



LUNCH MENU

Starters

Fried Ravioli – Gondola Macaroni Co., 5 Cheese Blend	10
Specialty Ravioli – Buffalo Wing or Stuffed Hot Pepper Ravioli	12
Beef on Weck Eggrolls – Shaved Beef, Aged Cheddar, Horseradish Cream, Kimmelweck	11
Pretzels – Salted & Honey Mustard	10
*V Hummus – House made Hummus, Toasted Breads, Fresh Vegetables	9
* Buffalo Chicken Dip – Cheddar & Cream Cheese, Hot Sauce, Braised Chicken, Bleu Cheese, Tortilla Chips	10
Flatbread – Pizza Sauce, Mozzarella Cheese, Fresh Basil	12
Banana Peppers – Chorizo Sausage, 3 Cheese Blend, Herb Oil	11
Pulled Pork Poutine – Waffle Cut Sweet Potato Fries, Bourbon BBQ Pork, Cheddar Cheese Curd, Carmelized Onion	12
Chicken Quesadilla – Seasoned Breast, Cheddar Jack Cheese, Flour Tortilla	10
Caprese Fondue – Fresh Mozzarella, Roasted Tomato, Basil Pesto, Crostini for Dipping	11
Almond Chicken Strips – Almond Crusted Chicken Breast, Orange Cranberry Dipping Sauce	12
* Wings – 10/20/30	12.50/23/33
Fingers – 5 w/Fries	11
* Hot/Medium/Mild/BBQ/Hot-BBQ/Cajun/Honey Mustard/ Garlic Parmesan/Black & Blue Add \$1.00	

Greens

Add Ons Chicken/Steak/Salmon/Shrimp	4/7/9/8
House – Mixed Greens, Tomato, Cucumber, Onion, Carrott, Herb Crouton	9
* Local Signature Salad – Mixed Greens, Grape Tomato, Gorgonzola, Orange, Almonds, Poppy Seed Vinaigrette	12
* 3 Beet – Candied, Pickled, Beet Vinaigrette, Greens, Orange, Gorgonzola, Fried Shallot	13
* C.B.A. – Grilled Chicken, Bacon, Avocado, Mixed Greens, Goat Cheese, Grape Tomato	14
* Romaine Wedge – Romaine Heart, Red Onion, Gorgonzola, Bacon Bits, Grape Tomatoes, Ranch Dressing	12
Chopped Caesar – Romaine, Herb Croutons, House Caesar, Parmigiano Reggiano	10
<i>Dressings: Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Poppy Seed Vinaigrette, Oil & Vinegar, Green Goddess, Italian</i>	

* = Gluten Free Items / V = Vegan Items

Handheld w/Chips

Upgrade Fries - Sweet Potato Fries / Side Salad / Mac Salad - \$2.00

Gluten Free Roll 2.00

Local Burger – House Grind, Brioche Roll, Lettuce, Tomato, Onion	12
Grilled Turkey – Turkey, Candied Bacon, Cranberry-Herb Mayo, Provolone, Wheatberry	11
Cuban – Roasted Pork, Pit Ham, Dijon Mustard, Swiss Cheese, Dill Pickles, Ciabatta	12
Ultimate Chicken Wrap – Grilled Chicken, Greens, Avocado, Whipped Goat Cheese, Bacon, Tomato, Wrap	13
French Onion Steak – Sirloin, Carmelized Onions, Swiss Cheese, Chive Butter, Ciabatta	16
Beef On Weck – Roast Beef au Jus, Horseradish, Kimmelweck Brioche Roll	12
Add 5 Wings	17
Chicken Parm – Breaded Breast, Marinara, Provolone, Garlic Buttered Cibatta Roll	15
Pulled Pork – Bourbon BBQ Pork, Carmelized Onion, Cheddar Cheese, Brioche	13
Black & Blue Burger – Cajun Crusted, Smoked Bacon, Blue Cheese Spread	15
Veggie Burger – Chipotle, Blackbean Patty, Garlic Goat Cheese	14
Roasted Vegetable Stack – Char-Grilled Portabella Mushroom, Red Pepper, Red Onion, Spinach, White Balsamic on Bed of Greens	12

Kids Menu

All \$7.00

Pasta with Red Sauce

Mac and Cheese

3 Fingers and Fries

Grilled Chicken with Veggies

Grilled Cheese with Fries

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– CALL FOR TAKE OUT –

8230 Wehrle Drive ■ Williamsville, NY 14221 ■ www.localgrille.com

Restaurant 716-529-3429 ■ Catering 716-339-9195 ■ Fax 716-651-4377

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VISIT LOCAL KITCHEN & BEER BAR

88 West Chippewa Street, Buffalo, NY 14202

– Ask For Our Banquet or Drop Off Catering Menu –