

# Local Provisions Café Menu

available beginning at 11 AM daily

## Soups

### Tuscan Bean Soup \$10

northern / cannellini / pancetta / kale / parmesan /  
grilled crusty bread

### Potato + Celery Root Soup \$9 (v)

citrus brown butter / pickled apricot

### Fennel and Mushroom Bisque \$9 (v)

## Bowls

### \*Soba Noodle Salad + Salmon Tataki \$16

carrot / daikon / mushrooms / green onion / sesame /  
orange-chili vinaigrette

### Balsamic Chicken \$18

Gerber Farms chicken breast / crispy chick peas / warm  
brown rice / baby spinach / tomatoes / avocado / cucumbers /  
honey balsamic vinaigrette

### Orchard \$14 (v)

arugula / romaine / baby kale / roasted squash / apples /  
pears / pepitas / pomegranate vinaigrette / goat cheese /  
almond crumble

### Roasted Brussels Sprouts Salad \$14 (v)

kale / spinach / arugula / herbs / carrots / red onion / spiced  
pecans / creamy maple dressing

add grilled chicken breast \$7

\*add King salmon (4 oz) \$11

## Large Plates

### Pork Sugo \$19

DiAnoia's rigatoni / roasted pork / marinara / ricotta

### Tagliatelle \$17 (v)

Impossible sausage / broccoli rabe / chili / garlic / EVOO

### Roasted Airline Chicken Breast \$24

14 oz wing-bone attached / bread pudding / mushroom gravy  
\*please allow for additional cooking time\*

### \*New York Strip \$38

12 oz / frites / bordelaise

### \*King Salmon \$19

7 oz / roasted brussels sprouts / salsa verde

## Sandwiches

### Roast Pork \$14

broccoli rabe + pepper relish / white whiz / roast garlic aioli / ciabatta

### Weiss Pastrami \$16

local apple + cabbage slaw / swiss / 1000 island / marble rye

### Spoon Burger \$14

2 smash patties / pickles / American cheese / mustard

### Willies Smoked Turkey Breast \$14

spinach / romesco / fresh mozzarella / red onion / grain bread

### Parm + Asiago Crusted Grilled Cheese \$10 (v)

provolone / white cheddar / Colby / grilled sourdough  
add tomatoes + pickles \$1.50

### Tartine \$16 (v)

fresh ricotta / roasted maitake mushrooms / imported marinated  
tomatoes / basil

## For the Littles

choice of veggies or fruit

### Grilled Cheese \$7

American + cheddar on grilled Mediterra Farm Loaf

### LP Mac n' Cheese \$7

### Kid's Burger \$8

1 smash patty with or without American

## Sides

### Shoestring frites w/ garlic aioli \$5

### Bleu cheese souffle w/ apples, pears, arugula \$8

### Roasted brussels cider glaze w/crispy onion + garlic \$7

### Glazed cipollini onions + roasted maitaki mushrooms \$9

### Honey + miso glazed baby carrots \$7

### Mushroom + Goat Cheese Bread Pudding \$6

\*consuming raw or undercooked food increases the chance of food borne illness

SCAN TO ORDER:



412-924-9050 | info@localprovisionspgh.com | 1111 Freeport Road | Pgh, PA 15238 | localprovisionspgh.com | @localprovisionspgh



ARTISAN GOODS

# LOCAL PROVISIONS

*Market & Café*

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## Takeout

CALL TO ORDER:

412-924-9050

ONLINE ORDER:

[localprovisionspgh.com/takeout](http://localprovisionspgh.com/takeout)

SCAN TO ORDER:

Download Toast App



We invite you to join us at LP on Sunday evenings Hop

Please check our website and social media channels often for more information!

## Cocktails

Highball Draft \$7

Boyd + Blair Blood Orange Cosmo Draft \$8  
xxwashed vodka / dry vermouth / pickled melon rind or fenel or chile \$9

Fluffer's Fancy \$10  
reposado tequila / lemon curd / marshmallow / lemon / cardamom  
melon / peppercorn / mint soda

The Greenest Gimlet \$11  
Jaggerbush gin / melon liqueur / lemongrass / basil / lime

Yinz Got Passports? \$10  
Maggie's Farm pineapple rum / Kingfly Bliss spiced rum / tamarind /  
pineapple cream / root beer syrup

Fig Drip Old Fashioned \$10  
bonded bourbon / fig / lavender / bitters

Sippin' Beedies. \$10  
Aperol / clove / bianco vermouth / mezcal

## Beer

Cinderlands Lil' Cinder Light Lager. \$9  
Hop Farm / Fat Head's Nuggie Fresh West Coast IPA. \$11  
Hitchhiker 'The Shakes' Coffee Porter. \$10  
East End Big Hop IPA. \$7  
Troegs Sunshine Pils. \$9  
Fat Head's Goggle Fogger Hefeweizen. \$8  
Cinderlands 'Star Crumb' Strawberry Rhubarb Tartshake. \$12  
North Country Bucksnot Stout. \$10  
Yuengling Lager. \$7  
Miller High Life. \$7

## Wine

### Bubbles

Blanc de Blancs. Louis de Belair. France. NV. \$12 / \$47.99  
Rosé Cava Brut. Segura Viudas. Spain. NV. \$12 / \$47.99

### White

Pinot Grigio. Circa. Italy. \$14 / \$55.99  
White Blend. Dominio de Punctum. Spain. \$14 / \$55.99  
Gruener Veltliner. Familie Bauer. Austria. \$12 / \$47.99  
Verdelho. Atlantis. Portugal. \$11 / \$43.99  
Sauvignon Blanc. The Crossings. New Zealand. \$13 / \$51.99  
Chardonnay. Oak Farms Vineyard. California. \$14 / \$55.99  
Orange Blossom Moscato. Capodelista. Italy. \$14 / \$55.99

### Rose

Lacrima. Marotti Campi. Italy. \$13 / \$51.99

### Red

Nero D'Avola. Branciforti Dei Bordonaro. Italy. \$11 / \$43.99  
Pinot Noir. Block Nine. California. \$13 / \$52.99  
Syrah. Essay. South Africa. \$13 / \$52.99  
Malbec. Punta Pays. Argentina. \$13 / \$52.99  
Red Blend. Intensus Reserva. Portugal. \$11 / \$41.99  
Barbera D'Asti. La Gironda 'La Lippa'. Italy. \$14 / \$55.99  
Cabernet Sauvignon. Lamadrid. Argentina. \$14 / \$55.99