



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.”



10134 MAIN STREET, BELLEVUE, WA

FARMING IS A PROFESSION OF HOPE

www.localburger.org • (425) 454-8559



STARTERS

Ⓞ Sweet and Spicy Pumpkin Seeds	3
PB&J Bon Bons, Shooter of Milk	4
Daily Soup	5
<i>House made scratch soup (ask your server for today's selection)</i>	
Ⓞ Horseradish Bacon Deviled Eggs	4.5
<i>Topped in parmesan cheese</i>	
Seasonal Chef's Veggies	7
<i>Ask your server for today's selection</i>	
Ⓞ Draper Valley Wings	10
<i>Choice of Sweet & Spicy or BBQ</i>	
Ⓞ Pulled Pork Poutine	10
<i>Carlton farms smoked pork shoulder, brown onion gravy, Beecher's cheese curd</i>	
Fried House Pickle Chips	7
<i>With tarragon remoulade</i>	

SALADS

House Salad	7
<i>Mixed greens, citrus vinaigrette, farmers veggies, pumpkin seeds</i>	
Add chicken	7
Add steak	8
Ⓞ Beet Salad	10
<i>Roasted gold and red beets, roasted filberts, rogue bleu cheese, cider vinaigrette</i>	
Ⓞ Pear and Blue Cheese Salad	10
<i>Mixed greens, blue cheese crumbles, sliced pears, candied hazelnuts, balsamic vinaigrette</i>	
Kale Caesar	8
<i>Chopped kale, garlic parmesan crouton</i>	
Ⓞ Kale Steak Salad	16
<i>Massaged winter kale, chef's cut steak, house made blue cheese dressing, red onion jam, Rogue Bleu cheese</i>	

SIDES

Ⓞ Hand Cut Fries, Sea Salt	4
House Made Onion Rings	4
Mac 'n' Cheese with Bacon	8
Ⓞ Chef's Seasonal Veggies	7
Ⓞ Roasted Brussel Sprouts with Chopped Pork Lardons	7

* UNDERCOOKED EGGS & MEATS MAY BE HARMFUL *

Ⓞ = Gluten-Free

BURGERS

All burgers served with fries.

Sub vegetarian Palouse lentil patty on any burger for \$1.

Butcher's Grind House Burger	12
<i>Lettuce, onion, house made red pepper relish, aioli</i>	
Bleu Burger	14
<i>Rogue blue cheese, red onion jam bibb lettuce, aioli</i>	
The Hillbilly	15
<i>Ground beef and bacon patty, house made BBQ, fried red onion, baby greens, aioli</i>	
Local Burger Dip	14
<i>Caramelized onions, two slices of Tillamook swiss, bibb lettuce, aioli and a cup of Au Jus</i>	
Mushroom & Swiss Burger	15
<i>Tri-color peppercorn rubbed house patty, sautéed mushroom, swiss, aioli</i>	
Nice Knowing Ya Burger	18
<i>Swiss, pepper jack, bacon, fried red onion, onion ring, arugula, bacon jam, red pepper relish and garlic aioli</i>	
Palouse Lentil Burger	12
<i>Seasoned lentil and mushroom patty, bibb lettuce, fried beet strings, pickled red onion, garlic beet spread</i>	
The Real Local Burger	21
<i>Grass-fed pressed beef, Tillamook smoked cheddar, beef marrow butter, smoked bacon, fried onion, bacon jam, house sauce, shaved iceberg</i>	
Spicy Chicken Club	15
<i>Chicken breast, bacon, pepper jack, sun-dried tomato tapenade and spicy aioli</i>	

LOCAL ADD-ONS

Tomato	50¢
Cheese, bacon jam	\$1 ea.
Bacon	\$2
Fried cage-free egg	\$1
House pickles	\$1
Smoked pork	\$4
Ⓞ Sub gluten-free bun	\$2

COCKTAILS

Cucumber Martini	11
<i>Kennewick Cucumber Vodka, cucumber, twist of lemon</i>	
Woodinville Lemonade	11
<i>Woodinville's Straight Bourbon Whiskey and Lemonade</i>	
Capital Collins	9
<i>Crater Lake gin, raspberry vodka, lime juice, simple syrup</i>	
The Timberlake	10
<i>Heritage Blood Orange vodka martini with lime juice and simple syrup</i>	
Seattle Sea-Breeze	8
<i>Blue Spirits Grapefruit Vodka, Cranberry Juice, Splash Lemon</i>	
Meydenbauer Mule	10
<i>Crater Lake Sweet Ginger Vodka (Bend, OR), Bedford's Ginger Beer, lime juice</i>	

DESSERTS

Gelato	3, 4, 5
<i>Rotating selection of locally-made gelato. Small, medium, or large.</i>	