



Local 127 is a New American Eatery with an emphasis on Farm to Table Dining. **Quality Local Sourcing** provides only the **Freshest Ingredients**, prepared with a **Respect for Tradition** using the **Innovative Tools of Today**.

Local 127 delivers contemporary dishes derived from traditional American heritage recipes. Delicious and memorable meals sourced as local as possible augmented with an influence of modern cooking techniques. All aspects of the dining experience have been considered from the custom house coffee blend to the American wine list and music selections creating a seamless experience for you and your guests.

As the seasons shift so does our menu and for this reason some dishes may be subject to change. We also love what we do and will create customized menus just for you and the experience you desire.

We would like to invite you into the restaurant for a personal consultation. We understand everyone is looking for a unique and special experience and our goal is to create that perfect and memorable evening.

Thank you for your interest in creating a special memory at Local 127.



Event Menu 1

Pre Dinner Snacks

**

Squash Soup with Garlic Chips, Pumpkin Seeds & Parsley

Or

Waldorf Salad with Apples, Walnuts & Riesling Soaked Raisins

Or

Cured Pork & Beans with Greens & Crispy Shallots

**

“Risotto Style” Rice with Mushrooms, Herbs & Preserved Lemon

**

Chicken Two Ways with Fingerlings, Eggplant & Shallot Puree

Or

Crispy Pork Cutlet with Charred Cabbage & Cheesy Grits

Or

Sea Scallops with Wild Rice, Wilted Spinach & Lemon

**

Cheesecake with Sweet Basil & House Made Preserves



Event Menu 2

Pre Dinner Snacks

**

Seasonal Cured and Pickled Selection

**

Squash Soup with Garlic Chips, Pumpkin Seeds & Parsley

**

Waldorf Salad with Apples, Walnuts & Riesling Soaked Raisins

**

“Risotto Style” Rice with Mushrooms, Herbs & Preserved Lemon

**

Chicken Two Ways with Fingerlings, Eggplant & Shallot Puree

Or

Crispy Pork Cutlet with Charred Cabbage & Cheesy Grits

Or

Sea Scallops with Wild Rice, Wilted Spinach & Lemon

**

Cheesecake with Sweet Basil & House Made Preserves



Event Menu 3

Pre Dinner Snacks

**

Seasonal Cured and Pickled Selection

**

Squash Soup with Garlic Chips, Pumpkin Seeds & Parsley

**

Waldorf Salad with Apples, Walnuts & Riesling Soaked Raisins

**

“Risotto Style” Rice with Mushrooms, Herbs & Preserved Lemon

**

Sea Scallops with Wild Rice, Wilted Spinach & Lemon

**

Chicken Two Ways with Fingerlings, Eggplant & Shallot Puree

**

Bison with Fried Green Tomatoes, Kentucky Feta & Black Olive

**

Local Cheese Selection with Honeycomb and Mustard Fruits

**

Cheesecake with Sweet Basil & House Made Preserves



Event Menu 4

Vegetarian

Pre Dinner Snacks

**

Squash Soup with Garlic Chips, Pumpkin Seeds & Parsley

**

Waldorf Salad with Apples, Walnuts & Riesling Soaked Raisins

**

“Risotto Style” Rice with Mushrooms, Herbs & Preserved Lemon

Or

Creamy Grits with Fried Green Tomatoes, Kentucky Feta & Black Olive

**

Local Cheese Selection with Honeycomb and Mustard Fruits

Or

Cheesecake with Sweet Basil & House Made Preserves