



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.”



BRUNCH

Weekends 9AM–3PM

10134 MAIN STREET, BELLEVUE, WA



LIBATIONS

Fresh Brewed Stumptown Coffee.....	2.5
Orange Juice.....	3
Badger Pocket Bloody Mary	9
Main Street Mimosa	7
Bellini	7

STARTERS

GF Bacon Deviled Eggs	4
Buttermilk Biscuits, Whipped Butter and Jam	3.5
French Toast Sticks, Maple Butter.....	6
GF Granola and Yogurt Parfait	8
Goat’s milk yogurt with seasonal fruit and wildflower honey	

SALADS

GF Beet Salad	9
Rogue Bleu Cheese, Hazelnuts, Tender Greens, Cider Vinaigrette	
GF Tender Greens Salad.....	7
Farmer Veggies, Champagne Vinaigrette	
Add Chicken.....	7
GF Pork Belly Cobb Salad	12
Fried Pork Belly, Deviled Egg, Roasted Chicken, Rogue Bleu Cheese, Farmers Veggies, Sherry Vinaigrette	

FARMING IS A PROFESSION OF HOPE

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GF = Gluten-Free

MAINS

All burgers served with fries. Sub vegetarian Palouse lentil patty on any burger for \$1	
Farmers Breakfast	13
Eggs, Choice of Meat, Homefries, Biscuit*	
Country Fried Chicken and Waffle.....	9
Fried Chicken Thigh, Buttermilk Waffles, Maple Butter Add Sausage Gravy + \$1	
Toad in the Hole.....	9
Brioche, Egg, Mushroom, and Tender Green Salad Served with Breakfast Potatoes	
Biscuits and Gravy	9
Buttermilk Biscuits under our House-made Sausage Gravy	
Chicken Fried Steak	11
Battered Top Loin, Black Pepper Gravy served with 2 Eggs Your Way and a Fresh Biscuit	
Benedict Biscuit	11
House-made Pancetta, Poached Egg, Pok Pok Hollandaise with Breakfast Potatoes	
Butcher’s Grind House Burger	11
Lettuce, Onion, House-made Red Pepper Relish, Garlic Aioli Add Cheese or Bacon..... \$1 ea.	
The Hillbilly	13
House-made BBQ, Fried Red Onion, Baby Greens	
Palouse Lentil Burger	12
Seasoned Lentil and Mushroom Patty, Bibb Lettuce, Pickled Red Onion, Garlic Beet Spread	

SIDES

GF Bacon Strips	3
GF Hand Cut Fries, Sea Salt	4
House Made Onion Rings	3.5
Mac ‘n’ Cheese with Bacon	8
GF Sautéed Greens.....	5

HAPPY HOUR

3PM-6PM EVERYDAY

Royale w/ Cheese starting at \$5

Fried Pickle Chips & Drink Specials

BEER AND GROWLERS AVAILABLE TO-GO!

*** ASK YOUR SERVER ***

* UNDERCOOKED EGGS & MEATS MAY BE HARMFUL *

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