

THE LOCAL

Established 2022 • Yelm Washington • WE CATER!

For The Table

Featured Local Seasonal Harvest

Harvest Squash & Burrata | 18

Caramelized autumn squash | fresh burrata | sugar rush
peach hot honey drizzle | toasted hazelnuts | Pomegranate
flash-crisped kale | grilled local sourdough points.

Flash Fried Brussels Sprouts | 15

Sprouts | Estate honey cowboy syrup | toasted PNW
hazelnuts | smoked Maldon sea salt

Outlaw Jalapeno Rings | 12

Buttermilk battered fried jalapeno rings | fire roasted poblano
white cheddar queso | house herb ranch

Bone Marrow & Short Rib Poutine | 21

Crisp tallow fries | short rib shards | rich bone marrow gravy |
blistered local cheese curds | bacon jam | fresh scallions

Skillet Poblano White Cheddar Queso | 12

Bubbling sharp cheddar | Our fire roasted poblano white
cheddar queso | scallions | tortilla chips
(Add smoked brisket +6)

Tavern Smashers | 15

Double crisped baby red potatoes | fire roasted poblano
& white cheddar queso | cheddar-jack | cowboy candy |
cilantro lime crema | avo | pickled onions
(Add smoked brisket +6)

Bavarian Pretzel | 10

Fire roasted poblano white cheddar queso

Steak Skewers* | 23

Tenderloin steak bites | balsamic
greens, crostini | romesco | pickled onions

Manila Clams | 24

1lb+ local Taylor Farms clams | garlic white wine
sauce | lemon | parsley | crostini
(Make it Th ai green curry coconut broth +2)

Spinach Artichoke Dip | 15

The classic is back. | Served with crispy pita wedges

White Bean Hummus & Grazing Board | 16

Whipped garlic cannellini bean hummus | house
chutney | selection of cheese | artisan pickles

Wings

We serve whole jumbo wings, not just drums & flats • 6 piece 15 | 10 piece 22
Buffalo | Bourbon BBQ | Cowboy Honey | Garlic Butter Parm | Dry: Ranch | Salt and Vinegar
Ranch or blue cheese | carrots & celery

Burgers & Sandwiches

All burgers & sandwiches come with fries!

Classic Wagyu Cheeseburger* | 18

1/3lb Wagyu patty | cheddar | house Thousand Island |
classic burger fixin's | brioche bun

S.O.B.* | 27

Double wagyu patties | crispy jalapenos | thick-cut bacon
| sautéed onions | jalapeno cream cheese | cowboy
candy | melted jack cheese

B.B.Q.* | 23

Wagyu patty | cheddar | thick-cut bacon | crispy onions |
bacon jam | house-made bourbon BBQ sauce

Veggie Burger | 17

House-made vegan black bean & rice burger
pickled onions | tomato | lettuce | sprouts | white bean
hummus. (Add cheddar +2)

The Hot Cluck | 20

Buttermilk fried chicken | hot honey | thick cut bacon |
house ranch aioli | cowboy candy | shredded lettuce

Ribeye French Dip* | 25

Thin sliced house roasted ribeye | caramelized onions
onion frazzles | horseradish aioli | Swiss | au Jus
(add sautéed mushrooms +2)

Pork Belly Banh Mi | 21

House cured pork belly | cucumber carrot daikon pickle
| fresh cilantro | sliced jalapeno | spicy aioli

Lamb Gyro | 21

Spiced tender lamb | house tzatziki sauce | feta | cucumber
tomatoes | shredded lettuce

Pilgrim Melt | 20

Roast Turkey | brie | stuffing | pear | cranberry | dijon aioli |
artisan sourdough

Birria Grilled Cheese | 20

Shredded birria | cilantro | diced red onion | melted
cheese | consommé | artisan sourdough

Scratch-Crafted Sauces and dressings | 2oz | \$1.00

Buttermilk ranch | Chipotle ranch | Thousand Island | Blue Cheese |
Balsamic | Garlic aioli | Honey mustard | Romesco | BBQ | Horseradish Aioli

*Consuming raw or undercooked meats, poultry or eggs might increase your risk of foodborne illness

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From The Fire

Make any steak a surf & turf

Garlic herb jumbo shrimp + 8

Buttermilk fried shrimp + 8

House Cut Ribeye | 48

16oz choice Ribeye | creamy garlic mashed potatoes | seasonal vegetables | scratch herb steak butter

Center Cut Tenderloin | 39

8oz tenderloin | creamy garlic mashed potatoes | seasonal vegetables | cracked peppercorn bone marrow demi

Chimichurri Steak Medallions | 29

2 beef tenderloin medallions | scratch herb chimichurri | tallow smashed baby red potatoes

Steak addons: Creamy gorgonzola creme + 4 | sauteed wild mushrooms + 6 | Garlic bread 3 | Starter salad 6

Salads

Salad additions: grilled chicken 6 | steak 9
Buttermilk fried chicken 7 | garlic herb shrimp skewer 8 | pan-seared steelhead + 10

Tavern Steak Wedge Salad | 24

Crisp iceberg | grilled tenderloin skewer | caramelized onions | crumbled gorgonzola | cherry tomatoes | crispy bacon | scratch gorgonzola dressing
add an additional steak skewer + 8

Harvest Salad | 16

Tender dressed kale and greens topped with roasted squash & earthy beets | Bosc pear | roasted hazelnuts | vintage cheddar | pickled red onions | scratch roasted pear-honey vinaigrette

Southwest Salad | 15

Heritage greens | corn & black bean salsa | cherry tomatoes | avocado | crispy jalapeno | jack & cheddar blend | crispy tortilla strips | chipotle ranch

Soup Du Jour | 7 cup | 11 bowl

Crafted in house daily. ask your server for today's scratch kettle feature

Slow Braised Short Ribs | 38

slow braised bone-in short rib | with tallow crisped | polenta | glazed carrots | rich bone marrow pan Jus

NY strip | 32

10oz Choice strip loin | cracked peppercorn bone marrow demi | tallow garlic truffle fries

Pan Seared Steelhead | 32

Crispy skin on Steelhead | fresh tomato salsa | scratch romesco sauce | herb roasted baby red potatoes

Entrees

Rustic Italian Beef Linguini | 25

Rich hearty seasoned beef | velvety tomato cream sauce | linguini pasta | fresh basil | mozzarella & parmesan

Chicken marsala | 24

Pan seared chicken cutlet | wild mushroom marsala sauce | creamy garlic mashed potatoes

Chicken Fried Chicken | 23

Crispy buttermilk fried chicken | scratch country sausage gravy | creamy garlic mashed potatoes | glazed carrots

Ruth's Cottage Pie | 23

Slow simmered beef | peas, corn & carrots | rich brown gravy | cheddar | toasted mash potatoes

Power Bowl | 19

Roasted farm root vegetables | cannellini beans | crispy kale | crisped polenta bites | romesco drizzle
(add: Grilled chicken + 6 | Garlic herb shrimp + 8 | Pan-seared steelhead + 10 | tenderloin skewer + 9)

Classic Alfredo Linguini | 19

Scratch garlic parmesan cream sauce | linguini | cracked black pepper | aged parmesan | garlic bread
(add: Grilled chicken + 6 | Garlic herb shrimp + 8 | pan-seared steelhead + 10 | Tenderloin skewer + 9)

Our desserts are crafted fresh daily from a rotating seasonal selection. Ask your server what's coming out of the kitchen tonight.

Estate To Table: Seasonal produce, heritage greens & raw honey raised with pride down the road at our own Windy Ridge Ranch. Coming soon: Icelandic Lamb & Bresse Chicken

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thelocalyelm.com • catering • events • meal prep

Scratch made & local since 2022