

LOCALLY SAUCED

30 Forest Falls Drive | Yarmouth

Here at Locally Sauced we believe great ingredients make great food. Our chef Charlie works hard to constantly search for the highest quality ingredients and to innovate our recipes to make food you recognize with something special. Almost all of our food is made in-house from our sauces & batters to our salsas & sides.

Charlie was brought up to understand that food equals love—and he takes this principle to heart. Thank you for visiting us at Locally Sauced, enjoy!

FOR TAKEOUT:
(207) 847-3035

STARTERS

- Chips & Dip** ^{GF} \$8
Tortilla chips dusted in our house seasoning, served with your choice of Pico de gallo, guacamole or queso
- Basket of Hand-Cut Fries** ^{GF} \$8
Made with Maine Potatoes, cut in house and cooked to perfection, served with ketchup and a house sauce
- Vegetable Tempura** ^{GF} \$10
A rotating vegetable, battered in our signature house batter and served with dipping sauce
- Spicy Baked Avocado** ^{GF} \$12
Halved avocado filled with our fermented chili sauce, topped with queso fresco, baked and served with our tortilla chips
- Quesadilla** \$12
Your choice of chicken, steak, pork, brisket or vegetarian, seared on our flattop grill with house seasoning and a crispy layer of cheese, served w/pico de gallo, sour cream and a complimentary hot sauce

BURRITOS & MORE

- OG BURRITOS**
- Chicken:** \$16
Seasoned chicken thigh, refried beans, cheese, sautéed onions, fresh Pico de gallo, our citrus serrano hot sauce and sour cream. Comes with a side of house rice 🌶️🌶️
- Pulled Pork Burrito:** \$16
Slow smoked pulled pork, refried beans, sautéed onions, fresh Pico de gallo, our blueberry chipotle sauce and sour cream. Served with a side of house rice 🌶️
- Grilled Steak:** \$17
Grilled steak, refried beans, cheese, sautéed onions, fresh Pico de gallo, our citrus serrano hot sauce and sour cream.. Comes with a side of house rice 🌶️🌶️
- Brisket:** \$16
Slow smoked brisket, refried beans, cheese, sautéed onions, Pico de gallo, pickled red onions, our Carolina sauce and sour cream. Served with house rice 🌶️
- Vegetarian:** \$16
Refried beans, sautéed onions, cheese, our honey citrus slaw, fresh Pico de gallo, our green chili enchilada sauce and sour cream. Comes with a side of Cuban black beans 🌶️

BURRITOS ...continued

- RICE-LOVER'S BURRITOS**
- Chicken:** \$16
Seasoned chicken thigh, Cuban black beans, sautéed onions, rice, Pico de gallo, citrus serrano hot sauce and sour cream. Served with house rice 🌶️🌶️
- Pulled Pork:** \$16
Slow-smoked pulled pork, Cuban black beans, sautéed onions, rice, Pico de gallo, blueberry chipotle sauce and sour cream. Served with house rice 🌶️
- Grilled Steak:** \$17
Grilled steak, Cuban black beans, sautéed onions, rice, Pico de gallo, citrus serrano hot sauce and sour cream. Served w/house rice 🌶️🌶️
- SPECIALTY BURRITOS**
- Pork Belly:** \$17
Pork belly, Cuban black beans, rice, Asian-style slaw and a house sauce. Served with house rice 🌶️
- Korean Steak:** \$17
Grilled steak, Cuban black beans, rice, Asian-style slaw, Kimchi, fermented chili sauce and tamari. Served with house rice 🌶️🌶️
- Fish Burrito:** \$18
Our signature battered local Hake, black beans, rice, honey citrus slaw and a choice of our cucumber lime crema 🌶️ or our fermented chili aioli 🌶️🌶️. Served with house rice
- Burrito Bowl:** ^{GF} \$16
Your choice of protein, rice, Cuban black beans, sautéed onions, fresh Pico de gallo, queso fresco, sour cream and your choice of sauce 🌶️
- Kramalama:** \$16
Your choice of any OG burrito, sealed with cheese and smothered in enchilada sauce surrounded by tortilla chips and topped with Pico de gallo 🌶️
- Enchilada:** \$18
Your choice of protein, mixed with our enchilada stuffing, wrapped in a flour tortilla, smothered in our green chili enchilada sauce and cheese. Baked to order and served with white rice 🌶️
- Add Guacamole: \$2
- BBQ Sauces:** Blueberry Chipotle, Carolina-style or Tang Town
Hot Sauces: Citrus Serrano 🌶️🌶️ Mango Habanero 🌶️🌶️🌶️
- ^{GF} = Denotes Gluten-Free

Mild Spice: 🌶️ Medium Spice: 🌶️🌶️ Hot Spice: 🌶️🌶️🌶️

TACOS

All tacos are gluten-free ^{GF}

Taco Dinner _____ **\$16**
Your choice of three tacos, chips and Pico de gallo or rice

Tacos à la Carte _____ Your choice: **\$5** | Fish: **\$6**
All tacos topped with queso fresco and served with a lime wedge

Pork Belly:
Slice of house pork belly with our Asian slaw and house sauce 🌶️

Pulled Pork:
Slow smoked pork, cheese and a pineapple jalapeño salsa 🌶️

Steak Taco:
Grilled steak, diced white onion, cilantro, citrus serrano sauce and lime 🌶️🌶️

Chicken:
Seasoned chicken thigh, cheese, citrus serrano sauce, our honey citrus slaw and sour cream 🌶️🌶️

Brisket:
Slow-smoked brisket, our Carolina BBQ and pickled red onions 🌶️

Chimichurri:
Seasoned chicken thigh, black bean and corn salsa, house chimichurri sauce 🌶️

Vegetarian:
Refried beans, sautéed onions, Pico de gallo, honey citrus slaw, citrus serrano sauce and sour cream 🌶️🌶️

Fish:
House-battered local Hake, honey citrus slaw and your choice of cucumber lime crema 🌶️ — or fermented chili aioli 🌶️🌶️

Korean:
Grilled steak, kimchi, fermented chili hot sauce and tamari 🌶️🌶️

Spicy Fried Chicken:
House battered chicken breast tossed in our fermented chili sauce, organic greens, pickles and dill ranch 🌶️🌶️

BBQ Sauces: Blueberry Chipotle, Carolina-style or Tang Town
Hot Sauces: Citrus Serrano 🌶️🌶️ Mango Habanero 🌶️🌶️🌶️

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SANDWICHES

Spicy Fried Chicken _____ **\$16**
Fried chicken breast tossed in our fermented chili sauce, organic greens, pickles and dill ranch. Served with our hand-cut fries

Fried Fish _____ **\$18**
Fried local Hake, chipotle mayo, greens, pickles. Served with our hand-cut fries

Steak and Cheese _____ **\$17**
Grilled steak, cheese, sautéed onions and poblano peppers, on a baguette. Served with our hand-cut fries

Pulled Pork _____ **\$18**
Slow-smoked pulled pork, Carolina BBQ sauce topped with honey citrus slaw. Served with jalapeño cornbread and baked beans

Brisket _____ **\$18**
Slow-smoked brisket, Carolina BBQ sauce, topped with pickled red onions. Served with jalapeño cornbread and coleslaw

BBQ

BBQ Bowl w/Green Gravy _____ **\$16**
Jalapeño cornbread set on top of our green chili enchilada sauce, topped with baked beans, pickled red onion and queso fresco. Your choice of pulled pork, brisket or sweet potato

Stuffed Sweet Potato ^{GF} _____ **\$18**
Slow-roasted sweet potato stuffed with black bean and corn salsa and topped with chimichurri sauce. Served with white rice, organic greens, avocado and pickled red onions

BBQ Dinner _____ **\$20**
Pulled pork, brisket, honey citrus slaw, jalapeño cornbread and baked beans

BBQ For You: For 2 _____ **\$50**
Chefs choice of assorted BBQ meats, sides and accompaniments. No special requests, it's a wild card!

BUILD YOUR OWN BBQ

Served with your choice of BBQ sauce and pickled red onions

Brisket ^{GF} _____ **\$18 lb/\$9** Half lb.

Pulled Pork ^{GF} _____ **\$16 lb/\$8** Half lb.

FOR TAKEOUT:
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SIDES

Mac n' Cheese _____ Half Pint: **\$5**/Pint: **\$10**/Quart: **\$16**

Baked Beans ^{GF} _____ Half Pint: **\$3**/Pint: **\$6**/Quart: **\$12**

Honey Citrus Slaw ^{GF} _____ Half Pint: **\$3**/Pint: **\$6**/Quart: **\$12**

BBQ Rice ^{GF} _____ Half Pint: **\$4**/Pint: **\$8**/Quart: **\$16**

Fries ^{GF} _____ Side: **\$4**/Full Order: **\$8**

Corn ^{GF} or Flour Tortillas _____ **\$3**

Jalapeño Cornbread _____ Per serving: **\$3**

