



At Local Feed, our farm-to-table approach goes beyond just supporting local farmers—it's a key strategy in ensuring the highest level of freshness and quality for our ingredients. By working directly with local farms, we can offer food that is harvested at its peak ripeness and delivered to our customers without the long delays associated with traditional supply chains. This commitment to freshness means that every bite you take is packed with optimal flavor and nutritional value, as the produce hasn't been sitting in transit for days or weeks.

Additionally, our close partnerships with local farmers allow us to prioritize and encourage sustainable farming practices that focus on the health of the land and the crops grown on it. Many of the farmers we work with operate without relying on harmful pesticides or chemical fertilizers, instead embracing organic and regenerative farming methods that prioritize soil health, biodiversity, and natural pest management. These practices not only enhance the taste and quality of the food but also ensure that the ingredients we use are free from harmful chemicals that can negatively impact both the environment and human health. The farm-to-table model also means that we are in regular communication with the farmers, giving us full transparency into their growing practices. This collaboration allows us to support agricultural methods that are safer for the land, the community, and the consumer, and reduces the reliance on harmful industrial agriculture techniques. As a result, our customers can feel confident that the food they enjoy is fresh and flavorful and produced with respect for the earth and its ecosystems. By eliminating the need for chemical pesticides and fertilizers, we're helping to preserve local water sources, protect wildlife, and ensure the long-term sustainability of our farming regions. This holistic approach to sourcing doesn't just benefit our customers—it benefits the planet, and by choosing Local Feed, you're playing an active role in supporting an agricultural system that works in harmony with nature.



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DRINKS

SODA - 3

Cola, Lemon-Lime, Orange, Grape, Strawberry

LEMONADE - 3

Strawberry, Mint, Blueberry, Mango, Peach

TEA - 2

Chamomile, Black, Earl Gray, Matcha, Jasmine, Chai, Fruit Blend



APPETIZERS

BUFFALO WINGS - 14

Air fried chicken wings, home-made Buffalo sauce, chopped green onions

LOADED NACHOS - 17

Masa chips, mixed Mexican cheese, salsa, guacamole

ONION RINGS - 7

Thick cut yellow onions, beer battered, panko coated

LOADED CHEESE FRIES - 6

Hand-cut fries, cheese, chili, chives, jalapeno, sour cream

SALADS

COBB - 14

Mixed greens, avocado, grilled chicken, tomato, hard-boiled egg, chives, blue cheese

CAESARS - 13

Romaine, grilled chicken, croutons, pine nuts, Parmesan cheese

GREEK - 12

Iceberg, grape tomatoes, cucumbers, feta cheese, olives, croutons

ENTREES

BURGERS - 16

8 oz ground Angus beef patty, triple cream brie, sprouts, caramelized onions, tomatoes, romaine lettuce

PASTA - 15

Hand made pasta, black truffle, olive oil, shaved Parmesan

GNOCCHI - 14

Potato dumplings, roasted mushrooms, spinach

GRILLED STEAK SANDWICH - 17

Caramelized onions, roasted tomatoes, horseradish

DESSERTS

CARAMEL CHEESE CAKE - 13

Caramelized banana, cream

APPLE COBBLER - 12

Cinnamon crumble, vanilla ice cream, heirloom apples

BROWNIE SUNDAE - 9

Dark chocolate, nuts, vanilla ice cream

FLAN - 8

Vanilla custard with sweet caramel sauce
