMIS CABERNET SAUVIGNON \$128.0

## Signature Meats

BANANAS FOSTER \$8.0

## Cakes And Pies

BANANA CREAM PIE \$12.0

## Ice-Alicious Creations

S'MORE PLEASE \$16.0

## Omelette Extras

NITRATE FREE BACON \$3.0

## Bottles & Tins

STELLA \$6.0

## Tequila & Mescal

DON JULIO 1942 \$30.0

## Mexican-American Food

EMPANADAS

## U

UNION DUCKPIN \$6.0

## Entrees For Two

3LB SOUS VIDE TOMAHAWK

## Tequila Selections

DON JULIO BLANCO \$10.0

## Vino Rosso: Reds

SKYFALL RED BLEND \$14.0

# The Local Menu



## Brooklyn's Signature Steaks

CREEKSTONE FILET \$42.0

## Chef's Wine Locker

MER SOLEIL CHARDONNAY \$50.0

## Eggs.. Eggs... Eggs

LOBSTER OMELETE \$16.0

## Royal Christmas Menu

CONFIT DUCK LEG \$39.0

## Leaves And Bowls

CLASSIC CAESAR \$10.0

## Allocated Bourbons - Limited Availability

BLANTON'S \$18.0

## Major Domestic

MICH ULTRA \$4.0

## Specialty Creations

CHEESESTEAK EGG ROLLS \$12.0

## 12" Oven-Baked Pizza

BEEFEATER \$8.0

## Desserts

LEMON RICOTTA PANCAKES \$13.0

CHOCOLATE CAKE

## Alcoholic Drinks

ESPRESSO MARTINI \$12.0

SOUTHERN COMFORT \$7.0

## Soups

CHEF JOHN'S CHILI \$7.0

MUSHROOM SOUP

## Mains

BEEF WELLINGTON \$102.0

THE WINDSOR \$13.0

## Vegetarian

PARMESAN ASPARAGUS

SEASONAL VEGETABLE \$4.0

## Extras

CHARRED ENDIVE \$13.0

CRANBERRIES

## Drinks

DRINKS

BEER

## Soft Drinks

JUICE

ICE TEA

## Main Course

BEEF STROGANOFF \$29.0

SEASONAL RISOTTO \$6.0

# The Local Menu



## Wine

THE SHOW MALBEC	\$11.0
DAOU ROSÉ	\$34.0

## American Food

EGGS BENEDICT	
MAC AND CHEESE	\$6.0

## Hot Drinks

COFFEE
TEA

## Red Wines

AUSTIN HOPE CABERNET SAUVIGNON	\$16.0
JOEL GOTT CABERNET SAUVIGNON	\$46.0

## White Wines

KURANUI SAUVIGNON BLANC	\$12.0
SANTA CRISTINA PINOT GRIGIO	\$32.0

## House Cocktails

THE STEP BROTHER	\$15.0
KINGS TEA	\$11.0

## Draft Beers

YUENGLING	\$4.0
SAMS SEASONAL	\$6.0

## Bourbon & Rye

BAKER'S	\$16.0
BASIL HAYDEN	\$15.0

## Night Cap

NOT YOUR AVERAGE ROOTBEER FLOAT	\$13.0
DREW'S BUTTER BEER	\$12.0

## Premium Bourbons & Ryes

EAGLE RARE	\$13.0
ELIJAH CRAIG	\$10.0

## Restaurant Category

FRENCH
DESSERT

## Uncategorized

WHITE CLAW MANGO	\$6.0
WHITE CLAW BLACK CHERRY	\$6.0

## Seafood

SHRIMP SALAD	\$14.0
CRAB CAKES	
OCTOPUS AND ORZO	

## Fish

TUNA TOSTADA	\$16.0
SMOKED SALMON	\$16.0
SEA BASS	

## Beer

BUD LIGHT	\$4.0
HEINEKEN	\$6.0
BLUE MOON	\$6.0



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## Whiskey

SEAGRAM'S 7	\$7.0
CROWN ROYAL PEACH	\$10.0
SAGAMORE DOUBLE OAK	\$12.0

## Rye



ANGEL'S ENVY	\$17.0
SAGAMORE	\$10.0
SAGAMORE CASK STRENGTH	\$14.0

## Scotch

DEWARS	\$9.0
JOHNNIE WALKER BLACK	\$10.0
JOHNNIE WALKER BLUE	\$48.0

## Gin

HENDRICK'S	\$10.0
TANGUERAY	\$9.0
TANGUERAY RANGPUR	\$14.0
SHOTTOWER	\$10.0

## Tequila

CASAMIGOS SILVER	\$11.0
CASAMIGOS REPOSADO	\$12.0
DON JULIO REPOSADO	\$12.0
MILAGRO	\$12.0

## White By The Glass

CHATEAU STE. MICHELLE MIMI CHARDONNAY	\$11.0
HIGH HEAVEN RIESLING	\$9.0
BOORDY PINOT GRIGIO	\$11.0

TWO VINES VINO VERDE	\$9.0
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## Red By The Bottle

1000 STORIES ZINFANDEL	\$38.0
FEUDO ZIRTARI ROSSO BLEND	\$32.0
OBSIDIEN CABERNET	\$88.0
BR COHN CARBERNET SAUVIGNON	\$52.0

## Entrées



CRAB CAKE	
CHAR GRILLED OYSTERS	\$15.0
PEI MUSSELS	\$13.0

SOUP DU JOUR	
DEVEILED EGGS	\$8.0

## Spirits

FOUR ROSES	\$8.0
JACK DANIELS	\$7.0
BACARDI	\$8.0
CAPTAIN MORGAN	\$7.0
MARTINI	

## Rum

PICAROON COFFEE	\$10.0
PICAROON DARK	\$10.0
PICAROON GOLD	\$10.0
PICAROON WHITE	\$9.0
MOUNT GAY	\$9.0

## Liquor

FIREBALL	\$7.0
CANADIAN CLUB	\$7.0



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CROWN ROYAL	\$10.0
CROWN ROYAL APPLE	\$10.0
3 OLIVES ORANGE	\$7.0
PATRÓN SILVER	\$10.0

## Red By The Glass

THE PESSIMIST RED BLEND	\$14.0
KLINKER BRICK MASON RED BLEND	\$11.0
THE PUNDIT SYRAH	\$13.0
BOORDY PETITE CAB	\$11.0
MATTHEW FRITZ PINOT NOIR	\$12.0
20 YEAR OLD TAWNY PORT, TAYLOR FLADGATE	\$12.0

## Salads

WEDGE	\$12.0
THE PATALIE	\$9.0
ARUGULA SALAD	\$14.0
CHICKEN SALAD	\$13.0
CAESAR SALAD	
BEET SALAD	
WEDGE SALAD	

## Side Dishes

GRITS	
GRILLED ASPARAGUS	
CREAMED CORN	\$5.0
WHIPPED YUKON POTATOES	\$4.0
SWEET POTATO AND GRUYERE GRITS	\$4.0
PORK SAUSAGE	\$4.0
MASHED POTATOES	

## Dessert

SEASONAL NEWBERRY BAKERY SELECTION	
CARAMEL APPLE BREAD PUDDING A LA MODE	\$10.0
FLOURLESS CHOCOLATE TORTE	\$9.0
SKILLET COOKIE CHEF'S PREPERATION	\$9.0
CREME BRULEE	
WAFFLE	
BREAD PUDDING	

## Starters

LONG STEM ARTICHOKEs	\$12.0
SHRIMP AND GRITS	\$29.0
CHARRED OCTOPUS	\$16.0
CAVE MAN SHORT RIB	\$40.0
GRACIE'S FRENCH TOAST	
THE LOCAL PLATTER	\$16.0
CHEF'S SEASONAL OMELETE	

## Sandwiches

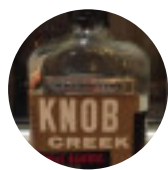


BUTTERMILK CHICKEN SANDO	\$14.0
HORT RIB GRILLED CHEESE	\$15.0
CRAB CAKE SANDWICH	
THE BETTY DIXON	\$13.0
SHORT RIB GRILLED CHEESE	\$15.0
FRENCH DIP SANDWICH	
GRILLED CHEESE	
EGG ROLLS	
TURKEY BLT	\$13.0

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## Bourbon



BELL MEADE	\$20.0
BUFALO TRACE	\$12.0
BULLEIT	\$10.0
KENT COBB HAZELNUT	\$10.0
KNOB CREEK	\$10.0
MAKER'S MARK	\$10.0
WOODFORD RESERVE	\$12.0
WOODFORD DOUBLE OAK	\$15.0
WHISTLE PIG 12 YEAR	\$17.0

## Vodka



3 OLIVES CITRUS	\$7.0
DEEP EDDY GRAPEFRUIT	\$9.0
DEEP EDDY LEMON	\$9.0
DEEP EDDY ORANGE	\$9.0
GREY GOOSE	\$12.0
KETEL ONE CUCUMBER AND MINT	\$10.0
REY KA	\$10.0
SLOOP BETTY HONEY	\$9.0
VAN GOGH DUTCH CARAMEL	\$10.0
VAN GOGH DOUBLE ESPRESSO	\$10.0
VAN GOGH VANILLA	\$10.0
WHEATLEY	\$9.0

## These Types Of Dishes Are Being Served



PANINI	
LAMB	
OYSTERS	
BREAD	
CHICKEN	\$8.0

TUNA STEAK	\$13.0
PORK CHOP	\$32.0
APPETIZER	
ICE CREAM	
MEAT	
FISH	
SOUP	
TOSTADAS	
SALAD	
MUSSELS	
MEATLOAF	
DESSERTS	
BURGER	

## Ingredients Used



BEEF	
SEAFOOD	
VEGETABLES	
VEGETABLES	
CORN	
SALMON	\$10.0
DUCK	
CHILI	
SYRUP	
CRANBERRY	
CHOCOLATE	
CHORIZO	
SHRIMP	
HALIBUT	
CHEESE	
SALMON	
SCALLOPS	
PRAWNS	

# The Local Menu



PORK MEAT

TUNA

MUSHROOMS

PARMESAN

BUTTER

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## The Local

1918 Belair Rd, Fallston, MD,  
21047, United States

### Opening Hours:

Monday 11:30-22:00  
Tuesday 11:30-22:00  
Wednesday 11:30-22:00  
Thursday 11:30-22:00  
Friday 11:30-23:00  
Saturday 11:30-23:00  
Sunday 10:00-21:00

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